

ÖZMEN: BREAD ADDITIVES ARE REMOVED

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The President of the Board of Directors of TFIF Erhan Özmen, stating that they are ready for the new term said that “From now on, bread will be made only from bread wheat flour and whole wheat flour.”

The process regarding the new implementations that have been prepared for the last two years in accordance with Turkish Food Codex about flour, bread production and packaging has been completed. The process regarding the new implementations that have been prepared for the last two years in accordance with Turkish Food Codex about flour, bread production and packaging has been completed. Food Additives Announcement entered into force as of 1st July 2013 and Flour Announcement entered into force as of 2nd July 2013.

The President of Turkish Flour Industrialist’ Federation (TFIF) Erhan Özmen has evaluated the entering into force of the Additives Announcement and the new Flour Announcement. Özmen said “From now on, bread will be made only from bread wheat flour and whole wheat flour. It will not contain any tastes and smells. There won’t be any foreign substances in flour”. Stating that, up until today, with many announcements, the infrastructure from every perspective about the production of bread as a vital nutritional source has been prepared, Erhan Özmen said that “ this process comes to an end with Additives Announcement and Flour Announcement. Every phase of Flour and Bread that will be put on the market as of 2nd July will have health codes.”

NO MORE ADDITIVES

Özmen reminds us that, with all infrastructure works that have been going on for the last two years, all phases of bread, from its production to its sales and presentation, have become hygienised and as flour industrialists, they are ready for this new term in terms of information and technology. Explaining that bread flour will be made only from bread wheat flour and whole wheat flour, he continued his speech as follows:

“Bread flour will be made only from bread wheat flour and whole wheat flour. Wheat flour will not contain any tastes and smells. There won’t be any foreign substances in flour. Wheat flour will have its unique colour and form. At least 98 per cent of wheat flour will be sifted through 212 microns. Malt flour with high enzyme activity that is made from wheat, rye and barley or other malt products and vital wheat gluten will be able to be mixed to wheat flour as required for technological purposes. In the same way, legume flour will be able to be mixed to special-purpose wheat flour as required for technological purposes. Net flour weight will be calculated in accordance with 14,5 per cent humidity basis. With Additives Announcement, 17 additives that have been used in production of bread up until today will be completely removed from production. From now on, as bread additives, only yeast, salt and water will be used. - Mustafa MUTLU - GAZIANTEP

New bread will fulfil protein, vitamin and fibre needs.

Özmen explained that in the new bread to be produced, the percentages of fibre, protein and useful fats will increase and the percentages of starch will decrease and he has emphasised that when 200 grams of bread is consumed, many nutritional sources will be taken all together.

Özmen stated that “When 200 grams of the new bread is consumed in a day, 35% of the daily requirement of energy, 25% of protein, 66% of vitamin B1, 55% of daily fibre requirement of an average person will be fulfilled. At the same time, the most vital nutritional sources of a person like magnesium, potassium, sodium, vitamin A, vitamin E, vitamin B1, vitamin B2, vitamin B6, Niacin, Copper, Zinc, Iron and Phosphate will be taken when the bread is consumed.