



**World Food  
Programme**

## **Technical Specifications – Bread\_Ukraine**

Version: 1

Replacing Version: 13

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### **Definition/Scope**

This specification is for purchasing fresh bread or baking service.

Bread means a food of any size, shape or form which - (a) is usually known as bread, and (b) consists of a dough made from flour and water, with or without other ingredients, which has been fermented by yeast otherwise leavened and subsequently baked but does not include buns, bunloaves, chapatis, chollas, pitta bread, potato bread or bread specially prepared for coeliac sufferers or dry bread.

The actual type of bread is as per contract (net weight, with or without packaging, white/brown bread, produced from fortified flour<sup>1</sup> or not, sliced/not sliced, bun or toast type, with rye/corn, etc.).

### **Standards**

Except when specified otherwise in the contract, the manufacture, testing, packaging and labelling, of the product shall be in strict compliance with the specifications set forth herein, and with the following standards/guidelines<sup>2</sup> (whichever is stricter). Supplier shall not deviate in any way from the Specifications without WFP's prior written consent.

- CODEX GENERAL PRINCIPLES OF FOOD HYGIENE (CXC 1-1969)
- CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED (CXS 193-1995)
- CODEX MAXIMUM RESIDUE LIMITS FOR PESTICIDE RESIDUES
- CODEX GENERAL STANDARD FOR FOOD ADDITIVES (CXS 192-1995)
- CODEX OF PRACTICE ON FOOD ALLERGEN MANAGEMENT FOR FOOD BUSINESS OPERATORS (CXC 80-2020)
- UKRAIN STANDARD: DSTU 7517:2014 BREAD FROM WHEAT FLOUR. GENERAL TECHNICAL CONDITIONS (IF THIS TYPE OF BREAD IS REQUIRED BY THE CONTRACT)<sup>3</sup>
- UKRAIN STANDARD: DSTU 4585:2006 SWEET BAKERY PRODUCTS. GENERAL SPECIFICATIONS (IF THIS TYPE OF BREAD IS REQUIRED BY THE CONTRACT)
- UKRAIN STANDARD: DSTU 4583:2006 BREAD FROM RYE FLOUR AND RYE-AND-WHEAT FLOUR (IF THIS TYPE OF BREAD IS REQUIRED BY THE CONTRACT)

### **General requirements**

- The product shall be freshly baked and of uniform quality
- Net weight shall be as per contract
- The product's organoleptic characteristics shall be characteristics of the designated product
- The product shall be free of objectionable matters.
- The product shall be handled in hygienic conditions.
- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. JEFCA and EFSA evaluations shall be considered for guidance limits.

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<sup>1</sup> In case produced for fortified flour, the flour must comply with WFP specification for fortified flour

<sup>2</sup> The latest edition of the referenced below (including any amendments) applies.

## Baking yield

When baking service is purchased, the conversion yield rate for conversion of wheat flour in different types of breads is approximately the following:

Flour	Bread baked from flour	Conversion
Brown bread flour 1 MT	Brown bread 1.59 MT	1:1.59
White bread flour 1 MT	White bread 1.49 MT	1:1.49

Alternate conversion rates may be agreed before the contract.

## Shelf life

As per contract, (depending on the packaging and type of bread),

For example, 3 days of shelf life when packed in flexible transparent sachets l.

Product net weight –

- As per contract conditions
- Weight and quantity tolerance shall meet The International Organization of Legal Metrology International Recommendation OIML R 8711<sup>4</sup>.

## Packaging <sup>5</sup>And Marking

### Primary packaging

Primary packaging is needed only if requested by the contract.

In case requested, the product shall be packaged in food-grade flexible sachets, hermetically sealed and robust enough to withstand multiple handling & transport and protect the product throughout its shelf life (e.g. organoleptic qualities).

A packaging material such as BOPP film or equivalent must be used with a minimum thickness of 30mic.

Net weight as per contract.

### Secondary packaging

Secondary packaging is needed only if requested by the contract.

If carton boxes are requested:

It is under supplier responsibility to select a packaging material that will resist to multiple handling and up to 2 meters stacking.

Cartons shall be:

- New, manufactured from well-constructed double wall corrugated board
- With an edge crush resistance of 60ECT = 60 lbs/in eq 11 kN/m (ISO 3037) and a specific weight of 700 to 1000 grams per square meter
- fully filled for maximum strength and dimensions adjusted to the load
- The fluting must be vertical, supporting the load
- The carton should be plain brown
- No stapling will be accepted ▪ firmly closed (top and bottom) Unless otherwise specified in the contract, two percent (2%) empty, marked cartons (included in the price) must be sent with the lot.

Net weight as per contract.

### Marking

The labelling of the product shall comply with CODEX STAN 1-1985 General Standard for the Labelling of Pre-packaged Foods, or as per national food labelling requirements.

### Transport and storage

The product shall be transported and stored in hygiene conditions, ambient temperature, dry place, and away from direct sunlight.

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<sup>4</sup> OIML R 78 Quantity of commodity in pre-packages [https://www.oiml.org/en/files/pdf\\_r/r087-e04.pdf](https://www.oiml.org/en/files/pdf_r/r087-e04.pdf), latest edition  
<sup>5</sup> WFP shall be informed and consulted before making any modification to the current primary, secondary and tertiary packaging (e.g., the composition of the packaging material(s), ink or any other parameters) that could impact the integrity of the packaging and food or storage and transport conditions.