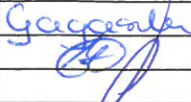


FOOD SAFETY BOOK HACCP documentation		Tortilla – product description		
		Edition No: I dated: 29.01.2024 valid from : 29.01.2024		H-07-02
	Position:	Name:	Date:	Signature:
Prepared by:	Quality Specialist	Katarzyna Gagaszka	29.01.2024	
Verified by:	Quality Specialist	Marta Matysiak	29.01.2024	
Approved by:	Food Technologist	Przemysław Serwicki	29.01.2024	

Product	Wheat tortilla	
Common name	Wheat tortilla	
Descriptive name	Wheat flatbread tortilla	
Product characteristics	Dough from wheat flour and functional additives, with vegetable oils and fats. Dough made according to the company recipe.	
Ingredients	WHEAT flour (60 %), water, vegetable oils (palm, rapeseed) in varying proportions, vegetable fat (palm) partially hydrogenated, humectant: glycerol; baking mix (dextrose, salt, raising agents: diphosphates, sodium carbonates; emulsifier: mono- and diglycerides of fatty acids; acidity regulators: malic acid, citric acid; stabilizer: xanthan gum; preservatives: calcium propionate, potassium sorbate). May contain MUSTARD .	
Organoleptic characteristics	<u>Appearance</u> – round thin pancakes/flatbread of comparable sizes and shapes, slightly rough surface <u>Colour</u> – patchy, from cream to light-yellow (small underbakings or brown discolorations are admitted due to the baking process) <u>Texture</u> – firm, soft but solid, slightly elastic, homogeneous <u>Smell and flavour</u> – typical of the product, slightly sour-sweet, without other 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
	Lead	<0,20 mg/kg raw mass
	Cadmium	<0,10 mg/kg raw mass
	Nitrates	<200 mg NO ₃ /kg
	pH	4,7 – 5,9
	water content	25 - 33 %
	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
	Acrylamide	< 50 µg /kg
Microbiological requirements	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
	TVC	<1,0 x 10 ⁵ cfu/g
	Salmonella	Absent in 25g
	Bacillus cereus	<1,0 x 10 ⁵ cfu /g
	Staphylococcus aureus	<1,0 x 10 ⁵ cfu /g
	E. coli	Absent in 1g
	Enterobacteriaceae	<1,0 x 10 ⁵ cfu /g
	Yeasts	<1,0 x 10 ⁵ cfu /g
	Mould	<1,0 x 10 ⁵ cfu /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 SO			NO	NO			
Lupine and products thereof			NO	NO			
Molluscs and products thereof			NO	NO			
Declaration of additives	Additive						
	Humectant	Glycerol E422					
	Preservatives	Potassium sorbate E202 Calcium propionate E282					
	Emulsifier	Mono- and diglycerides of fatty acids E471					
	Raising agents	Diphosphates E450 Sodium carbonates E500					
	Acidity regulators	Malic acid E296 Citric acid E330					
	Stabilizer	Xanthan gum E415					
GMO	The product does not contain ingredients of GMO origin. The "NON-GMO" labeling of products of plant origin applies only to products that contain, consist of or have been produced from such plants for which there are GMO equivalents authorized for marketing in the European Union. These are: corn, rapeseed, soybeans, sugar beet, cotton.						
Constituents of animal origin	The product does not contain ingredients of animal origin and there is no risk of contamination during the production process.						
HALAL DECLARATION	According to the information provided by the approved suppliers, the ingredients of this product meet the halal requirements nor is there a risk of contamination during the production process.						
Average nutritional value*	Nutrition declaration		per 100 g	Per serving Ø 30 80g	Per serving Ø 30 70g	Per serving Ø 25 60g	Per serving Ø 20 40g
	Energy	(kJ)	1305	1044,0	913,5	783,0	522,0
	Energy	(kcal)	310	248,0	217,0	186,0	124,0
	Fat	(g)	6,9	5,5	4,8	4,1	2,8
	saturates	(g)	3	2,4	2,1	1,8	1,2
	Trans-fatty acids	(g)	0,3	0,2	0,2	0,2	0,1
	Carbohydrate	(g)	52	41,8	36,5	31,3	20,9
	sugars	(g)	4,5	3,6	3,2	2,7	1,8
	Fibre	(g)	2,5	2,0	1,8	1,5	1,0

