



UN RATIONS STANDARD

DATE: 30/10/2013

BISCUITS PETIT BEURRE

ED No: 02

CODE: UNSTD-COM 2101

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1. PRODUCT NAME

BISCUITS PETIT BEURRE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Petit Beurre is a plain, small, flat, baked cake that is crispy that is made from wheat flour, butter and water.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, butter, sugar

3.2. OTHER PERMITTED INGREDIENTS

The product shall contain ingredients such as, but not limited to, butter, skim milk powder, salt, leavening (sodium bicarbonate, ammonium bicarbonate), citric acid, flavour and other additives as permitted (Codex General Standards 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% (w/w)
Acid insoluble ash (dry basis)	0.05% (w/w)
Acidity of extracted fat (as oleic acid)	1.2% (w/w)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The biscuits shall have a uniform, brown colour, shall be evenly baked without signs of burning or scorching; and shall have no foreign colour nor be damaged or crushed.
Odour or flavour	The biscuits shall have a characteristic biscuit smell with no rancid, stale or mouldy odour.
Texture	The product shall have a uniform grain and texture.

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	424 Kcal
Carbohydrates	48 g
Protein	6 g
Fat	17 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic, heat sealed or equivalent packaging material 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 equivalent packaging that protects the integrity of the primary package, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 500 g.
Warranty at deliver 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"