



# UN RATIONS STANDARD

DATE: 31/08/2018

## BREAD BROWN SLICED FROZEN

ED No: 04

CODE: UNSTD-COM 2105

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### 1. PRODUCT NAME

BREAD BROWN FRESH SLICED

2.



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 fresh bread shall consist of ingredients such as, emulsifiers, stabilizers, mould inhibitors, milk or milk products, wheat gluten, edible starches, anti-mould 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.

4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS

### 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	Frozen brown (whole wheat) 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 or flavour	Shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or “rope” or “mouldy” odour.
Texture	Shall be firm, tender with a uniform brown crust. The grain texture shall be uniform with thin-walled cells.
Storage and transportation	Shall be frozen to -18°C and the product temperature shall not exceed this temperature at any time during storage, transportation and 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	225 Kcal
Carbohydrates	40.0 g
Protein	9.0 g
Fat	2.6 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, sealed 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 packaging that protects the integrity of the primary packages, 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 deliver 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”