

	UN RATIONS STANDARD	DATE: 30/10/2011
	BREAD FRENCH STICK FRESH	ED No: 01
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1. PRODUCT NAME

BREAD, FRENCH STICK FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



French bread is made from dough, 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 stick shape before baking.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

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

3.2. OTHER PERMITTED INGREDIENTS

French bread 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

Protein	8.0-9.0% (m/m)
Acid insoluble ash (dry basis)	0.2%(m/m)
Crude fibre (on dry basis)	0.3% (m/m)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	French 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 and flavour	French bread 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	289 Kcal
Carbohydrates	56 g
Protein	12g
Fat	2g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic that maintains the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands 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 (4units 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”