

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BREAD FRUIT FROZEN SLICED</b>	ED No: 04
	<b>CODE: UNSTD-COM 2113</b>	Page 1 of 2

## 1. PRODUCT NAME

BREAD FRUIT FROZEN SLICED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Consists of dough, made from whole wheat flour without other added flours, crystallized mixed dried fruits, and raisins, sugar, water, and salt which has been fermented or leavened by baker's yeast. Each loaf shall contain at least 20% of candied fruit mix by weight. Product must be frozen after production and maintained in frozen state.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Whole wheat flour, candied fruit mix, also known as crystallized dried fruits, raisins, salt, sugar, vegetable oil and baker's yeast.  
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

- 3.1. 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.
- 3.2. 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/kg
Acrylamide	≤ 50 µg/kg
QUALITY PARAMETERS	LIMITS
Protein (min)	≥ 6.0 %
Acid insoluble ash	≤ 0.2% (on dry basis)
Crude fibre	≤ 0.3% (on dry basis)
Candied Fruit mix (min)	≥ 20%

## 7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	Fruit bread shall have a uniform, brown crust, evenly baked, without evidence of burning and scorching. The product shall have a characteristic grain, with visible raisins fruits, no foreign colour; and shall not be damaged or crushed.
Odour or flavour	Shall have a characteristic bread aroma and fruit flavour and odour; with no stale, scorched, rancid or “rope” or “mouldy” odour.
Texture	The product shall be firm and tender. The crumb shall be springy with pores evenly distributed within the thin walls.
Foreign matter	Shall have no evidence of foreign material
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	280 kcal
Carbohydrates	54 g
Protein	7.0 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 equivalent packaging that protects the integrity of the primary package, 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”