



# UN RATIONS STANDARD

DATE: 30/10/2013

## BREAD CRUMBS DRY

ED No: 02

CODE: UNSTD-COM-2126

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### 1. PRODUCT NAME

2. BREAD CRUMBS DRY



Dry breadcrumbs are made from bread which has been baked or toasted to remove moisture, and may have a sandy or even powdery texture after size reduction.

### PRODUCT RISK

LOW

MEDIUM

HIGH

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Bread crumbs.

#### 3.2. OTHER PERMITTED INGREDIENTS

Bread crumbs may contain ingredients such as, but not limited to, 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

<5 %

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The colour shall be light brown;
Odour or flavour	The breadcrumbs shall have a characteristic bread odour;
Texture	Grains and flakes of bread;
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	266 Kcal
Carbohydrates	51g
Protein	8g
Fat	3g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic or equivalent packing that maintains the integrity of the product to protect and 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 500g.
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"