

STATEMENT

From the Ministry of Food, Agriculture and Livestock:

TURKISH FOOD CODEX WHEAT FLOUR STATEMENT

(STATEMENT NO: 2013/9)

Purpose

ARTICLE 1 – (1) The purpose of this Statement is to determine characteristics that need to be present in the phases of production, preparation, processing, storage, transportation and offering to the market.

Content

ARTICLE 2 – (1) This Statement covers wheat flours produced from *Triticum aestivum* (bread wheat), *Triticum compactum* (wheat for cookies) and *Triticum durum* (wheat for spaghetti) separately or by mixing. It does not cover wheat flour enriched by vitamins and minerals.

Support

ARTICLE 3 – (1) This Statement has been prepared based on the Turkish Food Codex Regulation announced in Official Gazette, dated 29/12/2011 and third duplicate numbered 28157.

Definitions

ARTICLE 4 – (1) In this Statement;

a) Wheat flour means: Flours obtained from heat treated wheat granulated according to the technique and cleared from foreign materials.

b) Wheat bran used for food purposes means: Portions left from flours that are obtained from grinding process of wheat, cleared from foreign materials and treated with heat.

c) Wheat flour for bread means: Flour used in the production of bread defined in the content of Turkish Food Codex Bread and Bread Varieties Statement (Statement No: 2012/2), announced in the Official Gazette dated 4/1/2012 and numbered 28163.

ç) Wheat flour for special purposes means: Except for the bread defined in the content of Turkish Food Codex Bread and Bread Varieties Statement (Statement No: 2012/2), products such as bread varieties, other bread varieties, sour dough breads and baklava, borek, cookie, cake, pastry, phyllo, pide, sebit, bazlama, simit, pizza, hamburger, mixed grain bread, and flours containing additives, flours which go through a special process and flours used for the production of products remaining from semolina.

d) Whole wheat flour means: Flour obtained from the grinding of wheat cleaned from foreign material, heat treated or without heat treatment, as to include all anatomic portions of wheat grain according to the technique.

e) Foreign material means: Organic materials such as bugs and bug pieces and remains other than wheat flour, animal waste and remaining and weed seeds, and inorganic materials such as stones, sand, soil and metal.

Product Characteristics

ARTICLE 5 – (1) Characteristics of the products that are included in the content of this Statement are as follows:

- a) Wheat flour does not contain foreign flavors and scents.
- b) There are no foreign materials found within flour.
- c) Wheat flours have their own unique color and appearance.
- ç) Chemical properties of the products which are included in the content of this Statement are according to annex-1.
- d) Except for the whole wheat flour, at least 98% of the wheat flours go through a sieve of 212 microns.
- e) Smeddum prepared from wheat, rye or barley with high enzyme activity or other smeddum products and vital wheat gluten may be added to wheat flour for technological purposes.
- f) Net flour weight is estimated according to 14,5% moisture principle.
- g) Legume flours may be added sufficiently to special purpose wheat flours.

Additives

ARTICLE 6 – (1) Additives used in the products that are included in the scope of this Statement are according to the provisions included in Turkish Food Codex Food Additives Regulation, announced in Official Gazette dated 29/12/2011 and numbered 28157, repeated third issue.

Contaminants

ARTICLE 7 – (1) Amounts of the contaminants in the products that are included in the scope of this Statement are according to the provisions of Turkish Food Codex Contaminant Regulation, announced in the Official Gazette dated 29/12/2011 and numbered 28157, repeated third issue.

Pesticide remains

ARTICLE 8 – (1) Amounts of the pesticides remains in the products that are included in the scope of this Statement are according to the provisions of Turkish Food Codex Maximum Remains Limits Regulation, announced in the Official Gazette dated 29/12/2011 and numbered 28157, repeated third issue.

Hygiene

ARTICLE 9 – (1) Products included in this Statement are according to Food Hygiene Regulation announced in the Official Gazette dated 17/12/2011 and numbered 28145 and according to the provisions included in Turkish Food Codex Microbiological Criteria Regulation announced in the Official Gazette dated 29/12/2011 and repeated third issue numbered 28157.

