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|  | UN RATIONS STANDARD | DATE: 31/08/2018 |
| | BREAD WHITE SLICED FROZEN | ED No: 03 |
| | CODE: UNSTD-COM 2125 | Page: 1 of 2 |

1. PRODUCT NAME

BREAD WHITE SLICED FROZEN

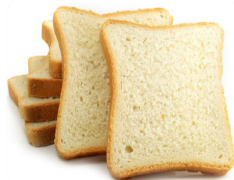
PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Consists of dough, made from wheat flour without other added flours, water and salt, sugar, shortening and/or vegetable oil which has been fermented or leavened by baker's yeast (*Saccharomyces cerevisiae*) and frozen to -18°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

Fresh, white bread may contain ingredients such as, emulsifiers, stabilizers, mold 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. The product shall immediately be blast frozen and maintained frozen at -18°C at all times.

5. MICROBIOLOGICAL CRITERIA

| FOOD SAFETY PARAMETERS | MAXIMUM LIMITS |
|--|----------------|
| <ul style="list-style-type: none"> ▪ 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 |
| Protein | 9.0% |
| Acid insoluble ash (dry basis) | ≤0.1% (m/m) |
| Crude fibre (on dry basis) | <0.3% (m/m) |
| Moisture | 38-40% |
| Ash | ≤2.0% |

7. PHYSICAL CRITERIA

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| PARAMETER | LIMITS |
|----------------------------|---|
| Appearance and colour | Frozen bread shall have a uniform, brown crust, evenly baked, without evidence of burning and scorching. The product shall have a characteristic grain, no foreign colour; and shall not be damaged or crushed. |
| Odour or flavour | Shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or "rope" or "moldy" odour. |
| Texture | The product shall be tender with a uniform brown crust. The crumb shall be springy with pores evenly distributed within the thin walls. |
| Foreign matter | Shall have no foreign matter. |
| Storage and Transportation | Shall be frozen to $\leq -18^{\circ}\text{C}$ and the product temperature shall not exceed -18°C 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 | 230 Kcal |
| Carbohydrates | 47.0 g |
| Protein | 8.0 g |
| Fat | 2.0 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Food grade biodegradable plastic, heat sealed or equivalent packing 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 | From 500g to 1 Kg (9-12 to 18-24 slices/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"