



# UN RATIONS STANDARD

DATE: 31/08/2018

## BREAD FRENCH STICK FRESH

ED No: 03

CODE: UNSTD-COM 2110

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### 1. PRODUCT NAME

BREAD, FRENCH STICK FRESH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



French bread is made from dough, wheat flour without other added flours, water, sugar, shortening and/or vegetable oil, salt which has been fermented or leavened by baker's yeast *Saccharomyces cerevisiae* and moulded into a stick shape before baking.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

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

#### 3.2. OTHER PERMITTED INGREDIENTS

French bread may 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	38 % (m/m)
Protein	9.0% (m/m)
Acid insoluble ash (dry basis)	0.2% (m/m)
Crude fibre (on dry basis)	0.3% (m/m)

### 7. PHYSICAL CRITERIA



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PARAMETER	LIMITS
Appearance and colour	French bread 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 and flavour	French bread 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.
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	278 Kcal
Carbohydrates	56 g
Protein	9.0g
Fat	2.0g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, or equivalent packaging material that maintains the integrity and organoleptic qualities of the product and withstands 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 (4 units/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"