

FOOD SAFETY BOOK HACCP documentation		Tortilla – product description	
		Edition No: I dated: 29.11.2018 valid from: 29.11.2018	H-07-16
	Position:	Name:	Date:
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Product	Deep frozen whole-wheat-rye tortilla			
Common name	Deep frozen wheat-rye whole wheat tortilla			
Descriptive name	Deep frozen wheat-rye whole wheat tortilla flatbread			
Product characteristics	Dough from whole-wheat-rye flour and functional additives with vegetable oil. Dough made according to the company recipe.			
Ingredients	Whole- wheat flour (30%), Whole- wheat-rye flour (30%), water, rafined rapeseed oil, humectant: glycerine, wheat gluten, baking mix: glucose, salt, raising agents: disodium diphosphate, sodium bicarbonate; emulsifier: mono- and diglycerides of fatty acids; acidity regulators: citric acid; stabilizer: carboxymethylcellulose sodium, xanthan gum; yeast.			
Organoleptic characteristics	<u>Appearance</u> – round shape product. Thin flatbread of even size and shape, slightly rough surface. <u>Colour</u> – patchy, from cream to gold-brown with visible seed covers (small underbakings or brown discolorations are admitted due to the baking process). <u>Texture</u> – typical of the product, appropriately soft, solid. <u>Smell and flavour</u> – typical of the product, without other flavours or notes.			
Physicochemical requirements	Benzo(a)pyrene	<1,0 µg/kg		
	Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	<1,0 µg/kg		
Microbiological requirements	Lead	<0,20 mg/kg raw mass		
	Cadmium	<0,10 mg/kg raw mass		
	Nitrates	<200 mg NO ₃ /kg		
	pH	7,0 – 8,5		
	water content	26 - 34 %		
	Aflatoxin B ₁	<2,0 µg/kg		
	Aflatoxin - Sum of B ₁ , B ₂ , G ₁ , G ₂	<4,0 µg/kg		
	Deoxynivalenol	<500 µg/kg		
	Zearalenon	<50 µg/kg		
	Declaration of allergens	Listeria monocytogenes	n=5 c=0, absent in 25g of a marketed product and <1.0 x 10 ² in a product during its shelf life	
Enterobacteriaceae		<1.0 x 10 ² jtk/g		
Yeasts and moulds		<1.0 x 10 ² jtk/g		
Declaration of allergens	Allergen		Present in the product	Used in the facility
	Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		YES	YES
	Crustaceans and products thereof		NO	NO
	Eggs and products thereof		NO	NO
	Fish and products thereof		NO	NO
	Peanuts (groundnuts) and products thereof		NO	NO
	Soybean and products thereof		NO	NO
	Milk and products thereof (including lactose)		NO	NO
	Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios/pistachio nuts, macadamia nuts or Queensland nuts, and product thereof		NO	NO

	Celeriac/celery and products thereof		NO	NO
	Mustard and products thereof		NO	YES
	Sesame seeds and products thereof		NO	NO
	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2		NO	NO
	Lupine and products thereof		NO	NO
	Molluscs and products thereof		NO	NO
	Seafood and products thereof		NO	NO
	Cocoa/ cocoa fat		NO	NO
	Hydrolysed plant proteins		NO	NO
Declaration of additives	Additive		contains / does not contain	
	Beef gelatine		NO	
	Sodium glutamate		NO	
	Antibiotics		NO	
	Artificial dyes/ Azodyes		NO	
	Artificial flavourings		NO	
	Natural dyes		NO	
	Natural flavourings		NO	
	Humectants	Glycerine E422	YES	
	Preservatives	-	NO	
	Benzoates		NO	
	BHA/BHT acids		NO	
	Sulphates		NO	
		Other additives		NO
Emulsifier		Mono- and diglycerides of fatty acids E471	YES	
Raising agent		Disodium diphosphate E450 Sodium bicarbonate E500	YES	
Acidity regulator		Citric acid E330	YES	
Stabiliser		Xanthan gum E415 Carboxymethylcellulose sodium E466	YES	
GMO	The product does not contain ingredients produced from genetically modified organisms.			
Constituents of animal origin	The product does not contain ingredients of animal origin.			
Average nutritional value*	Nutrients		per 100 g	Per 60 g
	Energy	(kJ)	1393	836
	Energy	(kcal)	271	163
	Fats	(g)	3,9	2,3
	Saturated fatty acids	(g)	0,5	0,3
	Trans-fatty acids	(g)	-	-
	Total carbohydrates	(g)	46	28
	Sugars	(g)	2,9	1,7
	Fibre	(g)	5,8	3,5
	Protein	(g)	9,9	5,9
	Salt	(g)	1,7	1,02
	Sodium	(g)	0,68	0,41
	Total ash	(g)	2,36	1,42
	*calculated arithmetically using 3 repeated laboratory tests			

