

Chapter Ag 57

BAKERY PRODUCTS

Ag 57.01	Bread, white bread and rolls; optional ingredients	Ag 57.05	Whole wheat bread and buns, graham bread and buns, entire wheat bread and buns; optional ingredients
Ag 57.02	Enriched bread, rolls or buns; optional ingredients	Ag 57.06	Standards of technical organizations
Ag 57.03	Milk bread, rolls or buns		
Ag 57.04	Raisin bread, rolls or buns; optional ingredients		

Ag 57.01 Bread, white bread, and rolls, optional ingredients. (1)
Each of the foods bread, white bread, rolls, white rolls, buns, white buns is prepared by baking a kneaded yeast-leavened dough, made by moistening flour with water or with one or more of the optional liquid ingredients specified in this section or with any mixture of water and one or more of such ingredients. The term "flour", unqualified, as used in this section, includes flour, bromated flour, and phosphated flour. The potassium bromate in any bromated flour used and the monocalcium phosphate in any phosphated flour used shall be deemed to be optional ingredients in the bread or rolls. Each of such foods is seasoned with salt, and in its preparation one or more of the optional ingredients prescribed by paragraphs (a) to (n), inclusive, of this subsection may be used:

(a) Shortening, in which or in conjunction with which may be used lecithin, or mono- and diglycerides or fat-forming, edible fatty acids derived from animal or vegetable sources (except lauric acid). The total weight of mono- and diglycerides used does not exceed 20% by weight of the combination of such a preparation and the shortening, and the total amount of monoglyceride in such mixture does not exceed 8% by weight of the combination; but if purified or concentrated monoglyceride is used the amount of such a preparation does not exceed 10% by weight of the combination of such preparation and the shortening. For the purposes of this section the lecithin may include related phosphatides derived from the corn or soya-bean oil from which the lecithin was obtained.

(b) Milk, concentrated milk, evaporated milk, sweetened condensed milk, dried milk, skim milk, concentrated skim milk, evaporated skim milk, sweetened condensed partly skimmed milk, sweetened condensed skim milk, nonfat dry milk solids, or any combination of two or more of these; except that any such ingredient or combination, together with any butter and cream used, is so limited in quantity or composition as not to meet the requirements for milk or dairy ingredients prescribed for milk bread by section Ag 57.03.

(c) Buttermilk, concentrated buttermilk, dried buttermilk, sweet cream buttermilk, concentrated sweet cream buttermilk, dried sweet cream buttermilk, cheese whey (which may be concentrated or dried, and from which a part of the lactose may be removed), milk proteins, or any combination of two or more of these.

(d) Liquid eggs, frozen eggs, dried eggs, egg yolks, frozen egg yolks, dried yolks, egg white, frozen egg white, dried egg white, or any combination of two or more of these.

(e) Sugar, invert sugar (in congealed or sirup form), light-colored brown sugar, refiner's sirup, dextrose, honey, corn sirup, glucose sirup, dried corn sirup, dried glucose sirup, nondiastatic malt sirup, nondiastatic dried malt sirup, molasses (except blackstrap molasses), or any combination of two or more of these.

(f) Malt sirup, dried malt sirup, malted barley flour, malted wheat flour, each of which is diastatically active; harmless preparations of enzymes obtained from *Aspergillus oryzae*; or any combination of two or more of these.

(g) Inactive dried yeast of the genus *Saccharomyces cerevisiae*; but the total quantity thereof is not more than 2 parts for each 100 parts by weight of flour used.

(h) Harmless lactic-acid producing bacteria.

(i) Corn flour (including finely ground corn meal), potato flour, rice flour, wheat starch, cornstarch, milo starch, potato starch, sweet potato starch (any of which may be wholly or in part dextrinized), dextrinized wheat flour, soy flour, or any combination of two or more of these; but the total quantity thereof is not more than 3 parts for each 100 parts by weight of flour used.

(j) Ground, dehulled soybeans, which may be heat-treated and from which oil may be removed, but which retain enzymatic activity; but the quantity thereof is not more than 0.5 part for each 100 parts by weight of flour used.

