

	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>BREAD RYE FRESH SLICED</b>		ED No: 02
	<b>CODE: UNSTD-COM 2118</b>		Page: 1 of 2

## 1. PRODUCT NAME

BREAD RYE FRESH SLICED

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Fresh sliced rye bread is made from dough, made out of rye flour with or without wheat flour, water and salt, with or without other ingredients, which has been fermented or leavened by baker's yeast. It is often denser than the wheat flour bread and darker in colour. It is sliced before packaging.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Rye flour with or without wheat flour, salt, sugar, shortening and baker's yeast.

### 3.2. OTHER PERMITTED INGREDIENTS

Fresh sliced rye bread shall contain ingredients such as, but not limited to, wheat flour, 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
<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
N/A	
QUALITY PARAMETERS	MAXIMUM LIMITS
Protein	8.0 – 9.0 (m/m)
Acid insoluble ash (on dry basis)	0.2% (m/m)
Crude fibre (on dry basis)	0.3% (m/m)

## 7. PHYSICAL CRITERIA

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	<b>CODE: UNSTD-COM 2118</b>		<b>Page:</b> 1 of 2

PARAMETER	LIMITS
Appearance and colour	Fresh rye bread 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	Shall have a characteristic rye bread aroma and odour; with no stale, scorched, rancid or “rope” or “mouldy” odour.
Texture	The product shall be firm, tender with a uniform dark 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	260 Kcal
Carbohydrates	48.5g
Protein	8.5g
Fat	3.5 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 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”