



**RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:**

**Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095**

**SOLICITATION AMENDMENT
MODIFICATION DE L'INVITATION**

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

**Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur**

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Bread and Baked Products	
Solicitation No. - N° de l'invitation E6TOR-13RM07/A	Amendment No. - N° modif. 004
Client Reference No. - N° de référence du client E6TOR-13RM07	Date 2016-03-23
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6529	
File No. - N° de dossier TOR-3-36227 (003)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2017-03-31	
Time Zone Fuseau horaire Eastern Standard Time EST	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Escander, Lisa	Buyer Id - Id de l'acheteur tor003
Telephone No. - N° de téléphone (905) 615-2033 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

FQS-34 – Bread and Baked Products

[FQS-34-01 – Bread](#)

[FQS-34-02 – Bread Products](#)

[FQS-34-03 – Flat Bread Products](#)

[Applicable Regulations and Resources for \[Bread and Baked Products\]](#)

FQS-34-01 – Bread

Description

1. **Bread** is a staple food prepared by cooking dough made with yeast as the leavening agent, flour as the main ingredient, and liquid, water or milk, and other ingredients such as fats, sugars and salt, dependent upon the type of bread. Loaves of bread procured shall be sweet and wholesome, well risen and well baked with even bloom. They shall be free from burnt crust and be uniform in size. The crumb shall be a good even texture and the bread shall be free from dough spots, lumps or indication of mould or rope.

2. Rope is the name given to a bread disease which results in breaking down the starch and protein of the loaf producing a discoloured and sticky condition in the crumb which is accompanied by a characteristic disagreeable odour and nauseating taste. Ropiness in bread is not noticeable directly after baking but usually makes its appearance from 12 to 36 hours after the bread has left the oven.

FQS-34-01-01 – Table 1: Types of Bread

Type	Description	Requirements [All bread products must be fresh, not frozen or previously frozen unless otherwise specified]
White Bread	Made by baking yeast-leavened dough prepared with flour and water and may contain: salt, shortening, lard, butter or margarine; milk or milk product; whole egg, egg-white; egg-yolk, (fresh, dried, or frozen); a sweetening agent; and other ingredients indicated in Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.021. White bread shall be white and creamy in colour and free of grayness.	Must comply with Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.021. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
French or Italian-style Bread	A variant of white bread made by baking yeast-leavened dough prepared with flour, water, sugar and salt with no other	Must comply with Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and

Type	Description	Requirements [All bread products must be fresh, not frozen or previously frozen unless otherwise specified]
	ingredients, indicated in Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.021. French or Italian style bread shall be white and creamy in colour, free of grayness and have a hard crust.	Bakery Products B.13.021. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Enriched White Bread	Made from dough in which enriched flour is the only wheat flour used and contains ingredients of the type and amounts indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.022. Enriched white bread shall be white and creamy in colour and free of grayness.	Must comply with Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.022. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Whole Wheat Bread	Made from dough of which the named percentage of the flour used shall be whole wheat flour and shall contain not less than 60 per cent whole wheat in relation to the total flour used and contains ingredients of the type and amounts indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.026.	Must comply with Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.026. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Brown Bread	Bread coloured by the use of whole wheat flour, graham flour, bran, molasses or caramel.	Must comply Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.027. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Raisin Bread	Bread that contains for each 100 parts by weight of flour used not less than 50 parts by weight of seeded or seedless raisins, or raisins and currants of which not less than 35 parts shall be raisins and may contain spices or peel.	Must comply with Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B.13.025. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less

Type	Description	Requirements [All bread products must be fresh, not frozen or previously frozen unless otherwise specified]
		than 450 grams unless otherwise specified.

3. **Bread** containing ingredients that are either not permitted in the general standard for bread (such as fruits, nuts, seeds and flavours) or other ingredients (mostly various flours, meals and starches) that are permitted in greater amounts than in the general standard.

