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1. PRODUCT NAME

BISCUIT SODA CRACKERS

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



A saltine or soda cracker is a thin, usually square cracker usually made from white flour, sometimes yeast (although many are yeast free), and baking soda, with most varieties lightly sprinkled with coarse salt. It has perforations over its surface, as well as a distinctively dry and crisp texture.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour/ enriched flour, salt, baking soda and shortening and/or vegetable oil.

Optional: seasoning (garlic powder, onion powder, dill, cayenne pepper, black pepper etc.)

3.2. OTHER PERMITTED INGREDIENTS

Soda crackers shall contain ingredients such as, 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


- 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	≤ 4 %
Total Aflatoxin; Aflatoxin B1	≤ 4 µg/kg; ≤ 2 µg/kg
Ochratoxin A	≤ 3 µg/kg
Deoxynivalenol (DON)	≤ 500 µg/kg
Zearalenone	≤ 50 µg/kg
Acrylamide	≤ 300 µg/kg
QUALITY PARAMETERS	LIMITS
Fat range	6- 9% (on dry matter basis)
Acidity of extracted fat (as oleic acid)	≤ 1.0% (on dry matter basis)
Trans fat acidity	≤ 2 g/ 100 g of fat/oil

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Soda Crackers shall have a uniform, brown crust,

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Odour or flavour	characteristic grain and be evenly baked. There shall be no evidence of burning or scorching; 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.
Defects	Max 5 % broken by weight
Storage and Transportation Temperature	15°C to 25°C

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	396 Kcal
Carbohydrates	72.8 g
Protein	8.5 g
Fat	7.8 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic, heat sealed or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor 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	From 150g to 250g
Warranty at delivery location	Minimum 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"