

OG 81/2016 (9 September 2016), Ordinance on cereals and cereal products

DEPARTMENT OF AGRICULTURE

1823

Pursuant to Article 71, paragraph 2 of the Agriculture Act (Official Gazette 30/15), the Minister of Agriculture

RULES

ABOUT CEREALS AND CEREAL PRODUCTS

I. GENERAL PROVISIONS

Subject of the Rules

Article 1.

This Ordinance prescribes general quality standards for cereals intended for the final consumer for direct consumption as well as cereal products placed on the market, relating to:

- names, definitions and general requirements they must meet

The nature and quantity of the ingredients and other substances used in production and processing, and

- additional labeling requirements.

Article 2

(1) This Ordinance is adopted taking into account the notification procedure under Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and rules on information society services (OJ L 241 , 17 September 2015).

(2) The provisions of this Ordinance shall not apply to products lawfully produced and / or placed on the market in another Member State of the European Union or Turkey or lawfully produced in a country belonging to the European Free Trade Association which is a party to the Agreement on the European Economic Area. .

(3) The implementation of this Ordinance is subject to Regulation (EC) no. Regulation (EC) No 764/2008 of the European Parliament and of the Council of 9 July 2008 laying down procedures for the application of certain national technical rules to products lawfully placed on the market in another Member State and repealing Decision No 764/2008 3052/95 / EC (OJ L 218, 13.8.2008, p. 21).

Article 3

The provisions of this Ordinance shall apply without prejudice to the labeling requirements laid down in the provisions of Regulation (EU) No 182/2011. Amending Regulation (EC) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on consumer information 1924/2006 and (EC) no. Regulation (EC) No 1925/2006 of the European Parliament and of the Council and repealing Commission Directive 87/250 / EEC, Council Directive 90/496 / EEC, Commission Directive 1999/10 / EC, Directive 2000/13 / EC of the European Parliament and of the Council, Commission Directive 2002 / 67 / EC and 2008/5 / EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22.11.2011) and the Ordinance on informing consumers about non-prepacked food (Official Gazette 144/14).

Article 4

In the production of products referred to in this Ordinance, it is permitted to use approved food additives in accordance with the prescribed conditions of use in the food categories of Annex II. Regulation (EC) No Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives, as amended, irrespective of the classification of the products referred to in this Ordinance.

Terms

Article 5

Certain terms in the sense of this Ordinance have the following meanings:

- a) cereals are plant species from the grass family (*Poaceae*) which include: wheat (including krupnik / pir and khorasan), rye, barley, oats, corn, rice, millet, sorghum and wheat (triticale) and buckwheat from the courtier family (*Polygonaceae*)
- b) whole grains are whole grains containing husks
- c) hulled cereals are cereals obtained by husking husks or removing husks by other appropriate processing
- d) whole grain cereals are cereals consisting of fruit (husk), endosperm and / or germ
- e) whole grain cereals are cereals consisting only of endosperm, ie cereals which have removed their fruit and germs, and
- f) bran and germ are edible by-products of grain milling, and consist mainly of fruit and aleurone layer of grain.

II. SPECIAL PROVISIONS

1. CEREALS

1.1. Hulled cereals

Article 6

(1) Hulled cereals must meet the following quality standards:

- the color, smell and taste must correspond to the type of cereal
- may contain not more than 0,25% of whole grains, not more than 0,25% of impurities and grains of other cereals, of which not more than 0,15% of chaff and chaff and not more than 0,10% of grains of other cereals, and
- may contain a maximum of 10% of broken grains, ie grains on which the open (visible) endosperm is open.

(2) Hulled barley, hulled oats, hulled buckwheat and hulled millet may be placed on the market under the name "porridge", which must be accompanied by information on the type of cereal from which the product originates.

2. CEREAL PRODUCTS

Article 7

Cereal products are products obtained by further processing or processing of cleaned cereals, and are intended for further production and / or for the final consumer. With regard to the purpose, composition, characteristics and types of technological process are classified into:

- a) mill products
- b) finished cereal products
- c) mixtures for bakery products
- d) bakery products, pasta, dough and dough products and
- e) fine bakery and related products.

2.1. Mill products

Article 8

(1) Mill products are obtained from cleaned, hulled and prepared cereals, by processes of crushing, ie grinding and their sorting.