FQS-34-01-02 - Table 2: Specialty Breads

Type of Bread	Specialty Ingredient	Minimum amount [of Specialty Ingredient as % of Flour]	Requirements
Graham Bread	Graham Flour	150	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Milk Bread	Milk Solids	6	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029 The minimum guaranteed shelf life after delivery shall be 72 hours.
Potato Bread	Potato	5	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Honey Bread	Honey	5	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Cheese Bread	Cheese	12	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Oatmeal	Oats	20	Must comply with <i>Food and Drug</i>

Type of Bread	Specialty Ingredient	Minimum amount [of Specialty Ingredient as % of Flour]	Requirements
Bread			<i>Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Cracked Wheat Bread	Cracked Wheat	20	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Wheat Germ Bread	Wheat Germ	2	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Egg Bread	Whole Egg Solids	1.5	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Fruit Bread or Loaf	Fruit	40	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Triticale Bread	Triticale Flour	20	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Rye Bread	Rye Flour	20	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams, unless otherwise specified. If light rye bread is specified at least



Type of Bread	Specialty Ingredient	Minimum amount [of Specialty Ingredient as % of Flour]	Requirements
			10% of the flour shall be rye flour. If dark rye is specified at least 30% of the flour shall be rye.
Raisin Bread	Seedless Raisins	50	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Raisin Bread	or a mixture of Raisins Currants	35 plus – 15 (maximum)	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Bran Bread	> 2 g dietary fibre from wheat bran per serving	> 2 g dietary fibre from wheat bran per serving	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.
Protein Bread	Must have a protein rating of 20 or more.	Must have a protein rating of 20 or more.	Must comply with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.029. The minimum guaranteed shelf life after delivery shall be 72 hours.


FQS-34-02 – Bread Products

Description

4. Products made with flour and water, and the addition of other ingredients dependent on the product. Salt, fat and leavening agents (such as yeast and baking soda) are common ingredients. Bread products may contain other ingredients, such as milk, egg, sugar, spice, fruit (such as raisins), vegetables (such as onion), nuts (such as walnuts) or seeds (such as poppy).

FQS-34-02-01 - Table 3: Bread Products

Type of Bread Product	Description	Requirements
Bagel	Bagel is a bread product, traditionally shaped by hand into the form of a ring from yeasted wheat dough, roughly hand-sized. Bagels are first boiled water and then baked. Bagels have a dense, chewy, doughy interior with a browned and sometimes crisp exterior. Seeds such as poppy or sesame seeds can be baked on the outer crust. Bagels may also be made from dough types such as whole-grain or rye.	The minimum guaranteed shelf life after delivery shall be 72 hours. Shall be of the type or flavour specified. May be frozen, specified.
Soda Crackers 	A soda cracker is a thin, usually square cracker made from white flour, shortening, yeast, and baking soda, with most varieties lightly sprinkled with coarse salt and/or unsalted. Soda crackers may also be made with whole wheat flour. Soda crackers have perforations throughout its surface, to allow steam to escape while baking, for uniform rising, and perforated edges on the outside to allow individual crackers to be broken from sheets. It has a very dry and crisp texture.	Unless otherwise specified soda crackers must be made with whole wheat flour.
English Muffins	An English muffin is a small, round, flat (or thin) type of yeast-leavened bread which is commonly served split horizontally. English muffins may be made with white or whole-grain dough and are available in flavours such as cinnamon.	The minimum guaranteed shelf life after delivery shall be 72 hours. Unless otherwise specified English Muffins must be made with whole wheat flour.
Kaiser Roll 	Kaiser roll is a typically crusty round bread roll. It is made from either white or whole wheat flour, yeast, malt, water, and salt. The top side is usually divided in a rotationally symmetric pattern of five segments. These segments are separated by curved superficial cuts radiating from the centre outwards or folded in a series of overlapping lobes.	The minimum guaranteed shelf life after delivery shall be 72 hours. Unless otherwise specified Kaiser rolls must be made with whole wheat flour. Kaiser rolls supplied must be 8.9 cm and weigh 60 gm. Whole wheat Kaiser rolls shall contain a minimum of 2.5 grams of fibre per roll.
Croissants	Croissants are a buttery, flaky, bread roll with a distinctive crescent shape.	The minimum guaranteed shelf life after delivery

Type of Bread Product	Description	Requirements
	Croissants are made of yeast-leavened dough layered with butter, rolled and folded several times in succession, then rolled into a sheet, in a technique called laminating. The process results in a layered, flaky texture, similar to a puff pastry.	shall be 72 hours. Frozen croissants may be provided if specified only.
Tacos shells hard 	Taco shells are crisp corn tortillas that are deep fried in a U-shape.	Taco shells provided must be unsalted and 12.7 cm weighing 13 grams.

