

From the Ministry of Agriculture and Forestry of Türkiye:

COMMUNIQUÉ ON AMENDING THE TURKISH FOOD CODEX COMMUNIQUÉ ON BREAD AND BREAD TYPES (2012/2) (COMMUNIQUÉ NO: 2026/6)

ARTICLE 1 – The phrase “roasted malt flour,” in subparagraph (ç) of the first paragraph of Article 4 of the Turkish Food Codex Communiqué on Bread and Bread Types (2012/2), published in the Official Gazette dated 4/1/2012 and numbered 28163, is hereby repealed.

ARTICLE 2 – The following sub-item has been added to subparagraph (b) of the first paragraph of Article 5 of the same Communiqué: “5) Roasted malt flour, roasted chickpea flour, dark malt extract, and similar ingredients shall not be added to the products within the scope of this Communiqué for the purpose of imparting dark colors, such as brown/black, and/or aroma. Ingredients of the products may not be subjected to roasting or high-temperature cooking to provide the interior of the product with a darker color than its natural shade.”

ARTICLE 3 – The following provisional article has been added to the same Communiqué: “Transition provision

PROVISIONAL ARTICLE 4 – (1) Food business operators operating within the scope of this Communiqué must comply with the provisions introduced by the Communiqué enacting this article by 31/12/2026.”

ARTICLE 4 – The phrase “Minister of Food, Agriculture, and Livestock” in Article 18 of the same Communiqué has been amended to “Minister of Agriculture and Forestry.”

ARTICLE 5 – This Communiqué shall enter into force on the date of its publication.

ARTICLE 6 – The provisions of this Communiqué shall be executed by the Minister of Agriculture and Forestry.

JUSTIFICATION AND EXPLANATION:

This draft Communiqué constitutes a national regulation unique to Turkey. There is no corresponding provision in the European Union (EU) acquis.

Efforts are being carried out in our country to promote the consumption of breads produced using 40% or higher rates of whole wheat flour, in order to enhance the nutritional value and quality of bread. Field research has identified that roasted malt flour is being used, particularly in whole wheat flour mixes, to impart color and aroma to the bread. Furthermore, it has been observed that in breads with very low whole wheat flour content, the use of roasted malt flour creates a false impression of whole wheat bread for the consumer. Additionally, it has been determined that the roasted flavor resulting from the use of roasted malt flour in bread production is generally perceived negatively by consumers.

Within this framework, in order to prevent the misleading of consumers and to encourage whole wheat bread consumption in accordance with its intended purpose, a regulation is envisaged to prohibit the use of roasted malt flour and similar ingredients that can be used for similar purposes in wheat flours and breads.”