(2) Mill products are:

- a) groats
- b) semolina i
- c) flour.

Article 9

Mill products must meet the following quality standards:

- must not contain more than 15% water
- the color, smell and taste must correspond to the type of cereal

Must not contain more than 0,5% of impurities of plant origin, and

- must not contain more than 0,05% of sand, with the exception of buckwheat flour which must not contain more than 0,2% of sand.

2.1.1. Wheat mill products

Article 10

(1) Mill products from wheat are produced by grinding bread wheat (*Triticum aestivum*), durum wheat (*Triticum durum*), krupnik / pira (*Triticum aestivum ssp. Spelta*) and khorasana (*Triticum turgidum ssp. Turanicum*).

(2) Wheat flour, wheat semolina and wheat groats are products obtained by grinding wheat endosperm after separation of germ and germ.

(3) Wheat semolina is a product obtained by grinding wheat endosperm, where a maximum of 20% of the total mass of particles may have a size of less than 200 µm .

(4) Wheat groats is a product obtained by grouting wheat endosperm and from which particles less than 1000 µm have been removed .

(5) As an exception to paragraph 2 of this Article, whole grain wheat mill products shall be produced by grinding cleaned and hulled whole wheat grains.

Article 11

(1) Mill products made of wheat shall be classified and placed on the market under the names:

- a) wheat groats type 400
- b) wheat white flour type 400
- c) wheat white flour type 550
- d) semi - white wheat flour type 700
- e) semi - white wheat flour type 850
- f) wheat black flour type 1100
- d) wheat black flour type 1600
- h) wheat groats
- i) whole grain wheat flour
- j) whole grain wheat groats
- k) durum wheat semolina and
- l) durum wheat flour.

(2) When the products referred to in paragraph 1 of this Article are an integral part of other food, with the exception of bread and pastries, they may be listed in the list of ingredients without a numerical designation.

Article 12

Wheat mill products must meet the following quality standards:

- The amount of ash, calculated on the dry matter, is:

- a) up to 0.45% for semolina and white flour type 400
- b) from 0.50% to 0.60% for white flour type 550
- c) from 0,65% to 0,75% for semi-white flour type 700
- d) from 0.80% to 0.90% for semi-white flour type 850
- e) from 1.05% to 1.15% for black flour type 1100
- f) from 1.55% to 1.65% for black flour type 1600
- d) up to 3.00% for groats
- h) up to 2.00% for flour and wholemeal groats
- i) up to 0.90% for durum wheat semolina
- j) from 0.90% to 2.00% for durum wheat flour

k) up to 5.5% per call and

l) up to 7.00% for bran.

- The degree of acidity is the highest:

a) 2.5 for semolina and white flour type 400

b) 2.9 for white flour type 550

c) 3.0 for semi-white flour type 700

d) 3.2 for semi-white flour type 850

e) 3.3 for black flour type 1100

f) 4.0 for black flour type 1600

g) 5.0 for flour and wholemeal groats

h) 6.0 for groats

i) 40/100 g germ fat i

j) 8 for posi.

- Wheat germ must contain more than 25% protein and more than 8% fat calculated on the dry matter.

2.1.2. Rye mill products

Article 13

(1) Rye mill products are produced by grinding rye (*Secale cereale*).

(2) Rye flour, rye semolina and rye groats are products obtained by grinding rye endosperm after the separation of fruit and germ.

(3) Rye groats is a product produced by germination of rye endosperm from which germ has been isolated and from which particles less than 700 µm have been removed .

(4) As an exception to paragraph 2 of this Article, rye whole grain mill products shall be produced by grinding cleaned and peeled whole rye grains.

Article 14

(1) Mill products from rye shall be classified and placed on the market under the names:

a) rye flour type 750

b) rye flour type 950

c) rye flour type 1250

(d) mint semolina

e) rye groats

f) whole grain rye flour and

g) rye groats of whole grain.

(2) When the products referred to in paragraph 1 of this Article are an integral part of other food, with the exception of bread and pastries, they may be listed in the list of ingredients without a numerical designation.

