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	PIZZA SHELL FROZEN		ED No: 01
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1. PRODUCT NAME

PIZZA SHELL FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Frozen Pizza shell is an oven-half baked, flat, disc-shaped dough crust typically made from dough that has been made from flour, salt and leavening. The dough crust is kept frozen at -18°C (-0.4°C) at all times during storage and transportation.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat Flour, salt, sugar, shortening or vegetable oil and leavening agent.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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
<ul style="list-style-type: none"> 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
N/A	
QUALITY PARAMETERS	MAXIMUM LIMITS
N/A	

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7. PHYSICAL CRITERIA

PARAMETER	MAXIMUM LIMITS
Flavour and Odour	The shell shall be free from foreign odours and flavours such as, but not limited to, burnt, scorched, stale, rancid or mouldy.
Texture	After defrosting, the pizza shell shall not be soggy or gummy.
Foreign material	The product shall be clean, sound, wholesome and free from any foreign material.
Temperature	The product shall be kept frozen at -18°C at all times during storage and transportation.

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	264 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene thermo sealed or equivalent packing material that maintains 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 5 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"