

*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 1272/2009 (repealed), ANNEX I. (See end of Document for details)*

## ANNEX I

### CEREALS

#### PART I

##### Eligibility criteria for cereals

The requirements referred to in Article 7(1) as regards cereals shall be, in particular, the following:

- (a) cereals are of the typical colour of the cereal in question;
- (b) cereals are free from abnormal smell and live pests (including mites) at every stage of their development;
- (c) cereals meet the minimum quality requirements set out in Part II of this Annex; and
- (d) the levels of contaminants, including radioactivity, do not exceed the maximum levels permitted under Community legislation.

The maximum contaminant level which must not be exceeded shall be as follows:

- (a) for common wheat and durum wheat, those permitted under Council Regulation (EEC) No 315/93<sup>(1)</sup>, including the requirements regarding the Fusarium-toxin level for common wheat and durum wheat laid down in points 2.4 to 2.7 of the Annex to Commission Regulation (EC) No 1881/2006<sup>(2)</sup>;
- (b) for barley, maize and sorghum, those set by Directive 2002/32/EC.

Member States shall check levels of contaminants, including radioactivity, on the basis of a risk analysis, taking account in particular of the information supplied by the offerer or tenderer and the commitments of the latter regarding compliance with the standards set, especially in the light of the results of the analyses.

In addition, in cases where analyses indicate that the Zeleny index of a batch of common wheat is between 22 and 30, for this wheat to be deemed sound, fair and of marketable quality, the dough obtained from it must be judged to be non-sticky and machinable.

#### [<sup>F1</sup>PART II

##### Minimum quality requirements referred to in Part I]

	[ <sup>F1</sup> Durum wheat	Common wheat	Barley	Maize	Sorghum
a	[ <sup>F2</sup> of which maximum 3 % for impurities other than grains affected by fusariosis.]				
b	[ <sup>F1</sup> As a percentage of dry matter.]				
[ <sup>F2</sup> X' indicates analysis required without specific limit but content to be taken into account for maximum limits set in points 2 and 4 of the table.]					
[ <sup>F1</sup> n.a.':not applicable, not requiring analysis.]					

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<b>A.Maximum moisture content</b>	14,5 %	14,5 %	14,5 %	13,5 %	13,5 %]
<b>[<sup>F1</sup>B.Maximum percentage of matter which is not basic cereal of unimpaired quality</b>	12 %	12 %	12 %	12 %	12 %
<b>1.Broken grains</b>	6 %	5 %	5 %	5 %	5 %
<b>2.Grain impurities</b>	8,5 %	7 %	12 %	5 %	5 %
<b>2.1.Impurities other than mottled grains</b>	5 %	7 %	12 %	5 %	5 %
<b>(a)shrivelled grains</b>	X	X	X	n.a.	n.a.
<b>(b)other cereals</b>	3 %	X	5 %	X	X
<b>(c)grains damaged by pests</b>	X	X	X	X	X
<b>(d)grains in which the germ is discoloured</b>	X	X	n.a.	n.a.	n.a.
<b>(e)grains overheated during drying</b>	0,5 %	0,5 %	3 %	0,5 %	0,5 %
<b>2.2.Mottled grains</b>	3,5 %	n.a.	n.a.	n.a.	n.a.
<b>3.Sprouted grains</b>	4 %	4 %	6 %	6 %	6 %
<b>4.Miscellaneous impurities</b>	4,5 % <sup>a</sup>	3 %	3 %	3 %	3 %
<b>of which:</b>					
<b>(a)extraneous seeds:</b>					
<b>—noxious</b>	0,1 %	0,1 %	0,1 %	0,1 %	0,1 %

**a** [<sup>F2</sup>of which maximum 3 % for impurities other than grains affected by fusariosis.]

**b** [<sup>F1</sup>As a percentage of dry matter.]

‘[<sup>F2</sup>X’ indicates analysis required without specific limit but content to be taken into account for maximum limits set in points 2 and 4 of the table.]

‘[<sup>F1</sup>n.a.’:not applicable, not requiring analysis.]

