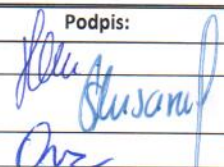


<b>FOOD SAFETY BOOK</b> <b>HACCP documentation</b>		<b>Tortilla – product description</b>	
		Edition No: I dated: 18.12.2018 valid from 18.12.2018	<b>H-07-02</b>
Position:	Name:	Data:	Podpis:
Prepared by: Food Technologist	Monika Nowakowska	18.12.2018	
Verified by: Head of food safety/vice Production Director	Edyta Ślusarczyk	18.12.2018	
Approved by: Production Director	Marcin Oracz	18.12.2018	

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, semi-solid vegetable fat (palm), 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.		
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  Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene  Lead Cadmium Nitrates  pH water content Aflatoxin B <sub>1</sub> Aflatoxin - Sum of B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> , G <sub>2</sub> Deoxynivalenol Zearalenon	   	



	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	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		Potassium sorbate E202	YES				
		Calcium propionate E282					
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	Malic acid E296  Citric acid E330	YES				
	Stabiliser	Xanthan gum E415	YES				
GMO	The product does not contain ingredients produced from GMO.						
Constituents of animal origin	The product does not contain ingredients of animal origin.						
Average nutritional value*	Nutrients		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
	Fats	(g)	6,9	5,5	4,8	4,1	2,8
	Saturated fatty acids	(g)	3	2,4	2,1	1,8	1,2
	Trans-fatty acids	(g)	0,3	0,2	0,2	0,2	0,1
	Total carbohydrates	(g)	52,2	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						

\*calculated arithmetically using



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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	
	Fats	g 70	g 6,9	9,9	7,9	6,9	5,9	4	
	Including saturated fatty acids	g 20	g 3	15	12	10,5	9	6	
	Carbohydrates	g 260	g 52,2	20,1	16,1	14	12	8	
	Including 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	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/ 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,  According to the recipe, it is possible to adjust product's size to customer requirements  Tolerances: *+/- 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.								
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								



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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"><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>		
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 <b>178/2002</b> 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 <b>852/2004</b> of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs Regulation (EU) No <b>1169/2011</b> 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 <b>1333/2008</b> of the European Parliament and of the Council of 16 December 2008 on food additives, as amended Regulation (EC) No <b>1935/2004</b> 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 <b>10/2011</b> of 14 January 2011 on plastic materials and articles intended to come into contact with food  Regulation (EC) No <b>2017/2158</b> of 20 listopada 2017 r determining mitigation measures and reference levels to reduce the presence of acrylamide in food.		
NATIONAL LEGAL REQUIREMENTS FOR FOOD SAFETY	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 each kind of 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> .		
WATER	The facility uses for production water from the municipal water intake complying with the Regulation of the Minister of Health of <b>11 December 2017</b> on the quality of water intended for human consumption (Regulation register 2017.2294 from 2017.12.07)		
PHYSICO-CHEMISTRY	Commission Regulation (EC) No <b>1881/2006</b> of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs , as amended		
MIKROBIOLOGY	Commission Regulation (EC) No <b>2073/2005</b> of 15 November 2005 on microbiological criteria for foodstuffs in the field of health requirements and can be intended for human consumption with later amendments		

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GMO	<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</p> <p>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>		