1. PRODUCT NAME

BREAD TORTILLAS FLOUR FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

Round flatbread, double layered made out of whole wheat, yeast, 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 -18°C at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, shortening or 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).

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	≤32% (m/m)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS

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 temperature	Frozen tortilla bread shall be frozen to -) 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	293 Kcal
Carbohydrates	51 g
Protein	8.0 g
Fat	5.8 g

10. PACKAGING

PARAMETER	
Primary packaging	Food plastic grade heat sealead 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.
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"