

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BREAD RYE FRESH SLICED</b>	ED No: 04
	<b>CODE: UNSTD-COM 2118</b>	Page 1 of 2

## 1. PRODUCT NAME

BREAD RYE FRESH SLICED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Fresh sliced rye bread is made from dough, made out of rye flour with or without wheat flour, water and salt, which has been fermented or leavened by baker's yeast (*Saccharomyces cerevisiae*). It is often denser than the wheat flour bread and darker in colour. It is sliced before packaging.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Rye flour with or without wheat flour(rye flour must be min 70 % of total flour), salt, vegetable oil and baker's yeast.

Optional: wheat flour, emulsifiers, stabilizers, mould inhibitors, wheat gluten, edible starches, bread improvers

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

- 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 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	≤ 100 µg/kg
QUALITY PARAMETERS	LIMITS
Protein (min)	≥ 8.0 %
Salt content	≤ 1.4 %
Acid insoluble ash	≤ 0.2 % (on dry basis)

## 7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	Fresh rye 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 rye bread aroma and odour; with no stale, scorched, rancid or “rope” or “mouldy” odour.
Texture	The product shall be firm, tender with a uniform dark 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	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	237 kcal
Carbohydrates	46.3 g
Protein	9 g
Fat	1.8 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 equivalent packaging that protects the integrity of the primary package, and withstands the rigors of transport and handling.
Primary packaging net weight	From 500g to 1 Kg (18-24 slices/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”