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|  | <b>UN RATIONS STANDARD</b>       | DATE: 01/04/2024 |
|  | <b>BREAD BROWN SLICED FROZEN</b> | ED No: 05        |
|  | <b>CODE: UNSTD-COM 2105</b>      | Page 1 of 2      |

## 1. PRODUCT NAME

BREAD BROWN SLICED FROZEN

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Consists of dough, made from whole wheat flour, water, fat, sugar and salt which has been fermented or leavened by baker's yeast *saccharomyces cerevisiae*. Inactive dried yeast shall be in an amount not greater than two parts by weight for each 100 parts. Minimum of 80 % of wheat flour must be from whole wheat flour. Product must be frozen after production and maintained in frozen state.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Whole wheat flour, salt, vegetable oil and baker's yeast.

Optional: sugar, emulsifiers, stabilizers, mould inhibitors, milk or milk products, wheat gluten, edible starches.

Palm Oil is not permitted.

### 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

- 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 content                  | ≤ 38 %               |
| Total Aflatoxin; Aflatoxin B1     | ≤ 4 µg/kg; < 2 µg/kg |
| Ochratoxin A                      | ≤ 3 µg/kg            |
| Deoxynivalenol (DON)              | ≤ 500 µg/kg          |
| Zearalenone                       | ≤ 50 µg/k            |
| Acrylamide                        | ≤ 50 µg/kg           |
| QUALITY PARAMETERS                | LIMITS               |
| Salt                              | ≤ 1.4 %              |
| Protein                           | ≥ 10 %               |
| Acid insoluble ash (on dry basis) | ≤ 0.2% w/w           |
| Crude fibre (on dry basis)        | ≥ 0.6 % w/w          |

## 7. PHYSICAL CRITERIA

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| PARAMETER                              | LIMITS  |
|--|---|
| Appearance and colour                  | Frozen brown (whole wheat) bread shall have a uniform, brown crust, evenly baked, without evidence of burning and scorching; shall have a characteristic grain, no foreign colour; and shall not be damaged or crushed. |
| Odour or flavour                       | Shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or “rope” or “mouldy” odour.   |
| Texture                                | Shall be firm, tender with a uniform brown crust.   |
| Foreign matter                         | Free of any foreign matter  |
| Storage and Transportation Temperature | -18°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        | 251 kcal                    |
| Carbohydrates | 43 g                        |
| Protein       | 11 g                        |
| Fat           | 3.5 g                       |

## 10. PACKAGING

| PARAMETER                     | LIMITS   |
|-------------------------------|--|
| Primary packaging             | Food grade biodegradable plastic, sealed or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling |
| Secondary packaging           | Corrugated paper box or packaging that protects the integrity of the primary packages, and withstands the rigors of transport and handling.  |
| Primary packaging net weight  | From 500g (9-12 slices) to 1 Kg (18-24 slices) / Pack  |
| Warranty at delivery location | Minimum 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”