

	UN RATIONS STANDARD	DATE: 01/04/2024
	BREAD FRENCH STICK FROZEN	ED No: 04
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1. PRODUCT NAME

BREAD FRENCH STICK FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



French bread is made from dough, wheat flour without other added flours, water, vegetable oil, salt which has been fermented or leavened by baker's yeast (*Saccharomyces cerevisiae*) and moulded into a stick shape before baking. Product must be frozen after production and maintained in frozen state.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, salt, vegetable oil and baker's yeast.

Optional: sugar, emulsifiers, stabilizers, mould inhibitors, milk or milk products, wheat gluten, malt, 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 % (m/m)
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	≤ 50 µg/kg

QUALITY PARAMETERS

LIMITS

Protein (min)	≥ 8.0 %
Ash content	≤ 0.6 % (on dry basis)
Acid insoluble ash	≤ 0.2 % (on dry basis)
Crude fibre (on dry basis)	≤ 0.3 % (on dry basis)
Salt content	≤ 1.4 %

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Frozen french 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 and flavour	Frozen french bread shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or “rope” or “mouldy” odour.
Texture	The product shall be firm, tender with a uniform brown crust. The crumb shall be springy with pores evenly distributed within the thin walls. The grain texture shall be uniform.
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	277 Kcal
Carbohydrates	52.6 g
Protein	11 g
Fat	2.5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, or equivalent packaging material that maintains the integrity and organoleptic qualities of the product 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	1 Kg (4 units/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”