



UN RATIONS STANDARD

DATE: 31/08/2018

BREAD BUNS HAMBURGER FRESH

ED No: 04

CODE: UNSTD-COM 2106

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1. PRODUCT NAME

2. BREAD BUNS HAMBURGER FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH



Hamburger buns are made out of dough, from wheat flour without other flours, water and salt which has been fermented or leavened by baker's yeast and moulded into a round shape before baking.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, salt, sugar, shortening and/or vegetable oil and baker's yeast *Saccharomyces cerevisiae*.

3.2. OTHER PERMITTED INGREDIENTS

Hamburger buns shall contain ingredients such as, emulsifiers, stabilizers, mould inhibitors, milk or milk products, wheat gluten, edible starches, bread improvers and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

3.2.1 Palm oil not permitted

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

QUALITY PARAMETERS

MAXIMUM LIMITS

Moisture content	30.0%
Protein	9.0 %
Acid insoluble ash (dry basis)	≤0.1% (w/w)
Crude fibre (on dry basis)	0.3% (m/m)

7. PHYSICAL CRITERIA



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PARAMETER

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Appearance and colour	Hamburger buns shall have a uniform, brown crust, evenly baked, without evidence of burning and scorching; shall have a characteristic grain, no foreign colour; and shall not be damaged or crushed.
Odour or flavour	They shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or "rope" or "mouldy" odour.
Texture	The product shall be tender with a uniform brown crust. The crumb shall be springy with pores evenly distributed within the thin walls.
Storage and Transportation	The grain texture shall be uniform. Ambient

8. CONTAMINANTS

- 8.1. The Product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).
- 8.2. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	270 Kcal
Carbohydrates	51 g
Protein	9.0 g
Fat	3.0 g

10. PACKAGING

PARAMETER

LIMITS

Primary packaging	Food grade biodegradable plastic or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	1 Kg (10-12 units/Pack)
Warranty at deliver location	Daily production

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"