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	BREAD TORTILLAS FLOUR	ED No: 04
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1. PRODUCT NAME

BREAD TORTILLAS FLOUR

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Round flatbread, double layered made out of wheat flour without other added flours, yeast (*Saccharomyces cerevisiae*), salt, vegetable oil, sugar with an approximate diameter of 6.5"-8.5" and an approximate weight of 50 g.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, vegetable oil, salt, and sugar.

Optional: Preservatives, dough conditioners, mold inhibitors, 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

- 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	≤ 50 µg/kg
Acrylamide	≤ 100 µg/kg

QUALITY PARAMETERS	LIMITS
N/A	

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Bread tortilla flour 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 %

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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	321 kcal
Carbohydrates	52 g
Protein	8 g
Fat	9 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 the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	1 Kg (18-20 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"