

## Bread and Flour Regulations 1998

The bread and flour regulations define the content requirements for flour produced for sale within the UK. It also specifies the use of imported flour under similar international regulations. Here is a **brief summary** of the regulations.

There are two aspects to the scheduling of these regulations.

A – The natural content of grain and the flour produced from the grain

B – The additives that are considered essential for the health of the nation.

### Levels of permitted chemicals in grain and flour.

**These requirements apply to all flours.**

**Calcium Carbonate** –  $\text{CaCO}_3$  – should be between 235mg and 390mg per 100g of flour.

**Arsenic** – maximum permitted 5mg per Kg of flour

**Lead** – maximum permitted 20mg per Kg of flour

**Other organic impurities** – (*antimony, copper, chromium, zinc, barium sulphate*)

Maximum individual content 100mg per KG of flour. Maximum combined content 200mg per Kg of flour.

### Required additives for flour produced for industrial use and for sale.

**Wholemeal flour is exempt from the additives regulation.**

**Iron** – 1.65 mg per 100mg of flour. Added in the form of fine iron powder, ferric ammonium citrate or ferrous sulphate.

**Thiamin** (*Vitamin B1*) – 0.24mg per 100g of flour

**Nicotinic Acid** or **Nicotinamide** – 1.6mg per 100g of flour

E300 – **L-Ascorbic acid** - 200mg per Kg of flour

E920 – **L-Cysteine hydrochloride** - 75mg per Kg of flour

E926 – **Chlorine dioxide** - 30mg per Kg of flour

*Flour used for biscuits and pastry should contain;*

E220 – **Sulphur dioxide** and E223 – **Sodium metabisulphate** combined maximum 200mg per Kg of flour

OR – E920 – **L-Cysteine hydrochloride** - maximum 300mg per Kg of flour

*Flour used for Cakes should contain;*

E952 – **Chlorine** - maximum 2500mg per Kg of flour