

**PAKISTAN STANDARD SPECIFICATION**  
**FOR**

---

**BAKERY WARES (NAMED)**



COMPLIMENTARY

2D AUTHORITIES

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**PAKISTAN STANDARDS AND QUALITY CONTROL AUTHORITY**  
Standards Development Centre,  
PSQCA complex, Standardization Wing II, 1<sup>st</sup> Floor, Plot - ST-7/A,  
Block-3, Scheme No.36, Gulistan-e-Jauher, Karachi

**PAKISTAN STANDARDS & QUALITY CONTROL AUTHORITY**  
**(STANDARDS DEVELOPMENT CENTRE)**

**(AGRICULTURE & FOOD DIVISION)**

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PRODUCTS TECHNICAL COMMITTEE**

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- |    |   |   |
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| 1. | Dr. Omer Mukhtar Tarar,<br>Senior Scientific Officer, | PCSIR Laboratories Complex,<br><b><u>Karachi.</u></b> |
|----|---|---|

**MEMBERS**

- |    |   |   |
|----|---|---|
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| 5. | The Director General,                     | Food Safety & Halal Food Authority,<br>New C & W Building,<br>Ground Floor, Khyber Road,<br>Govt. of KPK, <b><u>PESHAWAR.</u></b> |
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| 7. | Chief, Nutrition Division,                | National Institute of Health,<br><b><u>ISLAMABAD.</u></b>   |
| 8. | Mr. Zuzzer A. Shamsuddin,<br>Consultant,  | 601 - Hamilton Court G-1,<br>Main Clifton Road,<br><b><u>Karachi.</u></b>   |
| 9. | Ms. Farah Athar,<br>Deputy Director Food, | Punjab Food Authority,<br><b><u>Lahore.</u></b>   |

10. Mrs. Nighat Din,  
Deputy Director Technical, Balochistan Food Authority,  
**Quetta.**
11. Ms. Shagufta Naz,  
Public Analyst, Balochistan Food Authority,  
**Quetta.**
12. Ms. Parveen Zehra,  
Public Analyst, KMC Food Laboratory,  
Jigar Muradabadi Road,  
**Karachi.**
13. Dr. Seema Ashraf,  
Public Analyst Technical Wing, Sindh Food Authority,  
**Karachi.**
14. Dr. Shahina Naz,  
Chairperson, Deptt of Food Science & Technology,  
University of Karachi, **Karachi.**
15. Dr. Rehman Siddiqui,  
Assistant Professor, Deptt of Food Science & Technology,  
University of Karachi, **Karachi.**
16. Dr. S. M. Ghufra Saeed,  
Technology, Department of Food Science &  
University of Karachi, **Karachi.**
17. Mr. Wahab Feroze,  
ATA, Ministry of Science & Technology,  
**Islamabad.**
18. Mr. Saud Bangash,  
Pakistan Business Council,  
**Islamabad.**
19. Mr. Sikandar Shahzad,  
Head of Regulatory Affairs, M/s. Pepsico International,  
37-C/1, Gulberg-III,  
**LAHORE.**
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Corporate Regulatory Affairs Manager, Nestle Pakistan Ltd.,  
Upper Mall, **Lahore.**
21. Dr. Muhammad Nasir,  
General Manager, Friesland Campina Engro Pakistan,  
**Lahore.**
22. Dr. Tahira Zaheer,  
Director, Quality Control Centre  
PSQCA, **Karachi.**
23. Mr. Irfan Hafeez Malik  
Secretary General, PAFI /NIL  
**Karachi.**

24. Mr. Kamran Ahmed Siddiqui,  
Head of Regulatory & Corporate Affairs  
South Asia, UPFIELD Pakistan (Pvt.) Ltd.,  
Dolmen City, Sky Tower,  
10<sup>th</sup> Floor, **Karachi.**
25. Mr. Owais Nadeem,  
Regulatory Affairs Manager, M/s. Uni Lever Pakistan Ltd.,  
**Karachi.**
26. Ms. Shama Rao.  
IRD Executive, M/s. National Foods Ltd.,  
**Karachi.**
27. Mr. Muneer Hussain, M/s. National Foods Ltd.,  
**Karachi.**
28. Mr. Atif Warsi,  
Regulatory Affairs Manager, M/s. National Foods Ltd.,  
**Karachi.**
29. Mr. Sarwar Haider,  
QC Manager, Shan Foods (Pvt.) Ltd.,  
**Karachi.**
30. Ms. Mushkbar Zehra,  
Head of Quality, Shan Foods (Pvt.) Ltd.,  
**Karachi.**
31. Muhammad Bilal,  
Assistant Professor, University of Bahauddin Zakria,  
**Multan.**
32. Mr. Muhammad Abubaker,  
General Manager Projects, UNITY Food Ltd.,  
**Karachi.**

