

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BREAD PITA FRESH</b>	ED No: 04
	<b>CODE: UNSTD-COM 2114</b>	Page 1 of 2

## 1. PRODUCT NAME

BREAD PITA FRESH

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Round, brown, wheat flatbread leavened with yeast (*Saccharomyces cerevisiae*) made of wheat flour (without other added flours), and salt. It is double layered, with pockets and a size range of 6.5" - 8.5".

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Wheat flour, salt, and yeast.

Optional: sugar

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 limit.

## 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	≤ 31 %
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 %
Fat	1 – 3 %

## 7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	Fresh pita bread shall have a uniform brown colour, have a typical volume with a characteristic grain; Shall be evenly baked with no evidence of burning or scorching.
Odour or flavour	Fresh pita bread shall have no foreign odours. The flavour and aroma shall be characteristic of pita bread, with no burnt, scorched, mouldy or rancid odour.
Texture	The texture shall be tender and characteristic of pita bread. The baked product shall contain no pecks of flour on the bottom of the bread.
Foreign matter	Shall have no foreign matter.
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	275 kcal
Carbohydrates	55.7 g
Protein	9.1 g
Fat	1.2 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic 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 packing that protects the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	1 Kg (15-18 units/Pack)
Warranty at delivery location	Daily production

## 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"