



# UN RATIONS STANDARD

DATE: 31/08/2018

## BREAD TORTILLAS FLOUR FROZEN

ED No: 03

CODE: UNSTD-COM 2123

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### 1. PRODUCT NAME

BREAD TORTILLAS FLOUR FROZEN

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Round flatbread, double layered made out of wheat flour without addition of other flours, yeast (*Saccharomyces cerevisiae*, salt, sugar with a diameter of 6.5" - 8.5" and an approximate weight of 50g. The product shall be blast frozen and maintained at  $\leq -18^{\circ}\text{C}$  at all times after freezing.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

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

#### 3.2. OTHER PERMITTED INGREDIENTS

Preservatives, dough conditioners, mold inhibitors 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

$\leq 32\%$  (m/m)

### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS



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|                            |   |
|----------------------------|---|
| Appearance and colour      | The frozen tortilla shall have the appearance and color typical of tortilla, with no foreign colour. The product shall not be damaged or crushed. Breakage should be less than 20%. |
| Odour or flavour           | 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           | Frozen tortilla bread shall be clean, sound, and wholesome and should be free from evidence of insect or rodent infestation.  |
| Storage and Transportation | Frozen tortilla bread shall be frozen to -18 <sup>0</sup> 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        | 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 integrity and organoleptic qualities of the product and withstands 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 | 4 Months.  |

### 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"