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|  | UN RATIONS STANDARD | DATE: 30/10/2011 |
| | BREAD TORTILLAS CORN FROZEN | ED No: 01 |
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1. PRODUCT NAME

BREAD TORTILLAS CORN FROZEN

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



Thin unleavened flatbread made out of white corn, shortening or oil and salt with an approximate diameter of 6.5"-8.0" . The product shall be blast frozen, kept and maintained at -18°C at all times during storage and transportation.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

White corn flour, shortening or oil, salt.

3.2. OTHER PERMITTED INGREDIENTS

Corn tortilla bread shall contain ingredients such as, but not limited to, wheat flour, mold inhibitors 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

- 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

| | |
|------------------|---|
| Moisture content | ≤50% (m/m) |
| Corn | Shall be ground corn which has been treated with lime, water or corn masa flour and/or preservatives. |

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

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7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------------------|--|
| Appearance and colour | Frozen corn tortilla shall have the appearance and color typical of tortilla, with no foreign colour. The product shall not be damaged or crushed. Breakage should be < 20%. |
| Odour or flavour | The product shall have a characteristic flour-tortilla odour or flavour, with no foreign odours such as stale, rancid, tallow, burnt or other objectionable odours |
| Texture | The texture shall be specific to tortilla |
| Foreign material | The product shall be clean, sound, and wholesome and shall be free from evidence of insect or rodent infestation |
| Storage temperature | Frozen corn tortilla bread shall be frozen to -18°C . The product shall be maintained at this temperature all times during storage or transportation. |

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 | 218 Kcal |
| Carbohydrates | 45 g |
| Protein | 3 g |
| Fat | 6 g |

10. PACKAGING

| PARAMETER | |
|-------------------------------|--|
| Primary packaging | Food plastic grade heat sealead or equivalent packaging material that maintains the product's both 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. |
| Warranty at delivery location | 4 Months. |

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"