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*Dietary reference values for an adult (based on average daily diet of 8400 kJ / 2000kcal)	Energy or nutrient	Dietary reference values *	Dietary reference value per 100 g product	Dietary reference value per 100 g product (%)	Dietary reference value per 60 g product (%)
	Energy	kJ /kcal 8400 / 2000	kJ/kcal 1393/271	14	8
	Fats	g 70	3,9 g	5,6	3,3
	Including saturated fatty acids	g 20	0,5 g	2,5	1,5
	Carbohydrates	g 260	46 g	18	11
	Including sugars	g 90	2,9 g	3,2	1,8
	Protein	g 50	9,9 g	20	12
Salt	g 6	1,7 g	28	17	
Type of packaging	Packed in individual packaging in accordance with the client's requirements: 4, 6, 8, 10, 12 or 18 pieces in one package, 12, 18 or 6 packages in carton, on pallet 60, 72 or 120 cartons or according to individual arrangements with client Single package : PET foil Collective packaging : carton from corrugated cardboard				
Size	Standard diameter/ net weight of wrap: 20* cm/ 50** g, 25* cm/ 60** g, 25* cm/ 70** g, 30* cm/ 90** g, 30* cm/ 100** g, According to the recipe, it is possible to adjust product's size to customer requirements Tolerances: *+/- 2,5 cm for diameter **+/- 2% for net weight				
Storage and use conditions	Store only frozen in temperature minimum -18°C or lower, not longer than indicated date of expire (see: print on package). Defrost 24h in room temperature in closed box. After defrost, to make separation of the wraps easier, bend foil package in both directions, then rotate 90 degree and bend it again. After defrost store product in foil package in room temperature. Avoid direct sunlight exposure and extreme temperature changes. Do not freeze again. Use within 24 hours.				
Shelf life*	12 months in frozen conditions in a temperature of minimum -18 °C based on storage tests. After defrost consume within 24 hours.				
Labelling with the batch no and the date of minimum durability	Format of the use-by date and other identity codes: LOT		PRD: production date EXP: date of minimum durability PNO: batch number		
	Place of the date and batch number		Printing on the front or back of the packaging (depending on the type of pack)		
Purpose of consumption	Without limitation, for direct consumption, unless you are allergic to any of its ingredients.				
Label for goods in individual packaging	Information compliant with the law - Name and address of the facility / name and address of the distributor, including the country of origin - product name - information: deep frozen product - ingredients, including allergenic ingredients - batch number - date of minimum durability - storage conditions				

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	▪ net weight of the product optionally instructions for use		
Food quality and safety systems and legal requirements			
HACCP	To ensure the safety of produced and sold foodstuffs the Facility uses a HACCP programme based on Codex Alimentarius and the Good Manufacturing Practice and the Good Hygienic Practice (GMP, GHP).		
GENERAL LEGAL REQUIREMENTS FOR FOOD SAFETY	Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives, as amended Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food Regulation on specific requirements for the storage and transport of deep-frozen agriculture-food products (including changes) from 2003 (Journal of Laws 177 item 1733) with further amendments Commission Regulation (EU) 2017/2158 of 20 November 2017 laying down mitigation measures and reference levels to reduce the presence of acrylamide in food.		
NATIONAL LEGAL REQUIREMENTS FOR FOOD SAFETY	Act of 25 August 2006 on the safety of food and nutrition as amended with further changes. Regulation of the Minister of Agriculture and Rural Development of 23 December 2014 on the labeling of individual types of foodstuffs with further changes. Act of 21 December 2000 on the marketable quality of agricultural products and foodstuffs. Packaged Goods Act of 7 May 2009 .		
WATER	Regulation of the Minister of Health of 11 December 2017 on the quality of water for human consumption (Dz.U.2017.2294 of 2017.12.07).		
PHYSICO-CHEMISTRY	Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs , as amended.		
MIKROBIOLOGY	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs as amended.		
GMO	Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC		

Zweryfikowano poprawność treści
w dniu: 28.02.2022
Podpis: 