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1. PRODUCT NAME

BREAD CRUMBS DRY

2. DESCRIPTION



Dry breadcrumbs are made from bread which has been baked or toasted to remove moisture, and may have a sandy or grainy texture after size reduction.

PRODUCT RISK

LOW

MEDIUM

HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

White Bread

Optional: mold inhibitors

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	≤ 13 %
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


N/A

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour	The colour shall be light brown;
Odour or flavour	The breadcrumbs shall have a characteristic bread odour;
Texture	Grains and flakes of bread;

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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	379 kcal
Carbohydrates	71.0 g
Protein	13.7 g
Fat	4.5 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 packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 100 g to 250 g.
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"