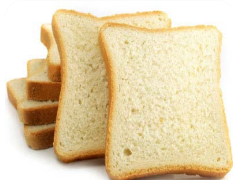
	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>BREAD WHITE SLICED FRESH</b>		ED No: 02
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## 1. PRODUCT NAME

BREAD WHITE SLICED FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Consists of dough, made from flour, water and salt, sugar, shortening with or without other ingredients, which has been fermented or leavened by baker's yeast.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

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

### 3.2. OTHER PERMITTED INGREDIENTS

Fresh, white bread may contain ingredients such as, but not limited to, emulsifiers, stabilizers, mold 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

N/A

### QUALITY PARAMETERS

### MAXIMUM LIMITS

Protein	7.0-9.0%
Acid insoluble ash (dry basis)	0.2% (m/m)
Crude fibre (on dry basis)	0.3% (m/m)
Crude fibre (on dry basis)	0.3% (m/m)
Moisture	36-40%

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Ash

2.0%

## 7. PHYSICAL CRITERIA

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

## 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	51g
Protein	8.0g
Fat	3.0g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic, 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 1 Kg (18/24 slices Pack)
Warranty at delivery 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”