



# UN RATIONS STANDARD

DATE: 30/10/2013

## BISCUIT SODA CRACKERS

ED No: 02

CODE: UNSTD-COM 2102

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### 1. PRODUCT NAME

BISCUIT SODA CRACKERS

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



A thin square bread made out of dough, leavened with soda or cream of tartar. The dough is made out of wheat flour, sugar, salt and shortening.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Wheat flour, salt, baking soda and oil

#### 3.2. OTHER PERMITTED INGREDIENTS

Soda crackers shall contain ingredients such as, but not limited to, emulsifiers, stabilizers, mould 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

Fat (m/m)

≥8%


Moisture (m/m)

≤4%

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Soda Crackers shall have a uniform, brown crust, characteristic grain and be evenly baked; There shall be no evidence of burning or scorching;The soda crackers should not be damaged or crushed
Odour or flavour	The aroma and flavour shall be characteristic of soda crackers; with no stale, scorched, rancid or mouldy odour;
Texture	The soda crackers shall be firm, with a crisp crust.
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	421 Kcal
Carbohydrates	74 g
Protein	9g
Fat	9g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed 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 400g
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"