

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>BISCUITS PETIT BEURRE</b>	ED No: 03
	<b>CODE: UNSTD-COM 2101</b>	Page: 1 of 2

**1. PRODUCT NAME**

BISCUITS PETIT BEURRE

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Petit Beurre is a plain, small, flat, baked cake that is crispy that is made from wheat flour, butter and water.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Wheat flour, butter, sugar

**3.2. OTHER PERMITTED INGREDIENTS**

The product shall contain ingredients such as, but not limited to, butter, skim milk powder, salt, leavening (sodium bicarbonate, ammonium bicarbonate), citric acid, flavour and other additives as permitted (Codex General Standards 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.

**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	5% (w/w)
Acid insoluble ash (dry basis)	0.05% (w/w)
Acidity of extracted fat (as oleic acid)	1.2% (w/w)

**7. PHYSICAL CRITERIA**

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PARAMETER	LIMITS
Appearance and colour	The biscuits shall have a uniform, brown colour, shall be evenly baked without signs of burning or scorching; and shall have no foreign colour nor be damaged or crushed.
Odour or flavour	The biscuits shall have a characteristic biscuit smell with no rancid, stale or mouldy odour.
Texture	The product shall have a uniform grain and texture.

## 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	424 Kcal
Carbohydrates	72 g
Protein	9 g
Fat	12 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic, heat sealed 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 equivalent packaging that protects the integrity of the primary package, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 500 g.
Warranty at deliver 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"