


<b>FOOD SAFETY BOOK</b> <b>HACCP documentation</b>		<b>Wheat tortilla - product description</b>		
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	<b>Position:</b>	<b>Name:</b>	<b>Date</b>	<b>Signature:</b>
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<b>Product</b>	<b>Wheat tortilla</b>		
<b>Common name</b>	<b>Wheat tortilla</b>		
<b>Descriptive name</b>	<b>Wheat tortilla flatbread /tortilla wheat dough/wheat flour wrap.</b>		
<b>Product characteristics</b>	Dough from wheat flour and functional additives, with vegetable oil. Dough made according to the company recipe.		
<b>Ingredients</b>	<b>Wheat</b> flour (60%), water, refined rapeseed oil, humectant: glycerine; baking mix: glucose, salt, raising agents: disodium diphosphate, sodium bicarbonate; emulsifier: mono-and diglycerides of fatty acids; acidity regulators: malic acid, citric acid; stabilizer: xanthan gum; preservatives: calcium propionate, potassium sorbate		
<b>Organoleptic characteristics</b>	<u>Appearance</u> – round thin flatbread of even size and shape, surface slightly rough <u>Colour</u> – patchy, from cream to light-yellow (brown discolorations may be present 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		
<b>Physicochemical requirements</b>	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 <sub>3</sub> /kg	
	pH	4,5 –6,6	
	water content	25 - 35 %	
	Aflatoxin B <sub>1</sub>	<2,0 µg/kg	
	Aflatoxin - Sum of B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> , G <sub>2</sub>	<4,0 µg/kg	
	Deoxynivalenol	<500 µg/kg	
	Zearalenon	<50 µg/kg	
<b>Microbiological requirements</b>	Listeria monocytogenes	n=5 c=0, absent in 25g of a marketed product and <1.0 x 10 <sup>2</sup> in a product during its shelf life	
	Enterobacteriaceae	<1.0 x 10 <sup>2</sup> jtk/g	
	Yeasts and moulds	<1.0 x 10 <sup>2</sup> jtk/g	
<b>Declaration of allergens</b>	<b>Allergen</b>	<b>Present in the product</b>	<b>Used in the facility</b>
	Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	<b>YES</b>	<b>YES</b>
	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
	Seafood and products thereof		NO	NO
	Cocoa/ cocoa fat		NO	NO
	Hydrolysed plant proteins		NO	NO
Declaration of additives	<b>Additive</b>			<b>contains / does not contain</b>
	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	Potassium sorbate E202		YES
		Calcium propionate E282		
	Benzoates			NO
	BHA/BHT acids			NO
Sulphates			NO	
Other additives	Other additives			NO
	Emulsifier	Mono- and diglycerides of fatty acids E471		YES
	Raising agent	Disodium diphosphate E450 Sodium bicarbonate E500		YES
	Acidity regulator	Malic acid E296		YES
		Citric acid E330		
Stabiliser	Xanthan gum E415		YES	
GMO	The product does not contain ingredients of GMO origin.			
Constituents of animal origin	The product does not contain ingredients of animal origin.			
Average nutritional value	<b>Nutrition values</b>		<b>100 g</b>	<b>Portion 60g</b>
	Energy	(kJ)	<b>1249</b>	749
	Energy	(kcal)	<b>296</b>	178
	Fats	(g)	<b>5,9</b>	3,5
	Saturated fatty acids	(g)	<b>1,1</b>	0,7
	Trans-fatty acids	(g)	-	-
	Total carbohydrates	(g)	<b>50,6</b>	30,4
	Sugars	(g)	<b>4,7</b>	2,8
	Fibre	(g)	<b>4,4</b>	2,6
	Protein	(g)	<b>7,9</b>	4,7
	Salt	(g)	<b>1,1</b>	0,7
	Sodium	(g)	<b>0,4</b>	0,2
Total ash	(g)	<b>2,1</b>	1,3	

