	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BREAD TORTILLAS CORN</b>	ED No: 05
	<b>CODE: UNSTD-COM 2120</b>	Page 1 of 2

## 1. PRODUCT NAME

BREAD TORTILLAS CORN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Thin unleavened flatbread made out of corn flour and salt, with an approximate diameter of 6.5"- 8.0".

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Corn flour, salt.  
Optional: vegetable oil, improvers  
Palm Oil 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.

## 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	≤ 40 %
Total Aflatoxin; Aflatoxin B1	≤ 4 µg/kg; ≤ 2 µg/kg
Ochratoxin A	≤ 3 µg/kg
Deoxynivalenol (DON)	≤ 500 µg/kg
Zearalenone	≤ 200 µg/kg
Acrylamide	≤ 100 µg/kg

### QUALITY PARAMETERS

### LIMITS

Corn	Shall be ground corn which has been treated with lime, water or corn masa flour and/or preservatives.
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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Fresh corn tortilla shall have the appearance and color typical of tortilla, with no foreign colour. The product shall not be damaged or crushed. Breakage should be <20%.
Odour or flavour	The product shall have a characteristic flour-tortilla odour or flavour, with no foreign odours such as stale, rancid, tallow, burnt or other objectionable odours
Texture	The texture shall be specific to tortilla
Foreign material	The product shall be clean, sound, and wholesome and shall be free from evidence of insect or rodent infestation
Storage and Transportation Temperature	2°C to 6°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	243 kcal
Carbohydrates	48 g
Protein	6 g
Fat	3 g

## 10. PACKAGING

PARAMETER	LIMIT
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 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"