

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>BREAD ROLLS FROZEN</b>	ED No: 03
	<b>CODE: UNSTD-COM 2117</b>	Page: 1 of 2

## 1. PRODUCT NAME

BREAD ROLLS FROZEN

PRODUCT RISK		
<b>LOW</b>	<b>MEDIUM</b>	<b>HIGH</b>

## 2. DESCRIPTION



Bread rolls are made of dough, made from wheat flour without other added flours, water, sugar, shortening and/or vegetable oil and salt, which has been fermented or leavened by baker's yeast *Saccharomyces cerevisiae* and moulded into a round shape before baking. The product is frozen to  $\leq -18^{\circ}\text{C}$ .

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

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

### 3.2. OTHER PERMITTED INGREDIENTS

Bread rolls may contain ingredients such as, emulsifiers, stabilisers, 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).

**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

35.0%

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

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Appearance and colour	Rolls 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	The product 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.
Storage and Transportation	Shall be frozen to -18°C and the product temperature shall not exceed this temperature at any time during storage 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	255 Kcal
Carbohydrates	51.0 g
Protein	9.1 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 packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	1 Kg (15-18 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”
- 12.3.