	UN RATIONS STANDARD	DATE: 30/10/2011
	BREAD TORTILLAS FLOUR	ED No: 01
	CODE: UNSTD-COM 2122	Page: 1 of 2

1. PRODUCT NAME

BREAD TORTILLAS FLOUR

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Round flatbread, double layered made out of whole wheat, yeast, salt, sugar with an approximate diameter of 6.5"-8.5" and an approximate weight of 50g.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, shortening or oil, salt.

3.2. OTHER PERMITTED INGREDIENTS

Preservatives, dough conditioners, 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.

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)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

	UN RATIONS STANDARD	DATE: 30/10/2011
	BREAD TORTILLAS FLOUR	ED No: 01
	CODE: UNSTD-COM 2122	Page: 1 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Fresh flour 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	Fresh corn tortilla bread shall be refrigerated to a maximum of 7°C . The product should not exceed this temperature at any time during storage or delivery.

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	312 Kcal
Carbohydrates	51 g
Protein	9 g
Fat	8 g

10. PACKAGING

PARAMETER	
Primary packaging	Food plastic grade 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	1 Month.

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"