	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BREAD WHITE SLICED FRESH</b>	ED No: 04
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## 1. PRODUCT NAME

BREAD WHITE SLICED FRESH

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Consists of dough, made from wheat flour and no other added flours, water and salt, sugar, vegetable oil, which has been fermented or leavened by baker's yeast (*Saccharomyces cerevisiae*).

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Wheat flour, salt, sugar, vegetable oil, and baker's yeast.

Optional: emulsifiers, stabilizers, mould inhibitors, milk or milk products, wheat gluten, edible starches

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	≤ 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	≤ 50 µg/kg
QUALITY PARAMETERS	LIMITS
Protein (min)	≥ 8.0 %
Acid insoluble ash (dry basis)	≤ 0.1 % (m/m)
Crude fiber	≤ 0.3 % (on dry basis)
Ash	≤ 0.6 %
Salt	≤ 1.4 %

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Fresh bread shall have a uniform, brown crust, evenly baked, without evidence of burning and scorching. The product shall have a characteristic grain, no foreign colour; and shall not be damaged or crushed.
Odour or flavour	Shall have a characteristic bread aroma and odour; with no stale, scorched, rancid or “rope” or “moldy” odour.
Texture	The product shall be tender with a uniform brown crust. The crumb shall be springy with pores evenly distributed within the thin walls.
Foreign matter	Shall have no 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	232 kcal
Carbohydrates	44.0 g
Protein	9.5 g
Fat	2.0 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 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 (9-12 to 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”