#### **SECRETARIAT**

1. Mr. Naseem-us-Sami,  
Dy. Director (Agri. & Food)  
& Secretary to the Committee. Standards Development Centre,  
PSQCA,  
**Karachi.**
2. Mr. Ayaz Ahmed Soomro,  
Assistant Director (Agri. & Food) Standard Development Centre  
PSQCA, **Karachi.**

**FOR  
BAKERY WARES (NAMED)**

**0. FOREWORD**

- 0.1.** This Pakistan Standard was adopted by the Pakistan Standards & Quality Control Authority Standards Development Centre on **16-08-2021** after the draft finalized by the Cereal Pulses & Their Products Technical Committee, had been approved by the National Standards Committee for Agriculture & Food Products.
- 0.2.** This standard is intended chiefly to cover the technical provisions relating to the supply of the material and it does not purport to include all the necessary provisions of a contract.
- 0.3.** In the preparation of this standard the views of the Manufacturers, R&D Organizations Food Authorities, Scientist, Suppliers, Consumers, Food Technologist and Testing Authorities have been taken into consideration.
- 0.4.** For the purpose of deciding whether a particular requirement of this standard is complied with final value observed or calculated expressing the result of test or analysis shall be rounded off in accordance with PS:103 for Methods of Rounding Off Numerical Value the number of significant places retained in the rounded off value, shall be the same as that of the specific value in the standard.
- 0.5.** All the ingredients and processes shall be in accordance with PS:3733 for Halaal Food Management System Requirements for any organization in the Food Chain.

**1. SCOPE**

The standard applies to bakery wares (named), intended for human consumption and listed in Clause 2.

**2. DESCRIPTION**

**2.1 Bread-type products**

includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g. for biscuits).

**2.2 Pizza Dough**

High proportion of soft non-bread making wheat. If a thick pizza is desired a stronger flour would be used. Pizza base shall contain 12-14 percent protein, depending on the product.

## 2.3 Fine Bakery Wares (Sweet, Salty, Savory) and Mixes:

Includes sub-categories for ready-to-eat products as well as mixes for preparing fine baked goods.

### 2.3.1 Cakes, Cookies and Pies (e.g. Fruit-Filled or Custard Types)

The term “sweet cracker” or “sweet biscuit” used in this category refers to a cookie-like product that may be eaten as a dessert. Examples include butter cake, cheesecake, fruit-filled cereal bars, pound cake (including *kasutera*), moist cake (type of starchy dessert, western cakes, moon cakes, cream cakes, sponge cake, fruitfilled pies (e.g. apple pie), oatmeal cookies, sugar cookies and british “biscuits” (cookies or sweet crackers).

#### 2.3.1.1 Pastry

A sweet baked food made from ingredients such as flour, milk, butter, shortening, baked powder or egg. Examples include small cakes, tarts and other sweet baked goods. Pastry shall conform to following standards:

(i)	Moisture	Not more than 20 percent
(ii)	Fat	Not more than 50 percent
(iii)	Salt	Not more than 2 percent

#### 2.3.1.2 Puff Pastry

Puff pastry is a flaky light pastry containing several layers of fat. It shall contain:

(i)	Moisture	Not more than 20 percent
(ii)	Fat	Not more than 50 percent
(iii)	Salt	Not more than 2 percent

#### 2.3.1.3 Short crust Pastry

The **filling** may be sweet or savoury, though modern tarts are usually fruit-based, examples include bake well tarts, jam tarts and custard tarts. Bake well tart shall contain:

(i)	Moisture	Not more than 15 percent
(ii)	Fat	Not more than 17 percent

**Jam tarts** shall contain

(i)	Moisture	Not more than 17 percent
(ii)	Fat	Not more than 14 percent

**Custard tarts** shall contain

(i)	Moisture	Not more than 50 percent
(ii)	Fat	Not more than 15 percent

#### 2.3.1.4 Tart

A tart is a baked dish consisting of a filling over a pastry base with an open top not covered with pastry.

#### 2.3.1.5 Tartlet

Refers to a miniature tart; an example would be egg tarts. The categories of 'tart', flan, quiche and pie overlap with no sharp distinctions.

- |     |     |                         |
|-----|-----|-------------------------|
| (i) | Fat | Not more than 9 percent |
|-----|-----|-------------------------|

#### 2.3.1.6 Cheesecake

It is a sweet dessert consisting of one or more layers. The main, and thickest layer consists of a mixture of soft, fresh cheese (typically cream cheese or ricotta), eggs, and sugar; if there is a bottom layer it often consists of a crust or base made from crushed cookies (or digestive biscuits), graham crackers, pastry or sponge cake. It may be baked or unbaked (usually refrigerated). Cheesecake is usually sweetened with sugar and may be flavored or topped with fruit, whipped cream, nuts, cookies, fruit sauce, and/or chocolate syrup. Cheesecake may be prepared in many flavors, such as strawberry, pumpkin, key lime, chocolate, *Oreo*, chestnut, or toffee.