Article 15

Rye mill products must meet the following quality standards:

- The amount of ash, calculated on the dry matter, is:

- a) from 0.70 to 0.80% for flour type 750
- b) from 0.90 to 1.00% for flour type 950
- c) from 1.20 to 1.30% for flour type 1250
- d) up to 2.00% for wholemeal flour and groats and
- e) up to 3.00% for groats.

- The degree of acidity is the highest:

- a) 3.2 for flour type 750
- b) 3.7 for flour type 950
- c) 4.2 for flour type 1250
- d) 5.0 for coarse and
- e) 5.0 for wholemeal flour and groats.

2.1.3. Corn mill products

Article 16

(1) Mill products from maize are produced by grinding maize (*Zea mays*).

(2) Maize flour, maize grits and maize groats are products obtained by grinding maize endosperm after separation of germ and germ.

(3) As an exception to paragraph 2 of this Article, whole grain corn mill products shall be produced by grinding cleaned peeled whole grain husks.

Article 17

Corn mill products are classified and placed on the market under the names:

- a) corn flour
- (b) maize groats
- c) maize groats and
- d) whole grain corn flour.

Article 18

Corn mill products must meet the following quality standards:

- The degree of acidity is the highest:

- a) 2 for maize groats and maize grits and

b) 3 for corn flour.

- The amount of fat is at most:

a) 3.0% on the anhydrous basis in maize flour and

b) 2,0% calculated on the dry matter in maize groats and maize grits.

2.1.4. Buckwheat mill products

Article 19

(1) Mill products from buckwheat are buckwheat flour, buckwheat semolina and buckwheat groats, and they are obtained by grinding buckwheat grain endosperm.

(2) Buckwheat flour may contain a maximum of 2.5% of ash calculated on the dry matter and have a degree of acidity of not more than 4.

(3) Buckwheat semolina and buckwheat groats may contain a maximum of 3.5% of ash calculated on the dry matter and have a degree of acidity of not more than 5.

(4) As an exception to paragraph 1 of this Article, whole grain buckwheat mill products shall be produced by grinding cleaned and peeled whole buckwheat grains.

2.1.5. Other mill products

Article 20

(1) Other mill products are obtained by grinding other hulled cereals.

(2) The degree of acidity of barley and oat flour may not exceed 4.5.

2.1.6. Dedicated flour and specialty semolina

Article 21

(1) Dedicated flour and purpose semolina are mill products whose composition is adjusted to the requirements of the final products, and must meet the quality standards for mill products.

(2) Dedicated flour and intended semolina must also be marked by stating their purpose (use).

2.2. Finished cereal products

Article 22

(1) Finished cereal products shall be classified according to the production procedure into:

a) cereal flakes

b) muesli products

c) extruded and / or expanded cereal products

e) instant cereals and

e) instant mill products.

(2) Cereal flakes are produced from cereals and other ingredients by special processes of heat and mechanical processing.

(3) Muesli products are mixtures of cereal flakes, to which dried fruits, nuts and other ingredients are added.

(4) Extruded and / or expanded cereal products are obtained by the process of extrusion and / or expansion of cereals or mill products and / or additional ingredients.

(5) Instant cereals are produced by a special technological process, which shortens the preparation time required for direct consumption.

(6) Instant mill products are products obtained by special processes of heat and mechanical processing, changed physical properties, which shortens the time of preparation of these products for immediate consumption, and can be used in further production. Instant mill products must meet the quality standards specified in Article 9 of this Ordinance.

2.3. Mixtures for bakery products

Article 23

(1) Mixtures for bakery products are products prepared from mill products and other ingredients, and are intended for the preparation of dough for the production of bread, pastries and other bakery products, dough, dough products and fine bakery products.

(2) The products referred to in paragraph 1 of this Article shall be placed on the market under a descriptive name as prescribed by the Decree referred to in Article 3 of this Ordinance.

2.4. Bakery products, pasta, dough and dough products

2.4.1. Bakery products

Article 24

(1) Bakery products, according to weight, type of ingredients used and production process, are classified into the following groups:

a) bread

b) pecivo i

c) other bakery products.

(2) Bakery products are produced by an appropriate technological process from mill products, with the addition of other ingredients such as water, baker's yeast or other fermenting substances, salt and other ingredients.

(3) Bakery products that are placed on the market in unpackaged form must be marked at the point of sale or on special packaging, if they are kept at the point of sale, with information on the net quantity of the product.

