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|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | BREAD TORTILLAS FLOUR FROZEN | ED No: 04 |
| | CODE: UNSTD-COM 2123 | Page 1 of 2 |

1. PRODUCT NAME

BREAD TORTILLAS FLOUR FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Round flatbread, double layered made out of wheat flour without addition of other flours, yeast (*Saccharomyces cerevisiae*, salt, vegetable oil, sugar with a diameter of 6.5" - 8.5" and an approximate weight of 50 g. Product must be frozen after production and maintained in frozen state.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole 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.
- 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 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 |
|-----------|--------|
|-----------|--------|

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Appearance and colour

The frozen 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 less than 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

Frozen tortilla bread shall be clean, sound, and wholesome and should be free from evidence of insect or rodent infestation.

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 | 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 integrity and organoleptic qualities of the product and withstands 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 4 Months. |

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"