- |     |     |                          |
|-----|-----|--------------------------|
| (i) | Fat | Not more than 35 percent |
|-----|-----|--------------------------|

#### 2.3.1.7 Cream Cake

This is a rich, moist white cake with great flavor, perfect for decorating. It shall contain dairy based cream, eggs, sugar, flavor, flour, baking powder, and salt. It shall contain moisture not more than 25 percent. Fat shall not exceed 14 percent.

#### 2.3.1.8 Non-dairy Cream Cake

This is a rich, moist white cake with great flavor, perfect for decorating. It shall contain vegetable fat, eggs, sugar, flavor, flour, baking powder, and salt. It shall contain moisture not more than 25 percent. Fat shall not exceed 14 percent.

#### 2.3.1.9 Croissant

Crescent shaped, mostly sweet in taste characterized by its flaky, golden brown crust which might be plane, filled or coated having 2-3 folds with layered and tender crumb. It shall conform to following standards:

- |       |                     |                           |
|-------|---------------------|---------------------------|
| (i)   | Moisture            | Not more than 26 percent  |
| (ii)  | pH                  | Range between 5-6         |
| (iii) | Butter or margarine | Not less than 35 percent  |
| (iv)  | Ash                 | Not more than 6 percent   |
| (v)   | Salt                | Not more than 1.5 percent |

## 2.4 Other Fine Bakery Products (e.g. Doughnuts, Sweet rolls, Scones, and Muffins):

Includes products that may be eaten as a dessert or as breakfast, examples include: pancakes, waffles, filled sweet buns (pan), danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.

### 2.4.1 Doughnuts

Doughnuts are snack foods made from deep fried sweet dough usually circular with a hole in the middle but also made in the shape of ball, fingers and stars. These may be filled with jam.

Types include hot doughnuts, cold doughnuts, sugared doughnuts, plane doughnuts and cake doughnuts. These shall contain:

(i)	Moisture	Not more than 20 percent
(ii)	Total ash	Not more than 23 percent
(iii)	Ash	Not more than 1.5 percent

## 3. FOOD ADDITIVES

The additive shall be used and only within the limits permitted/specified in Pakistan Standard for Food Additives (PS: 2022), OR General Standard for Food Additives (CODEX STAN 192-1995).

## 4. HYGIENIC REQUIREMENTS

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate Clauses of the Recommended Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev 3-1997), and other relevant Pakistan Standards such as Codes of Hygienic Practice and Codes of Practice. Contamination should be avoided. The products shall comply with any rational microbiological criteria established in accordance with the Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods (CAC/GL 21-1997).

4.1 The microbiological criteria shall be as given in Table-1.& Table-II.

### Microbiological Requirements for Products at clause 2.1 & 2.2

Table-1

S.No	Microbiological parameter	Limits
1	S.aureus (CFU/g)	< 10
2	Salmonella (CFU/25 g)	Absent



**Microbiological Requirements for Products at clause 2.3 & 2.4**

**Table-1I**

<b>S.No</b>	<b>Microbiological parameter</b>	<b>Limits</b>
1	Total Plate Count (CFU/g)	< 50,000
2	E. coli (CFU/g)	absent
3	Enterobacteriaceae (CFU/g)	< 100
4	S.aureus (CFU/g)	< 100
5	Listeria monocytogenes (CFU/g)	Absent
6	Salmonella (CFU/25 g)	Absent
7	Bacillus cereus(CFU/g)	< 10

**5. CONTAMINANTS**

The products covered by this Standard shall comply with the Maximum Levels for contaminants and toxins specified for milk by the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995). The products covered by this Standard shall comply with the maximum residue limits for pesticides and/or veterinary drugs established by the Codex Alimentarius Commission.

**6. LABELLING**

In addition to the provisions of the Pakistan Standard for Labelling of Prepackaged Foods (PS: 1485), the following specific provisions apply:

**6.1 Marking**

The following particulars shall be marked or labelled on each container:

- (1) Name and type of the product,
- (2) Name and address of the manufacturer,
- (3) List of ingredients in descending order
- (4) Batch or code numbers,
- (5) Net weight in kilograms/gram,
- (6) Date of manufacturer and expiry,
- (7) Pakistan Standard Number, PS: Mark, and license number,
- (8) Declaration of allergen(s) is/are mandatory
- (9) When sugars are fully or partly replaced by sweeteners, an appropriate declaration should be included in proximity of the sales designation of the Cocoa product, mentioning the presence of sweeteners. Example: "X cocoa product with sweeteners".

## **6.2 Claims**

Any claims made for the foods covered by this standard shall be in accordance with the General Guidelines on Claims (CAC/GL 1-1979) and Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997) elaborated by the Codex Alimentarius Commission.

## **7. PACKING**

The product shall be packed in suitable Food grade material.

## **8. METHOD OF SAMPLING AND ANALYSIS**

For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used. The relevant Testing Method of PS, ISO, CAC and of other internationally recognized standard methods may be taken into account for analysis purpose.

**NOTE** – Analytical grade chemicals shall mean chemical that do not contain impurities which affect the result of analysis.

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COMPLIMENTARY FOR PROVINCIAL FOOD AUTHORITIES