



Naturland

NATURLAND STANDARDS

PROCESSING

Supplement for cereals, cereal products and noodles

Version 05/2020

IV. Processing standards for cereals, cereal products and noodles

The processing standards for cereals, cereal products and noodles 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 cereals, cereal products and noodles.

1. Area of application

The following groups of products fall under this chapter of the standards:

- cereals, ground cereals, flake cereals and products thereof (e. g. native starch, pre-gelatinised starch, vital gluten, malt)
- noodles

Sweeteners made from the saccharification of cereals/starches are covered in Part D.; XVIII. (Processing standards for confectionery products and sweeteners).

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

Cultures of micro-organisms are permitted if cultivated on organic substrata, if available.

2.4 Enzymes

The use of enzymes is only permitted for the saccharification of cereals and starches: alpha amylase, cellulase, glucoamylase

2.5 Food additives

The use of food additives for the production or processing of cereals, cereal products and noodles as per these standards is prohibited.

2.6 Mineral nutrients, trace elements and vitamins

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

2.7 Permissible processing additives

- nitrogen (N₂) (E 941)
- carbon dioxide (CO₂) (E 290)
- sodium carbonate (Na₂CO₃ – soda) (E 500) for the regulation of the pH value

3. Permissible processing methods

All common methods for cleaning and grinding cereals, for the further processing of ground cereal products as well as the production and processing of cereal products and noodles, with the exception of the methods listed under item 4.

4. Prohibited processing methods

- production of chemical and enzyme-converted starch

- sulphuring of malt
- kiln drying with direct heat

5. Labelling

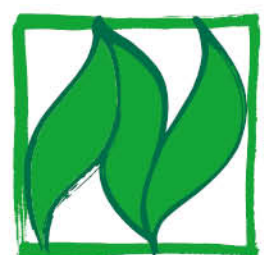
- Where iodised table salt is used, this has to be clearly shown on the label.
- Pasta may only be labelled as egg-free if no part of the egg is used in their production, not even in the form of egg powder. Where eggs are used in the production of pasta, the label should state where the whole egg or just the yoke or the whites were used.
- The label 'wholemeal' is only allowed to be used for products containing 100% wholemeal.
- Where products are sold as loose goods, measures should be taken to ensure that the customer can learn about all the ingredients (composition) used, at the point of sale.

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