



# UN RATIONS STANDARD

DATE: 31/08/2018

## BREAD TORTILLAS FLOUR

ED No: 03

CODE: UNSTD-COM 2122

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### 1. PRODUCT NAME

BREAD TORTILLAS FLOUR

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Round flatbread, double layered made out of wheat flour without other added flours, yeast (*Saccharomyces cerevisiae*), salt, shortening and/or vegetable oil, sugar with an approximate diameter of 6.5"-8.5" and an approximate weight of 50g.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Wheat flour, shortening and/or vegetable oil, salt.

#### 3.2. OTHER PERMITTED INGREDIENTS

Preservatives, dough conditioners, mold inhibitors, 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

N/A

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Moisture content

≤32% (m/m)

### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Appearance and colour

Bread tortilla flour shall have the appearance and color typical of tortilla, with no foreign colour. The product shall not be damaged or



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Odour or flavour	crushed. Breakage should be < 20%. The product shall have a characteristic flour-tortilla odour or flavour, with no foreign odours such as stale, rancid, tallow, burnt or other objectionable odours
Texture	The texture shall be specific to tortilla.
Foreign material	The product shall be clean, sound, and wholesome and shall be free from evidence of insect or rodent infestation
Storage and Transportation	Bread tortilla flour shall be refrigerated to a maximum of 7°C . The product should not exceed this temperature at any time during storage or delivery.

### 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	306 Kcal
Carbohydrates	49.38 g
Protein	8.2 g
Fat	7.99 g

### 10. PACKAGING

PARAMETER	
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 the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	1 Kg (18-20 units/Pack).
Warranty at delivery location	1 Month.

### 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"