*calculated arithmetically

using 3 repeated laboratory tests	Protein		(g)	8,5	6,8	6,0	5,1	3,4
	Salt		(g)	1,3	1,0	0,9	0,8	0,5
	Sodium		(g)	0,5	0,4	0,4	0,3	0,2
	Total ash		(g)	1,9	1,5	1,3	1,1	0,8
*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 1 serving: 80 g (%)	Dietary reference value per 1 serving: 70 g (%)	Dietary reference value per 1 serving: 60 g (%)	Dietary reference value per 1 serving: 40 g (%)
	Energy	kJ /kcal 8400 / 2000	kJ /kcal 1307 / 310	15,5	12,4	10,9	9,3	6,2
	Fat	g 70	g 6,9	9,9	7,9	6,9	5,9	4
	of which saturates	g 20	g 3	15	12	10,5	9	6
	Carbohydrate	g 260	g 52,2	20,1	16,1	14	12	8
	of which sugars	g 90	g 4,5	5	4	3,6	3	2
	Protein	g 50	g 8,5	17	13,6	12	10,2	6,8
Salt	g 6	g 1,3	21,7	16,7	15	13,3	8,3	
Type of packaging	<p>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</p> <p>Single package: PET / PE foil Collective packaging: carton from corrugated cardboard</p>							
Size	<p>Standard diameter/ net weight of wrap:</p> <p>16* cm/30**g, 17* cm/30**g, 20* cm/ 40** g, 25* cm/ 50** g, 25* cm/ 60** g, 25* cm/ 70** g, 30* cm/ 80** g, 30* cm/ 90** g, 30* cm/ 100** g, 32* cm/ 110**g</p> <p>According to the recipe, it is possible to adjust product's size to customer requirements</p> <p>Tolerances:</p>							

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	*+/- 2,5 cm; **+/- 2% for net weight		
Storage conditions	Store in a cool, dry place, under ambient conditions. Keep away from extreme temperature variations and direct sunlight. After opening store at ambient conditions in sealed container protected from air and light. To make separation of the wraps easier, we recommend to bend the product in both directions before opening the package, then rotate it 90 degrees and repeat the operation. Transport under controlled temperature conditions 16°C-18°C.		
Shelf life*	6 months; After opening: - grip-seal bag after closing tightly: up to 14 days - bag without a grip-seal: 7 days based on shelf-life testing		
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 / Serving tips	Without limitation, for direct consumption, unless you are allergic to any of its ingredients. Before consumption the product may be heated on both sides on a pan or in a microwave oven with medium power level (5-15 seconds) depending from preferences for warming grade and product baking.		
Label for goods in individual packaging	Information compliant with the law <ul style="list-style-type: none"> ▪ name and address of the facility / name and address of the distributor, including the country of origin ▪ product name ▪ ingredients, including allergenic ingredients ▪ batch number ▪ date of minimum durability ▪ storage conditions ▪ net weight of the product ▪ optionally instructions for use ▪ nutrition declaration 		
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).		

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General legal requirements for food safety	<p>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, as later amended.</p> <p>Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs, as later amended.</p> <p>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, as later amended.</p> <p>Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives, as later amended.</p> <p>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, as later amended.</p> <p>Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, as later amended.</p> <p>Regulation (EC) No 2017/2158 of 20 listopada 2017 r determining mitigation measures and reference levels to reduce the presence of acrylamide in food.</p>		
National legal requirements for food safety	<p>Act of 25 August 2006 on the safety of food and nutrition, as later amended.</p> <p>Regulation of the Ministry of Agriculture and Rural Development of 23 December 2014 on each kind of foodstuff labelling, as later amended.</p> <p>Act of 21 December 2000 on the marketable quality of agricultural products and foodstuffs.</p> <p>Packaged Goods Act of 7 May 2009, as later amended.</p>		
Water	<p>The facility uses for production water from the municipal water intake complying with the Regulation of the Minister of Health of 7 December 2017 on the quality of water intended for human consumption (Regulation register 2017.2294, as later amended).</p>		
Physico-chemistry	<p>Commission Regulation (EU) No. 2023/915 of April 25, 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No. 1881/2006.</p>		
Mikrobiology	<p>Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs in the field of health requirements and can be intended for human consumption with later amended.</p>		
GMO	<p>Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.</p> <p>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.</p>		

