



UN RATIONS STANDARD

DATE: 31/08/2018

BREAD PITA FROZEN

ED No: 03

CODE: UNSTD-COM 2115

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1. PRODUCT NAME

BREAD PITA FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Round, brown, wheat flatbread leavened with yeast (*Saccharomyces cerevisiae*) made of wheat flour without other added flours, salt and sugar. It is double layered, with pockets and a size range of 6.5" - 8.5" that has been frozen to $\leq -18^{\circ}\text{C}$.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, salt, sugar and yeast.

3.2. OTHER PERMITTED INGREDIENTS

Pita bread shall contain ingredients such as, emulsifiers, stabilizers, mould inhibitors, anti-mould improvers as permitted (Codex General Standard for Food additives; GSFA Database).

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 | 31% |
| Protein (m/m) | 8.0-10.0% |
| Fat (m/m) | 1-2% |

7. PHYSICAL CRITERIA



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| PARAMETER | LIMITS |
|----------------------------|--|
| Appearance and colour | Fresh pita bread shall have a uniform brown colour, have a typical volume with a characteristic grain; Shall be evenly baked with no evidence of burning or scorching; |
| Odour or flavour | Fresh pita bread shall have no foreign odours. The flavour and aroma shall be characteristic of pita bread, with no burnt, scorched, mouldy or rancid odour. |
| Texture | The texture shall be tender and characteristic of pita bread. The baked product shall contain no pecks of flour on the bottom of the bread. |
| Storage and Transportation | Shall be frozen to -18°C and the product temperature shall not exceed this temperature at any time during transportation, 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 | 275Kcal |
| Carbohydrates | 55.7 g |
| Protein | 9.1 g |
| Fat | 1.2 g |

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 (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"