

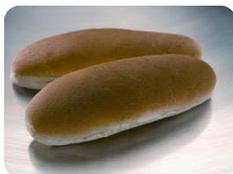
	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>BREAD BUNS HOT DOG FRESH</b>	ED No: 03
	<b>CODE: UNSTD-COM 2108</b>	Page: 1 of 2

**1. PRODUCT NAME**

BREAD BUNS HOT DOG FRESH

PRODUCT RISK		
<b>LOW</b>	<b>MEDIUM</b>	<b>HIGH</b>

**2. DESCRIPTION**



Hot dog buns are made out of dough, wheat flour, water and salt, with or without other ingredients, which has been fermented or leavened by baker's yeast and moulded into an appropriate shape before baking.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

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

**3.2. OTHER PERMITTED INGREDIENTS**

Hot dog buns may contain ingredients such as, but not limited to, emulsifiers, stabilizers, 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.

**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**

Protein	8.0 – 12%
Acid insoluble ash (dry basis)	0.2% (m/m)
Crude fibre (on dry basis)	0.3% (m/m)

**7. PHYSICAL CRITERIA**

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PARAMETER	LIMITS
Appearance and colour	Hot dog buns shall have a uniform, brown crust, evenly baked, without evidence of burning and scorching; shall have a characteristic grain, no foreign colour; and shall not be damaged or crushed.
Odour or flavour	They shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or “rope” or “mouldy” odour.
Texture	The product shall be firm, tender with a uniform brown crust. The crumb shall be springy with pores evenly distributed within the thin walls. The grain texture shall be uniform.

## 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	250 Kcal
Carbohydrates	48 g
Protein	11 g
Fat	4.0 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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 (10/12 units Pack)
Warranty at deliver location	Daily production

## 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”