

	UN RATIONS STANDARD	DATE: 01/08/2016
	BREAD PITA FROZEN	ED No: 02
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1. PRODUCT NAME

BREAD PITA FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Round, brown, wheat flatbread leavened with yeast made of whole wheat, salt and sugar. It is double layered, with pockets and a size range of 6.5"-8.5".

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, salt, sugar and yeast.

3.2. OTHER PERMITTED INGREDIENTS

Pita bread shall contain ingredients such as, but not limited to, emulsifiers, stabilizers, mould inhibitors 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

PARAMETER

LIMITS

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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 temperature	Shall be frozen to -18°C 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	266 Kcal
Carbohydrates	56 g
Protein	9.0g
Fat	1.0g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packaged in a clean food grade waxed-paper or in food grade polythene or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand 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	Up to 1 Kg (18/24 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"