Article 25

(1) Bread is a bakery product produced by mixing, shaping, fermentation (fermentation) and baking of dough mixed with ingredients from Article 24, paragraph 2 of this Ordinance.

(2) The salt content of ready-to-eat baked bread may not exceed 1.4%.

(3) Pastry is a bakery product produced according to the procedure referred to in paragraph 1 of this Article, whereby the net quantity of an individual finished product does not exceed 250 g.

(4) The products referred to in Article 24, paragraph 1 of this Ordinance may be placed on the market as semi-baked products with obligatory indication of instructions for use or preparation.

Article 26

According to the type of ingredients used and the method of production, bread is classified as follows:

a) wheat bread

- b) rye bread
- c) corn bread
- d) krupnikov / pirov bread
- e) mixed bread i
- f) special types of bread.

Article 27

(1) Wheat bread is produced and placed on the market under the following names:

- a) wheat white bread
- b) wheat semi-white bread
- c) wheat black bread and
- d) whole grain wheat bread.

(2) Wheat white bread is produced from wheat flour with an ash content of up to 0.60%.

(3) Wheat semi-white bread is produced from wheat flour with an ash content of 0.65% to 0.90%.

(4) Wheat black bread is produced from wheat flour with an ash content of more than 1.05% to 1.65%.

(5) Whole wheat bread is produced from whole grain flour with an ash content of up to 2.00%.

(6) Wheat bread must contain at least 90% of wheat mill products calculated on the total quantity of mill products.

(7) Whole wheat bread must contain at least 80% of whole wheat mill products calculated on the total quantity of mill products.

Article 28

(1) Rye bread is produced and placed on the market under the following names:

- a) rye bread and
- b) rye whole grain bread.

(2) Rye bread is produced from rye flour or other rye mill products, mill products of other cereals and other ingredients.

(3) Wholemeal rye bread shall be produced from wholemeal rye flour or wholemeal rye semolina , mill products of other cereals and other ingredients.

(4) Rye bread must contain at least 70% of rye flour or other rye mill products of different types, calculated on the total quantity of mill products.

(5) Wholemeal rye bread must contain at least 70% of rye flour or other rye whole grain mill products calculated on the total quantity of mill products.

Article 29

(1) Corn bread must contain at least 60% of corn flour or other corn mill products calculated on the total quantity of mill products.

(2) Whole-grain corn bread must contain at least 60% of whole-grain corn mill products calculated on the total quantity of mill products.

Article 30

Krupnik / pir whole grain bread must contain at least 70% of whole grain krupnik / pir products calculated on the total quantity of mill products.

Article 31

(1) Mixed bread is produced from various mixtures of wheat, rye, corn, barley, buckwheat, oats, millet or semolina / pyre flour or other mill products and other ingredients.

(2) Mixed bread shall be classified and placed on the market under the following names:

- a) wheat mixed bread
- b) rye mixed bread
- c) corn mixed bread
- d) barley mixed bread
- e) buckwheat mixed bread
- f) oat mixed bread
- d) millet mixed bread
- h) krupnik / pirov mixed bread i
- i) mixed whole grain bread.

(3) The products referred to in paragraph 2 of this Article must meet the quality standards as follows:

- wheat mixed bread must contain more than 51% of wheat flour or other wheat mill products calculated on the total quantity of mill products
- rye mixed bread must contain more than 30% rye flour or other rye mill products calculated on the total quantity of mill products
- maize mixed bread must contain more than 30% of corn flour or other maize mill products calculated on the total quantity of mill products
- barley mixed bread must contain more than 15% of barley flour or other barley mill products calculated on the total quantity of mill products
- buckwheat mixed bread must contain more than 15% buckwheat flour or other buckwheat mill products calculated on the total quantity of mill products
- oat mixed bread must contain more than 15% oat flour or other oat mill products calculated on the total quantity of mill products
- millet mixed bread must contain more than 15% of millet flour or other millet mill products calculated on the total quantity of mill products
- krupnik / pir mixed bread must contain more than 30% of krupnik / pir flour or other pir mill products calculated on the total quantity of mill products, and
- mixed whole grain bread must contain more than 50% flour or other whole grain mill products of different types, calculated on the total quantity of mill products.