(k) Calcium sulfate, calcium lactate, calcium carbonate, dicalcium phosphate, ammonium phosphates, ammonium sulfate, ammonium chloride, or any combination of two or more of these; but the total quantity of such ingredients is not more than 0.25 part for each 100 parts by weight of flour used.

(m) Potassium bromate, potassium iodate, calcium peroxide, or any combination of two or more of these; but the total quantity thereof (including the potassium bromate in any bromated flour used) is not more than 0.0075 part for each 100 parts by weight of flour used.

(n) 1. Monocalcium phosphate, but the total quantity thereof, including the quantity in any phosphated flour used and any quantity added, is not more than 0.75 part by weight for each 100 parts by weight of flour used.

2. A vinegar, in a quantity equivalent in acid strength to not more than 1 pint of 100-grain distilled vinegar for each 100 pounds of flour used; or

3. Calcium propionate, sodium propionate, or any mixture of these, but the total quantity thereof is not more than 0.32 part for each 100 parts by weight of flour used; or

4. Sodium diacetate, but the quantity thereof is not more than 0.4 part for each 100 parts by weight of flour used; or

5. Lactic acid, in such quantity that the pH of the finished bread is not less than 4.5.

(o) Spice, with which may be included spice oil and spice extract.

(2) Each of such foods contains not less than 62% of total solids, as determined by the method prescribed in "Official Methods of Analysis of the Association of Official Agricultural Chemists", 8th edition, 1955, p. 222, section 13.72, "Total Solids in Entire Loaf of Bread—Official", except that if the baked unit weighs 1 pound or more one

entire unit is used for the determination, and if the baked unit weighs less than 1 pound, such number of entire units as weigh 1 pound or more is used for the determination.

(3) (a) When shortening with added mono- and diglycerides (permitted by subsection (1) (a)) is used, the food shall be labeled "with added mono- and diglycerides—harmless softener".

(b) When any optional ingredient permitted by subsection (1) (n) is used, except a vinegar and except monocalcium phosphate in a quantity less than 0.25 part for each 100 parts by weight of flour, the food shall be labeled "_____ added to retard spoilage", the blank being filled in with the name by which the ingredient used is designated in such subsection.

(c) When an optional ingredient permitted by subsection (1) (o) is used, the food shall be labeled "spiced" or "spice added" or "with added spice"; but in lieu of the word "spice" in such statements, the common or usual name of the spice may be used.

(d) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements specified in this subsection shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

(e) Rolls and buns which are not sold in package forms shall not be subject to the above requirements for label statement of optional ingredients.

Ag 57.02 Enriched bread, rolls or buns; optional ingredients. Each of the foods enriched bread, enriched rolls, enriched buns conforms to the definition and standard of identity, and is subject to the requirement for label statement of optional ingredients, prescribed for bread by section Ag 57.01, except that:

(1) Each such food contains in each pound not less than 1.1 milligrams and not more than 1.8 milligrams of thiamine, not less than 0.7 milligram and not more than 1.6 milligrams of riboflavin, not less than 10.0 milligrams and not more than 15.0 milligrams of niacin or niacinamide, and not less than 8.0 milligrams and not more than 12.5 milligrams of iron (Fe).

(2) Each such food may also contain as an optional ingredient added vitamin D in such quantity that each pound of the finished food contains not less than 150 U.S.P. units and not more than 750 U.S.P. units of vitamin D.

(3) Each such food may also contain as an optional ingredient added harmless calcium salts in such quantity that each pound of the finished food contains not less than 300 milligrams and not more than 800 milligrams of calcium (Ca).

(4) Each such food may also contain as an optional ingredient wheat germ or partly defatted wheat germ; but the total quantity thereof, including any wheat germ or partly defatted wheat germ in any enriched flour used, is not more than 5 per cent of the flour ingredient.

(5) Enriched flour may be used, in whole or in part, instead of flour.