Packaging

ARTICLE 10 – (1) Materials used in the packaging of the products included in the scope of this Statement are made of materials and items according to Turkish Food Codex, Regulation of Materials and Items in Contact with Food, announced in the Official Gazette dated 29/12/2011 and repeated third issue numbered 28157. In case the packaging material is polypropylene, weaving density of polypropylene packaging shall be 5 units per cm and its weight should be at least 80 gr/m².

(2) Surfaces of wheat tankers and silos, which are used in the transportation and storage of the products offered for sale in bulk in the scope of this Statement, are made of materials and items that are according to Turkish Food Codex, Regulation of Materials and Items in Contact with Food and enabling sufficient cleaning and disinfection.

Labeling

ARTICLE 11 – (1) Labeling of the products included in the scope of this Statement shall be according to the provisions listed below in addition to the provisions included in Turkish Food Codex Labeling Regulation announced in the Official Gazette dated 29/12/2011 and repeated third issue numbered 28157.

a) Names of the products included in the scope of this Statement are indicated in the labels according to sub clauses (b), (c), (ç) and (d) of article 4.

b) In special purpose wheat flours, usage purposes of the flours shall be indicated in the label.

c) On the labels of special purpose wheat flours, maximum cinder (cinder % in km (m/m)) and minimum protein amounts (protein %, per km) are indicated.

ç) In case any of the additives, which are allowed in Turkish Food Codex Food Additives Regulation, announced in the Official Gazette, dated 29/12/2011 and repeated third issue numbered 28157, are not added in the products included in the scope of this Statement, ‘no additives’ statement is used along with the product name.

Transportation and storage

ARTICLE 12 – (1) In the transportation and storage of the products included in the scope of this Statement, the provisions in the Turkish Food Codex Regulation, ‘Transportation and Storage of Foods’ section are obeyed.

Sampling and analysis methods

ARTICLE 13 – (1) Sampling and analyses of the products included in the scope of this Statement shall be according to Turkish Food Codex Regulation.

Administrative Sanction

ARTICLE 14 – (1) Administrative sanctions are implemented for those who act against this Statement as per relevant provisions of Veterinarian Services, Plant Health, Food and Feed Law, dated 11/6/2010 and numbered 5996.

Annulled Statement

ARTICLE 15 – Turkish Food Codex Wheat Flour Statement (Statement No: 99/1), announced in the Official Gazette dated 17/2/1999 and numbered 23614, has been annulled.

Accord Obligation

PROVISIONAL ARTICLE 1 – (1) Food operators active before the announcement date of this Statement shall obey the provisions of this Statement until 1/7/2013.

(2) Food operators active in the scope of this Statement have to obey the provisions of Turkish Food Codex Wheat Flour Regulation, announced in the Official Gazette dated 17/2/1999 and numbered 23614, until they meet the provisions of this Statement.

Effectiveness

ARTICLE 16 – (1) This Statement takes effect in its announcement date.

Implementation

ARTICLE 17 – (1) Food, Agriculture and Livestock Ministry implements the provisions of this Statement.

Annex-1

Chemical Characteristics of Wheat Flours and Dietary Food Wheat Bran

Product	% Moisture (m/m) Maximum	% Cinder in Km (m/m)	Sedimentation (mL)	Held on sedimentation (mL)	%Protein ⁽¹⁾ amount in Km (minimum)	%Acidity in Km (in terms of sulfuric acid) Maximum	Falling number (Sn) Minimum
Special purpose wheat flour	14,5	Not sought	Not sought	Not sought	7	0,07	Not sought
Wheat flour for bread	14,5	0,7<%Cinder≤ 0,8	Minimum 30	Minimum 30	10,5	0,07	250
Whole wheat flour	14,5	Minimum 1,2	Not sought	Not sought	11	0,09	Not sought
Wheat bran for dietary food purpose	12	Not sought	Not sought	Not sought	Not sought	Not sought	Not sought

⁽¹⁾ % Protein amount in Km (minimum) **(N x 5.7)**