FQS-34-02-01-02 - Table 4: Bread Products - Rolls

Type of Bread Product	Description	Requirements [Shall not be provided frozen or previously frozen, unless otherwise specified]
Bread Rolls	Bread rolls are yeast leavened bread products that are available in various sizes and shapes.	Bread rolls shall keep sweet, sound and palatable for 72 hours after delivery, with the exception of hard dinner rolls, which shall keep sound and palatable for 48 hours after delivery.
White rolls		Made from enriched white flour meeting the specifications in the Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products B13.001. White rolls shall be white to creamy in colour and free from grayness.
Enriched white rolls		Shall meet the requirements for white rolls and contain, for each 100 parts of flour used, not less than 2 parts by mass of skim milk solids, or 4 parts by mass of dried whey powder.
Whole Wheat rolls		Shall be made from a blend in which not less than 60 % of the flour shall be good quality whole wheat flour.
Hard dinner rolls		Shall be baked to a hard crusty finish on the complete surface and shall be of the size and shape specified.
Soft dinner rolls		Shall be made from dough that contains, for each part of flour, not less than 2 parts by mass of sugar or dextrose and not less than 2 parts by mass of shortening or lard. The crust shall be soft to the touch. The rolls shall be of the mass, size and shape specified.
Hot dog rolls		Shall meet the same requirements as soft dinner rolls except that they shall be of the shape required for hot dogs and shall be at least 150mm long and weigh




Type of Bread Product	Description	Requirements [Shall not be provided frozen or previously frozen, unless otherwise specified]
		43 gm unless otherwise specified.
Hamburger rolls, white		Shall meet the same requirements as soft dinner rolls except that they shall be of a flattened round shape required for hamburgers and shall have a diameter on not less than 75 mm and weigh 43 g unless otherwise specified. The crust on top shall be soft to the touch.
Hamburger rolls, whole wheat		Shall be made from a blend in which not less than 60% of the flour shall be good quality whole wheat flour. They shall be of a flattened round shape required for hamburgers and shall have a diameter on not less than 75 mm and weigh 43 g unless otherwise specified. The crust on top shall be soft to the touch. Whole wheat hamburger rolls shall contain a minimum of 2.5 g of fibre per roll.
Submarine rolls, white		Shall meet the same requirements for French or Italian-style bread except that they shall be of an elongated shape, similar to that required for hot dogs but wider, and shall be at least 150 mm long, and weigh at least 65 grams, unless otherwise specified.
Submarine rolls, whole wheat		Shall be made from a blend in which not less than 60% of the flour shall be good quality whole wheat flour. They shall be of an elongated shape, similar to that required for hot dogs but wider, and shall be at least 150mm long, and weigh at least 65 grams, unless otherwise specified. Whole wheat submarine rolls shall contain a minimum of 2.5 grams of fibre per roll.

FQS-34-03 – Flat Bread Products




Description

5. **Flatbread** is bread made with flour, water, and salt, and then thoroughly rolled into flattened dough. Many flatbreads are made without yeast, therefore are unleavened. Some are slightly leavened, such as pita bread. There are many other optional ingredients that flatbreads may contain, such as curry powder, diced jalapeños, chili powder, black pepper etc. Olive oil or sesame oil may be added. Flatbreads can range from one millimeter to a few centimeters thick.

