

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

BREAD PITA FROZEN

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". Product must be frozen after production and maintained in frozen state.

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 limits

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	≤ 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.
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	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 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 (15-18 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”