(1) Special types of bread are products with characteristic properties that originate from added ingredients or are the result of the application of special technological procedures. According to the type of ingredients used, special types of bread are classified and placed on the market under the following names:

- a) milk bread
- b) bread with whey
- c) bread with cheese
- d) bread with ... (name of fermented milk product)
- e) bread with ... (name of added fat or oil)
- f) bread with eggs
- d) bread with potatoes
- h) bread with ... (name of meat product)
- i) bread with wheat bran
- j) bread with wheat germ
- k) bread with dried fruit
- l) bread with spices
- m) bread with seeds
- n) bread with vegetables
- o) bread with grain (name of cereals or oilseeds)
- p) bread of prolonged freshness
- r) tost i
- s) toast or toast.

(2) The products referred to in paragraph 1 of this Article must meet the quality standards as follows:

- in milk bread at least 50% of the required amount of water must be replaced by milk or a quantity of powdered milk corresponding to the equivalent of liquid milk
- in whey bread at least 15% of the required amount of water must be replaced by whey or a quantity of whey powder corresponding to the equivalent of whey in liquid form
- bread with cheese must contain at least 10% of fresh cheese calculated on the total quantity of mill products
- bread with ... (name of fermented milk product) must contain at least 10% of fermented milk product calculated on the total quantity of mill products
- bread with ... (name of added fat or oil) must contain at least 5% fat or oil from the name of bread calculated on the total quantity of mill products, and is named according to the type of fat or oil used
- egg bread must contain at least 124 g of egg melange with 75% water or 31 g of powdered eggs per kilogram of mill products

- bread with potatoes must contain at least 4% of potato flour or potato flakes or 10% of cooked peeled potatoes calculated on the total quantity of mill products
- bread with ... (name of meat product) must contain at least 10% of the said meat product calculated on the total quantity of mill products
- bread with wheat bran must contain at least 7% of wheat bran calculated on the total quantity of mill products
- bread with wheat germ must contain at least 5% wheat germ or an appropriate amount of dry wheat germ, calculated on the total amount of mill products
- bread with dried fruit must contain at least 5% of dried fruit calculated on the total amount of mill products
- bread with spices must contain spices in quantities that give the bread a special taste / aroma
- bread with seeds must contain at least 5% of seeds calculated on the total quantity of mill products
- bread with vegetables must contain at least 2% of dried vegetables calculated on the total amount of mill products
- bread with grain (name of cereals or oilseeds) must contain at least 5% of grain grains or oilseeds calculated on the total quantity of mill products
- bread of extended freshness must have a shelf life of at least 5 days
- toast is bread of extended freshness, sliced and pre-packaged and intended for baking (toasting) and
- toast or toast is cut, additionally baked bread with special sensory properties with an amount of water up to 7%.

Article 33

The provisions of Articles 26 to 32 of this Ordinance shall apply accordingly to the classification, quality standards and names of pastries with regard to basic ingredients, other ingredients and the production process.

Article 34

(1) According to the type of ingredients used and the method of production, other bakery products are classified and placed on the market under the names:

- a) strudel
- b) burek
- c) strudels or strudels
- d) grisini
- e) mlinci
- f) egg grinders
- d) donuts
- h) bread crumbs and
- i) bread cubes.

(2) In addition to the products referred to in paragraph 1 of this Article, other bakery products include dough products and fine bakery and related products.

(3) Dumplings are a bakery product obtained from rolled or thin dough, filled with salty or sweet filling and shaped into pads.

(4) strudels and / or strudels are bakery products made of puff or drawn (thin) dough stuffed with sweet or savory stuffing. The strudel or strudel must contain at least 20% of the filling calculated on the total weight of all the ingredients used in the production.

(5) Burek is a bakery product made of drawn dough with the addition of at least 20% of minced meat, cheese, fruit or vegetables calculated on the weight of all ingredients used in production.

(6) Grissini are yeast dough bakery products shaped like sticks, pretzels, wreaths and the like, and can be sprinkled with salt, spices, seeds, sugar and the like. Grissins contain a maximum of 10% water.

(7) Mills are unleavened bakery products made of dough, shaped into thin dough plates and baked.

(8) Egg grinders must contain at least 20 g of powdered eggs or 80 g of egg melange with 75% water per 1 kg of flour.