FQS-34-03-01 – Table 5: Flat Bread Products

Type of Flat Bread Product	Description	Requirements
<p>Pita White and Whole Wheat</p> 	<p>Pita is a round slightly leavened flat bread. The “pocket” in pita bread is created by baking the pita at high temperatures, generating steam, which puffs up the dough. As the bread cools and flattens, a pocket is left in the middle. Pita bread is either round or oval and varies in size. White and whole wheat types of pita bread are available.</p>	<p>The minimum guaranteed shelf life after delivery shall be 72 hours. Unless otherwise specified, pita bread provided will be 16.5 cm round and weigh 60-65 grams. Shall not be provided frozen or previously frozen unless otherwise specified.</p>
<p>Tortilla White and Whole Wheat</p> 	<p>The Mexican tortilla is made from specially treated maize (corn) flour. Tortillas may also be made from wheat flour. The maize and wheat tortillas have different textures. The maize (corn) version is somewhat thicker and heartier in texture. The wheat version is less easily broken due to its high gluten content, and can be made larger in circumference and thinner without breaking. Tortillas are used in recipes that require a soft shell taco. White and whole wheat tortillas are available in 12 cm and 25 cm sizes.</p>	<p>The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not be provided frozen or previously frozen unless otherwise specified. Tortillas provided must be 34 grams (12 cm) or 61 grams (25 cm) sizes as specified. The 25 cm whole wheat tortillas must have a minimum of 2.5 grams of fibre.</p>
<p>Focaccia</p> 	<p>Focaccia is a flat oven-baked Italian bread product consisting of high-gluten flour, oil, water, salt and yeast. It is typically rolled out or pressed by hand into a thick layer of dough and then baked in a stone-bottom or hearth oven. The top is often punctured with a knife to relieve bubbling on the surface of the bread. It may be topped with herbs or other ingredients.</p>	<p>The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not be provided frozen or previously frozen, unless otherwise specified.</p>

FQS-34-03-02 – Table 6: Miscellaneous Bread Products

Type of Misc. Bread Product	Description	Requirements
<p>Croutons</p> 	<p>A crouton is a small piece of sautéed or re-baked bread; mostly cubed. They can be of any size and shape, up to a very large dice. Croutons are usually coated with a fat or oil and then baked. Croutons are available seasoned and unseasoned. Unseasoned croutons have no additional seasonings added. Seasoned croutons have seasonings such as salt, herbs and spices added before baking. Cheese croutons have parmesan or another dry cheese added to the croutons before baking.</p>	<p>Must be made from bread that complies with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.021 or B.13.022. Shall not be provided frozen unless specified. Croutons made from stale bread are not acceptable.</p>
<p>Bread Crumbs, plain</p> 	<p>Bread crumbs are made from dry bread which has been baked or toasted until it is crisp but not brown to remove most of the remaining moisture but not toasted so much as to add colour. After drying the bread is mechanically pulverized. Bread crumbs must be made from fresh bread as stale bread will give bread crumbs an off-flavour.</p>	<p>Must be made from bread that complies with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.021 or 13B.13.022. Shall not be provided frozen unless specified. Bread crumbs made from stale bread are not acceptable.</p>
<p>Bread Crumbs, panko</p> 	<p>Panko is a variety of Japanese-style flaky bread crumb. Panko is made from bread baked by passing an electric current through the dough, yielding bread without crusts. It has a crisper, airier texture than most types of breading found in Western cuisine and resists absorbing oil or grease when fried. This results in a lighter coating.</p>	<p>Must be made from bread that complies with <i>Food and Drug Regulations (C.R.C., c. 870), Division 13, Grain and Bakery Products</i> B.13.021 or 13B.13.022</p>

6. All **bread**, specialty breads, bread products, flat bread and bread by-products procured in Canada:
 - a. must be of the type and pack size specified;
 - b. must have a shelf life as specified in Tables 1 through 6;

- c. bread and specialty bread must be drawn from the oven not less than 12 hours or more than 24 hours before delivery;
- d. must not have been previously frozen unless otherwise specified;
- e. must meet the requirements as indicated in Tables 1 through 6 when appropriate, unless otherwise specified;
- f. must comply with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#), [Canada Grain Act \(R.S.C., 1985, c. G-10\)](#), and [Canada Grain Regulations \(C.R.C., c. 889\)](#);
- g. must comply with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
- h. must comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety](#);
- i. must comply with all requirements listed under the [Canadian Grain Commission](#);
- j. must comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 16, Food Additives](#);
- k. must comply with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and/or the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
- l. must comply with the relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#);
- m. must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- n. must come from a facility that meets HACCP criteria as outlined in the Annex to [Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#); and
- o. must comply with any microbiological criteria established in accordance with the [Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#).

