



# UN RATIONS STANDARD

DATE: 31/08/2018

## BREAD FRENCH STICK FROZEN

ED No: 03

CODE: UNSTD-COM 2111

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### 1. PRODUCT NAME

BREAD FRENCH STICK FROZEN

#### 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. Its frozen and stored at  $\leq -18^{\circ}\text{C}$

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

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

#### 3.2. OTHER PERMITTED INGREDIENTS

French bread may contain ingredients such as, but not limited to, 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).

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.
- 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

|                                |            |
|--------------------------------|------------|
| 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) |

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

|  |                                  |                  |
|--|----------------------------------|------------------|
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## 7. PHYSICAL CRITERIA

| PARAMETER                  | LIMITS   |
|----------------------------|--|
| Appearance and colour      | Frozen 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          | Frozen 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.<br>The grain texture shall be uniform.                       |
| Storage and Transportation | Shall be maintained at -18°C 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        | 278 Kcal                    |
| Carbohydrates | 56 g                        |
| Protein       | 9.0 g                       |
| 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 | 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”