(6) The limitation prescribed by section Ag 57.01 (1) (b) on the quantity and composition of milk and dairy ingredients does not apply. As used in this section, the term "flour", unqualified, includes bro-

mated flour and phosphated flour; the term "enriched flour" includes enriched bromated flour. The prescribed quantity of any substance referred to in subsections (1), (2) and (3) of this section may be supplied, or partly supplied through the use of enriched flour; through the direct addition of such substance; through the use of any ingredient containing such substance, which ingredient is required or permitted by this section; through the use of wheat germ, or through any two or more of such methods.

Ag 57.03 Milk bread, rolls or buns; optional ingredients. (1) Each of the foods milk bread, milk rolls, milk buns conforms to the definition and standard of identity, and is subject to the requirements for label statement of optional ingredients, prescribed for bread and rolls or buns by section Ag 57.01, except that:

(a) Milk is used as the sole moistening ingredient in preparing the dough; or in lieu of milk one or more of the dairy ingredients prescribed in subsection (2) of this section is used, with or without water, in a quantity containing not less than 8.2 parts by weight of milk solids for each 100 parts by weight of flour used (including any bromated flour or phosphated flour used).

(b) No ingredient permitted by section Ag 57.01 (1) (c) is used.

(2) The dairy ingredients referred to in subsection (1) (a) of this section are concentrated milk, evaporated milk, sweetened condensed milk, dried milk, and a mixture of butter or cream or both with skim milk, concentrated skim milk, evaporated skim milk, sweetened condensed skim milk, sweetened condensed partly skimmed milk, nonfat dry milk solids, or any two or more of these, in such proportion that the weight of nonfat milk solids in such mixture is not more than 2.75 times the weight of the milk fat therein.

Ag 57.04 Raisin bread, rolls or raisin buns; optional ingredients.

(1) Each of the foods raisin bread, raisin rolls, raisin buns conforms to the definition and standard of identity, and is subject to the requirements for label statement of optional ingredients, prescribed for bread and rolls or buns by section Ag 57.01, except that:

(a) Not less than 50 parts by weight of seeded or seedless raisins are used for each 100 parts by weight of flour used (including any bromated flour or phosphated flour used).

(b) Water extract of raisins may be used, but not to replace raisins.

(c) The baked units may bear icing or frosting.

(d) The limitation prescribed by section Ag 57.01 (1) (b) on the quantity and composition of dairy ingredients does not apply.

(e) In determining its total solids, instead of following the direction "Grind sample just to pass 20-mesh sieve" (Official Methods of Analysis of the Association of Official Agricultural Chemists, 8th edition, 1955, p. 222, section 13.72, under "Total Solids in Entire Loaf of Bread") comminute the sample by passing it twice through a food chopper.

Ag 57.05 Whole wheat bread and buns, graham bread and buns, entire wheat bread and buns; optional ingredients. (1) Each of the foods whole wheat bread, graham bread, entire wheat bread, whole wheat rolls, graham rolls, entire wheat rolls, whole wheat buns, graham buns, entire wheat buns conforms to the definition and standard of

identity, and is subject to the requirements for label statement of optional ingredients, prescribed for bread, rolls and buns by section Ag 57.01, except that:

(a) The dough is made with whole wheat flour, and no flour is used therein.

(b) The limitation prescribed by section Ag 57.01 (1) (b) on the quantity and composition of dairy ingredients does not apply.

(c) The total weight of calcium propionate, sodium propionate, or mixtures of these used is not more than 0.38 part for each 100 parts by weight of the whole wheat flour used.

(2) As used in this section, the term "flour", unqualified, includes flour, enriched flour, bromated flour, enriched bromated flour, and phosphated flour; the term "whole wheat flour" includes whole wheat flour and bromated whole wheat flour. The potassium bromate in any bromated whole wheat flour used shall be deemed to be an optional ingredient in the whole wheat bread or whole wheat rolls.

Ag 57.06 Standards of technical organizations. Copies of the book "Official Methods of Analysis of the Association of Official Agricultural Chemists", which is cited by reference in this chapter, are on file in the offices of the state department of agriculture, secretary of state and revisor of statutes. The book may be obtained from the Association of Official Agricultural Chemists, Inc., Box 540, Benjamin Franklin Station, Washington, D. C.