7. All **bread**, specialty breads, bread products, flat bread and bread by-product procured outside Canada:
- a. must only be procured from countries that meet federal acts and regulations which govern the importation of food under the [*Canadian Food Inspection Agency - Guide to Importing Food Products Commercially*](#);
 - b. must be of the type and pack size specified;
 - c. must have a shelf life as specified in Tables 1 through 6;
 - d. must not have been previously frozen;
 - e. must meet the requirements as indicated in Tables 1 through 6 when appropriate, unless otherwise specified;
 - f. must comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under the [*Food and Drugs Act \(R.S.C., 1985, c. F-27\)*](#), [*Food and Drug Regulations \(C.R.C., c. 870\)*](#), [*Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)*](#), [*Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)*](#), [*Canada Grain Act \(R.S.C., 1985, c. G-10\)*](#), and [*Canada Grain Regulations \(C.R.C., c. 889\)*](#);
 - g. must comply with fundamental principles related to Health and Safety listed under the [*Processed Products Regulations \(C.R.C., c. 291\)*](#);
 - h. must comply with the relevant sections listed under the [*Canadian Food Inspection Agency - Food Safety*](#), and [*Agriculture and Agri-Food Canada \(AAFC\)*](#);
 - i. must comply with all requirements listed (or the equivalent in the country where procured) under the [*Canadian Grain Commission*](#);
 - j. must comply with food additive regulations listed under the [*Food and Drug Regulations \(C.R.C., c. 870\)*](#), [*Division 16, Food Additives*](#); and/or
 - k. must comply with food additive classes listed under the [*Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]*](#);
 - l. must comply with food packaging and labelling requirements listed under the [*Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)*](#), and/or [*Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)*](#);
 - m. must comply with the relevant sections listed under the [*Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)*](#); and/or
 - n. must comply with all the requirements listed under the [*Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods*](#);
 - o. must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [*Codex Alimentarius - General Principles of Food Hygiene*](#), including Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;

- p. must come from a facility that meets HACCP criteria as outlined in the Annex to *Codex Alimentarius - General Principles of Food Hygiene*;
- q. must comply with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to **bread**;
- r. must comply with all the requirements listed under the *Codex Alimentarius – Guidelines for the Use of Flavourings [CAC/GL 66-2008]*; and
- s. meet all requirements of applicable local food legislation whenever those requirements are stricter. All **bread** must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

Size

- 8. The usual retail and commercial standard size available in the market applicable for fresh **bread and baked products** unless otherwise specified.

Packaging

- 9. Fresh **bread and baked products** shall be packaged in normal retail and commercial packaging, packing, labelling and marking which safeguard the hygienic, nutritional, technological and organoleptic qualities of the food. Packaging material must be made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odour or flavour to the product.

Storage and Distribution

- 10. All products must be delivered in clean, sanitary vehicles and in cartons, packages or trays that protects the product from dust and contamination in transit.

Applicable Regulations and Resources for [Bread and Baked Products]

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 13, Grain and Bakery Products](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#)

[Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#)

[Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#)

[Agriculture and Agri-Food Canada \(AAFC\)](#)

[Processed Products Regulations \(C.R.C., c. 291\)](#)

[Agriculture and Agri-Food Canada - Consumer Trends - Bakery Products in Canada](#)

[Canada Grain Act \(R.S.C., 1985, c. G-10\)](#)

[Canada Grain Regulations \(C.R.C., c. 889\)](#)

[Canadian Grain Commission](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Guidelines for the Use of Flavours \[CAC/GL 66-2008\]](#)

[Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#)

[Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#)

[Canadian Food Inspection Agency - Food Safety](#)

[Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#)

[Canadian Food Inspection Agency - Guide to Importing Food Products Commercially](#)