

	UN RATIONS STANDARD	DATE: 31/08/2018
	BREAD TORTILLAS FLOUR FROZEN	ED No: 03
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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° 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"