	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>BREAD ROLLS FROZEN</b>		ED No: 02
	<b>CODE: UNSTD-COM 2117</b>		Page: 1 of 2

## 1. PRODUCT NAME

BREAD ROLLS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Bread rolls are made of dough, made from wheat flour, water, sugar, shortening and salt, with or without other ingredients, which has been fermented or leavened by baker's yeast and moulded into a round shape before baking.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Flour, salt, sugar, shortening and baker's yeast.

### 3.2. OTHER PERMITTED INGREDIENTS

Bread rolls may contain ingredients such as, but not limited to emulsifiers, stabilisers, mould inhibitors, milk or milk products, wheat gluten, edible starches 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.
- 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
<ul style="list-style-type: none"> <li>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;</li> <li>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.</li> </ul>	

## 6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
QUALITY PARAMETERS	MAXIMUM LIMITS
Moisture	37-40%
Acid insoluble ash (dry basis)	0.2% (m/m)
Acidity of extracted fat (as oleic acid)	0.3% (m/m)
PH	5.3 – 6.0

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Shall be wrapped and packaged, in a clean food grade waxed-paper or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling
Odour or flavour	The product shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or "rope" or "mouldy" odour.
Texture	The product shall be tender with a uniform brown crust. The crumb shall be springy.
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	268 Kcal
Carbohydrates	51 g
Protein	8.0g
Fat	3.0g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, heat sealed food grade polythene bags 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 (16/18 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"