*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: 60 g (%)
	Energy	kJ /kcal 8400 / 2000	kJ /kcal 1277 / 302	<b>15</b>		9
	Fats	g 70	g 5,8	<b>8,2</b>		4,9
	Including saturated fatty acids	g 20	g 1,1	<b>5,5</b>		3,3
	Carbohydrates	g 260	g 53,2	<b>20,5</b>		12,3
	Including sugars	g 90	g 5,4	<b>6</b>		3,6
	Protein	g 50	g 7,9	<b>16</b>		9,6
Salt	g 6	g 1	<b>17</b>		10,2	
<b>Type of packaging</b>	Packed in unit packaging according to individual arrangements with client (from 4 to 18 pcs), from 6 to 25 packages in carton, from 54 to 120 cartons on pallet and/or according with client requirements					
<b>Size</b>	Netto weight of single package: according with client individual requirements Quantity of single package: according with client individual requirements					
<b>Storage conditions</b>	In a cool, dry place, under ambient conditions. Protect from rapid temperature changes and direct sunlight. After opening store in ambient conditions in a closed package secured from air and light. To make separation of the wraps easier, before opening of the package we advice to bend the product in both directions, then rotate by 90 degrees and bend it again.					
<b>Shelf life*</b>	6 months After opening use within 7 days					
<b>Labelling with the batch no and the date of minimum durability</b>	Format of the use-by date and other identity codes: LOT			PRD: production date EXP: date of minimum durability PNO: batch number		
	Place of printing for the date and batch number			Printing on the front or back of the packaging (depending on the type of pack)		
<b>Purpose of consumption / Serving tips</b>	Without limitation, for direct consumption, unless you are allergic to any of its ingredients. Before consumption both sides of the product can be heat up on a pan warmed up at medium fire or in a microwave with medium power (ca. 650 W) for 5-15 seconds according to the warming up and baking preferences regarding this product.					
<b>Label for goods in individual packaging</b>	Information compliant with the law <ul style="list-style-type: none"> <li>▪ Name and address of the facility / name and address of the distributor, including the country of origin</li> <li>▪ product name</li> <li>▪ ingredients, including allergenic ingredients</li> <li>▪ batch number</li> <li>▪ date of minimum durability</li> <li>▪ storage conditions</li> <li>▪ net weight of the product</li> <li>▪ optionally instructions for use</li> </ul>					
<b>Food quality and safety systems and legal requirements</b>						
<b>HACCP</b>	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).					

<p><b>GENERAL LEGAL REQUIREMENTS FOR FOOD SAFETY</b></p>	<p>Regulation (EC) No 178/2002/EU 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 Commission Regulation (EU) No 2017/2158 from 20 November 2017 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food.</p>
<p><b>NATIONAL LEGAL REQUIREMENTS FOR FOOD SAFETY</b></p>	<p>Act of <b>25 August 2006</b> on the safety of food and nutrition as amended Regulation of the Ministry of Agriculture and Rural Development of <b>23 December 2014</b> on foodstuff labelling as amended. Act of <b>21 December 2000</b> on the marketable quality of agricultural products and foodstuffs. Packaged Goods Act of <b>7 May 2009</b>.</p>
<p><b>WATER</b></p>	<p>Regulation of the Minister of Health of <b>11 December 2017</b> on the quality of water intended for human consumption</p>
<p><b>PHYSICO-CHEMISTRY</b></p>	<p>Commission Regulation (EC) No <b>1881/2006</b> of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, as amended</p>
<p><b>MIKROBIOLOGY</b></p>	<p>Commission Regulation (EC) No <b>2073/2005</b> of 15 November 2005 on microbiological criteria for foodstuffs regarding health requirements and can be consumed by people as amended</p>
<p><b>GMO</b></p>	<p>Regulation (EC) No <b>1829/2003</b> of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed Regulation (EC) No <b>1830/2003</b> 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>