



Naturland

NATURLAND STANDARDS

PROCESSING

Supplement for bread and bakery products

Version 05/2023

III. Processing standards for bread and bakery products

The processing standards for bread and bakery products are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in processing bread and bakery products.

1. Area of application

This chapter in the standards covers cakes and pastries as well as bread and biscuits.

2. Ingredients of agricultural and non-agricultural origin

All ingredients of agricultural origin that are selected following the list of priorities, Naturland's standards (see Part C. VI. 4.1) are permitted.

Besides these, the following regulations apply.

2.1 Flavourings

The use of flavourings is prohibited.

2.2 Water and salt

- water of drinking water quality
- table salt, iodised table salt (calcium carbonate (E 170)) is permitted as anti-caking agent)

2.3 Cultures of micro-organisms

- leaven made on site using natural leaven as a starter culture. Because of its high nutritional value (e.g. in breaking down inositol), the use of domestically-produced leaven as a starter culture is to be preferred.
- baking enzymes on the basis of grains, honey and if applicable leguminous flour from organic production
- yeast from organic production

2.4 Enzymes

The use of enzymes is prohibited.

2.5 Food additives

- tartar sour baking powder on the basis of:
baking soda, sodium hydrogen carbonate (E 500),
sodium tartar (E 335) and potassium tartar (tartar) (E 336)
- potash (potassium carbonate) (E 501)
- stag horn meal (mixtures of ammonium hydrogen carbonate, ammonium carbonate (both E 503) and ammonium carbonate)
- food gelatine without additives from organic production (exclusively for cream-like masses)
- agar (E 406) from organic production
- pectin (E 440i), non-amidated
- locust bean gum (E 410) from organic production, only for gluten-free bakery products
- guar gum (E 412) from organic production
- native, unmodified lecithin (E 322) from organic production
- sodium hydroxide (E 524) (for surface treatment of lye bakery products)
- malic acid (E 296) (only for modified atmosphere packaged bakery products)

2.6 Mineral nutrients, trace elements and vitamins

The use of mineral nutrients, trace elements and vitamins is prohibited.

2.7 Permissible processing additives

Separating substances/separating wax composed of the following substances:

- beeswax (E 901) from organic production, carnauba wax (E 903) from organic production

- vegetable oils from organic production

3. Permissible processing methods

All general processing and production methods for bread and bakery products using the primary substances listed and the auxiliary products for processing

4. Labelling

- The list of ingredients must in particular clearly declare the use of iodised table salt and gelatine.
- Naturland recommends the additional declaration of the type of flour.
- The label "wholemeal" is only allowed to be used for products containing 100% wholemeal.
- Bread and bakery products sold in a speciality shop as loose goods have to be labelled clearly and precisely for the customer. Where products are sold as loose goods, measures must be taken to ensure that the customer can learn about all the ingredients (composition) used, at the point of sale.

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