(9) Donuts are products made from yeast dough obtained by mixing wheat flour, eggs and other ingredients fried in vegetable or lard. Donuts can be filled with fruit or other filler, topped with icing, sprinkled with sugar or other ingredients.

(10) Bread cubes are made by slicing and then drying bread or pastries. The moisture content of bread cubes should not exceed 15%.

(11) Bread crumbs are made by grinding dried bread or pastries. The moisture content of bread crumbs should not exceed 15%.

2.4.2. Pasta

Article 35

(1) Pasta is a product obtained by mixing wheat semolina with water, shaped into various shapes and subjected to heat treatment of drying.

(2) Fresh pasta is a product referred to in paragraph 1 of this Article that has not undergone the drying process, and which has been subjected to heat treatment appropriate to the pasteurization process.

(3) For the products referred to in paragraph 1 of this Article, the water content may not exceed 13%.

Article 36

(1) Depending on the share of durum wheat semolina in relation to semolina wheat semolina, the product referred to in Article 35, paragraph 1 of this Ordinance shall be placed on the market under the following names:

a) durum wheat pasta

b) durum wheat and bread wheat pasta

c) bread wheat pasta and durum wheat pasta and

d) bread wheat pasta.

(2) The products referred to in paragraph 1 of this Article shall be defined as follows:

- durum wheat pasta is pasta produced only from durum wheat semolina and contains up to 3% of bread wheat semolina calculated on the total amount of semolina

- pasta of durum wheat and bread wheat is pasta in which the content is higher than semolina than durum wheat

- bread wheat pasta and durum wheat pasta is pasta with a higher proportion of bread wheat semolina and

- bread wheat pasta is pasta produced only from bread wheat semolina.

(3) In the case of fresh pasta, the same names referred to in paragraph 1 of this Article preceding the word "fresh" shall be used.

Article 37

(1) Special pasta according to added ingredients may be pasta with eggs, pasta with spinach, pasta with beetroot, stuffed pasta, etc.

(2) When placing on the market, the name of a special pasta must include the name of the ingredient (s) for which the pasta is specific.

(3) Pasta with eggs is produced from wheat semolina, water and eggs, and must contain more than 124 g of egg melange with 75% water or 31 g of dry matter of powdered eggs per 1 kg of wheat semolina.

(4) Pasta referred to in paragraph 3 of this Article must meet the following requirements: moisture may not exceed 12.50%, amount of ash not more than 1.30 g per 100 g of dry matter, protein (nitrogen x 5.70) at least 12.50 g per 100 g of dry matter and an acidity of not more than 5 degrees.

2.4.3. Dough and dough products

Article 38

(1) Dough is a product obtained by an appropriate technological process from mill products from cereals, water and ingredients of plant and animal origin that comply with the quality standards prescribed for each individual ingredient.

(2) According to the composition and processing, the dough shall be placed on the market under the following names:

a) puff pastry

b) yeast puff pastry

c) yeast dough

d) crispy dough

e) drawn dough or thin dough

f) potato dough i

g) other types of dough.

(3) Puff pastry is a product obtained from flour, water or other substitute liquid, fat or oil and other ingredients. Puff pastry must contain at least 20% fat or oil on the total weight of all ingredients used in production.

(4) Yeast puff pastry is a product obtained from flour, water or other substitute liquid, fat or oil, yeast or other fermenting substances and other ingredients. Yeast puff pastry must contain at least 15% fat or oil on the total weight of all ingredients used in production.

(5) Yeast dough is a product obtained from flour, water or other substitute liquid, yeast or other fermenting substances and other ingredients.

(6) Crispy dough is a product obtained from flour, water or other suitable liquid, fat or oil, sugar and other ingredients.

(7) Drawn or thin dough is a product obtained from flour, water or other substitute liquid and additional ingredients thinned by drawing or some other technological process.

(8) Potato dough is a product obtained from cereal flour, potatoes or potato products, water or other liquid and other ingredients. Potato dough must contain at least 40% fresh potatoes or an appropriate quantity of potato products calculated on the total weight of all the ingredients used in production.

(9) Other types of dough are products from mill or other products from cereals, soy and other ingredients, water or other permitted liquids. The name of the dough is determined by the ingredient that predominates in the dough.

