

COMMISSION OF THE EUROPEAN COMMUNITIES

COM(77) 474 final

Brussels, 4 October 1977

Proposal for a
COUNCIL REGULATION (EEC)

laying down quality requirements in respect
of common wheat for bread making

(submitted to the Council by the Commission)

COM(77) 474 final



EXPLANATORY MEMORANDUM

1. In accordance with Article 3 (2) of Regulation (EEC) no 2727/75, common wheat for which the reference price is fixed must satisfy the criteria for the standard type as well as the requirements for wheat of average breadmaking quality.
2. This average bread-making quality of common wheat is now defined in this draft Regulation in the following way:
 1. Assessment of the behaviour of the dough obtained from this wheat when subjected to mechanical kneading (determination of the minimum bread-making quality);
 2. Definition of the chemical and bio-chemical properties of common wheat previously recognised as being of minimum bread-making quality.
3. The behaviour of the dough, when subjected to mechanical kneading, has been assessed according to a method used by the intervention agencies of the EEC since 1 August 1976. This method - which constitutes a "machinability test" for the dough (sticky or non-sticky) - enables the minimum bread-making quality of a common wheat to be determined.
4. In order to determine the average quality of common wheat a method is used enabling a grading of the bread-making quality of this wheat to be obtained by defining its chemical and bio-chemical properties. The properties for each one of which a minimum threshold will have to be set in the cereal regulations will be based, in conformity with the method proposed, on the following criteria:
 - protein count ($N \times 5.7$);
 - sedimentation index according to Zeleny (quantity and quality of gluten);
 - fall index according to Hagberg (degree of amylasic activity).
5. These properties will form a basis for qualitative assessment by the intervention agencies when special intervention measures are applied taken the form of buying at the reference price.

Furthermore, at the time of resale by the intervention agencies these properties will provide the buyers with objective information on the intrinsic quality of the wheat.

6. Furthermore, this method of analysis - which is currently used in several Member States - ought not to involve any special investment since the equipment necessary for its application is generally available in agricultural laboratories.
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THE COUNCIL OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Regulation (EEC) N° 2727/75 of 29 October 1975 on the common organization of the market in cereals¹, as last amended by Regulation (EEC) N° 1386/77², and in particular Article 4 thereof,

Having regard to the proposal from the Commission,

Whereas Article 3(2) of Regulation (EEC) No 2727/75 provides that the reference price is to be fixed for common wheat which meets standard quality criteria and medium bread-making quality requirements; whereas the definition of medium bread-making quality in common wheat should be based both on the behaviour of the dough from such wheat during the mechanical kneading process and also on its chemical and biochemical characteristics;

Whereas Article 8(2) of Regulation (EEC) No 2727/75 provides that special intervention measures may apply to qualities of common wheat of bread-making quality other than those that for which the reference price has been fixed; whereas the minimum requirements for bread making should therefore be laid down,

HAS ADOPTED THIS REGULATION :

Article 1

Common wheat shall meet the minimum requirements for bread making when the dough from such wheat does not stick during the mechanical kneading process.

Article 2

Common wheat shall meet the necessary requirements to be of medium bread-making quality when it satisfies the minimum requirements referred to in Article 1 and has the following chemical and biochemical characteristics :

- protein content of at least 11%;
- Zeleny index of at least 18;
- Hagberg falling time of at least 180 seconds.

Article 3

This Regulation shall enter into force on the third day following its publication in the Official Journal of the European Communities.

It shall apply with effect from 1 August 1978.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels,

For the Council

1 OJ N° L 281, 1.11.1975, p. 1
2 OJ N° L 158, 29.6.1977, p. 1.

