

	UN RATIONS STANDARD	DATE: 31/08/2018
	BREAD BROWN SLICED FRESH	ED No: 04
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1. PRODUCT NAME

BREAD, BROWN FRESH SLICED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Consists of dough, made from whole wheat flour without addition of other flours, water, fat, sugar and salt which has been fermented or leavened by baker's yeast *saccharomyces cerevisiae*.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole wheat flour, salt, sugar, shortening and/or vegetable oil and baker's yeast.

3.2. OTHER PERMITTED INGREDIENTS

Brown (whole wheat) fresh bread shall consist of 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).
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	41 %
Protein	9.0 %
Acid insoluble ash (on dry basis)	≤ 0.1% w/w
Crude fibre (on dry basis)	0.6 % w/w

7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	Fresh brown (whole wheat) bread shall have a uniform, brown crust, evenly baked, without evidence of burning and scorching ; The product shall have a characteristic grain, no foreign colour; and shall not be damaged or crushed.
Odour or flavour	Shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or “rope” or “mouldy” odour.
Texture	The product shall be firm, tender with a uniform brown crust. The crumb shall be springy with pores evenly distributed within the thin walls. The grain texture shall be uniform.
Storage and Transportation	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	225 Kcal
Carbohydrates	40.0 g
Protein	9.0 g
Fat	2.6 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 equivalent packaging that protects the integrity of the primary package, and withstands the rigors of transport and handling.
Primary packaging net weight	From 500g (9-12 slices) to 1 Kg (18-24 slices) / Pack
Warranty at delivery 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”