Article 39

(1) Dough products shall be classified according to the method and degree of processing into:

- a) quick-frozen dough products
- b) fresh dough products
- c) ready-to-eat ready-to-eat dough products and
- d) semi-baked (partially baked) dough products.

(2) Dough products with salty or sweet filling, except for the products listed in Article 34, paragraph 1 of this Ordinance, must contain more than 5% of fruit filling or at least 15% of other sweet or salty filling calculated on the total weight of all ingredients used in production.

2.5. Fine bakery and related products

Article 40

Fine bakery products are products with specific sensory properties produced by various technological processes, and consist of mill products, sugar, fat or oil and other ingredients that emphasize their specificity.

Article 41

(1) Fine bakery and related products shall be placed on the market under the names:

- a) keks
- b) crackers
- c) permanently salty pastries
- e) tea cakes
- e) wafer list
- f) waffle product
- g) gingerbread
- h) cake
- i) peppermint
- j) macros
- k) biscuit i
- l) biscuit.

(2) The products referred to in paragraph 1 of this Article shall be defined as follows:

- biscuit is a product obtained by baking shaped dough, and contains at least 6% fat or oil, calculated on the total weight of the finished product and contains a maximum of 5% water
- cracker is a product obtained by baking dough, characteristic puff / crunchy structure, and contains at least 10% fat or oil, calculated on the total weight of the finished product and contains a maximum of 5% water
- permanently salty pastry is a crunchy product obtained by baking dough in the form of sticks, pretzels, sticks or other forms and whose surface of the dough can be treated with an aqueous solution of sodium hydroxide before baking
- Tea pastry is a product obtained by baking shaped dough, and contains at least 10% fat or oil and at most 5% water, calculated on the total weight of the finished product
- Waffle sheet is a product obtained by baking liquid dough. According to the structure it can be crispy or soft, and according to the shape it can be flat, embossed, tubular or other shapes. A soft waffle sheet contains at least 10% water.
- waffle product is a product consisting of waffle sheets and fillings, and the shape can be flat, embossed, tubular or other shapes
- gingerbread is a product obtained from mill products and / or starch, sugar, honey, starch syrup, fat or oil, spices and additives
- cake is a product obtained by mixing, shaping, baking or other appropriate processes of processing a mixture of two or more ingredients such as mill products, sugars and other sweeteners, fats or oils and other ingredients, thus achieving the characteristic sensory properties of the product. It can be filled or topped with fruit, chocolate and other fillings or toppings.
- peppermint is a product obtained from mill products, sugar, starch syrup and / or honey, fat or oil, eggs, pepper, spices and additives, with a content of not less than 10% fat or oil and not more than 5% water, calculated on the total weight of the finished product
- macronene is a product obtained from egg whites (with possible addition of yolk) and sugar, with or without the addition of nuts or other seeds or corresponding raw masses of persipan or marzipan, and containing up to 5% water. When making macrones, it is allowed to add up to 3% of mill products and / or starch calculated on the total weight of the finished product.
- biscuit is a product obtained from eggs, yolks and / or egg whites, or an appropriate quantity of egg products, sugar, mill products and / or starches and additives, without or with the addition of fat or oil, and
- Biscuit is a product obtained as a biscuit characteristic shape.

III. DETERMINATION OF CONFORMITY

Article 42

Validated and internationally recognized methods shall be used to determine the conformity of products with the quality standards prescribed by this Ordinance for the purpose of official control.

IV. TRANSITIONAL AND FINAL PROVISIONS

Article 43

(1) On the day this Ordinance enters into force, the Ordinance on biscuits and biscuit-related products (Official Gazette 73/05, 69/08 and 141/13) and the Ordinance on cereals, mills and bakery products shall cease to be valid. , pasta, dough and dough products (Official Gazette 78/05, 135/09, 86/10 and 72/11).

(2) Products placed on the market or labeled in accordance with the regulations referred to in paragraph 1 of this Article before the entry into force of this Ordinance may be sold until stocks are exhausted.

Article 44

This Ordinance shall enter into force on the eighth day following that of its publication in the Official Gazette, except for Article 25, paragraph 2 of this Ordinance, which shall enter into force on 1 February 2018.

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Zagreb, 5 September 2016

Minister

prof. dr. sc. Davor Romić, mp