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<b>—other</b>	X	X	X	X	X
<b>(b)damaged grains</b>					
<b>—grains damaged by spontaneous heating or too extreme heating during drying</b>	0,05 %	0,05 %	X	X	X
<b>—grains affected with fusariosis</b>	1,5 %	X	X	X	X
<b>—other</b>	X	X	X	X	X
<b>(c)extraneous matter</b>	X	X	X	X	X
<b>(d)husks (cob fragments in the case of maize)</b>	X	X	X	X	X
<b>(e)ergot</b>	0,05 %	0,05 %	n.a.	n.a.	n.a.
<b>(f)decayed grains</b>	X	X	n.a.	n.a.	n.a.
<b>(g)impurities of animal origin</b>	X	X	X	X	X]
<b>[<sup>F1</sup>C.Maximum percentage of wholly or partially mitadiné grains</b>	27 %	n.a.	n a.	n.a.	n.a.
<b>D.Maximum tannin content<sup>b</sup></b>	n.a.	n.a.	n.a.	n.a.	1 %
<b>E.Minimum specific weight (kg/hl)</b>	78	73	62	n.a.	n.a.

**a** [<sup>F2</sup>of which maximum 3 % for impurities other than grains affected by fusariosis.]

**b** [<sup>F1</sup>As a percentage of dry matter.]

‘[<sup>F2</sup>X’ indicates analysis required without specific limit but content to be taken into account for maximum limits set in points 2 and 4 of the table.]

‘[<sup>F1</sup>n.a.’:not applicable, not requiring analysis.]

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<b>F.Minimum protein content<sup>b</sup></b>	11,5 %	10,5 %	n.a.	n.a.	n.a.
<b>G.Hagberg falling number (seconds)</b>	220	220	n.a.	n.a.	n.a.
<b>H.Minimum Zeleny index (ml)</b>	n.a.	22	n.a.	n.a.	n.a.]

**a** [<sup>F2</sup>of which maximum 3 % for impurities other than grains affected by fusariosis.]

**b** [<sup>F1</sup>As a percentage of dry matter.]

['<sup>F2</sup>X' indicates analysis required without specific limit but content to be taken into account for maximum limits set in points 2 and 4 of the table.]

['<sup>F1</sup>n.a.':not applicable, not requiring analysis.]

#### Textual Amendments

- F2** Inserted by [Commission Regulation \(EU\) No 742/2010 of 17 August 2010 amending Regulation \(EU\) No 1272/2009 laying down common detailed rules for the implementation of Council Regulation \(EC\) No 1234/2007 as regards buying-in and selling of agricultural products under public intervention.](#)

[<sup>F1</sup>Matter other than basic cereals of unimpaired quality is defined in Part III of this Annex.

Grains of basic cereals and other cereals which are damaged or decayed are classified as 'miscellaneous impurities' even if they have defects which belong to other categories.]

#### Textual Amendments

- F1** Substituted by [Commission Regulation \(EU\) No 742/2010 of 17 August 2010 amending Regulation \(EU\) No 1272/2009 laying down common detailed rules for the implementation of Council Regulation \(EC\) No 1234/2007 as regards buying-in and selling of agricultural products under public intervention.](#)

### [<sup>F1</sup>PART III

#### 1. DEFINITION OF MATTER OTHER THAN BASIC CEREALS OF UNIMPAIRED QUALITY

##### 1.1. Broken grains

For durum wheat, common wheat and barley, the definition of 'broken grains' is that contained in standard EN 15587.

For maize, 'broken grains' means pieces of grain or grains which pass through a sieve with a circular mesh 4,5 mm in diameter.

For sorghum, 'broken grains' means pieces of grain or grains which pass through a sieve with a circular mesh 1,8 mm in diameter.

##### 1.2. Grain impurities

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(a) *Shrivelled grains*

For durum wheat, common wheat and barley, the definition of ‘shrivelled grains’ is that contained in standard EN 15587. However, for barley from Estonia, Latvia, Finland and Sweden, ‘shrivelled grains’ means grains with a specific weight of at least 64 kilograms per hectolitre offered for, or placed in, intervention in those Member States, grains which, after elimination of all other matter referred to in this Annex, pass through sieves with apertures of 2,0 mm.

‘Shrivelled grains’ does not apply to maize or sorghum.

(b) *Other cereals*

For durum wheat, common wheat and barley, the definition of ‘other cereals’ is that contained in standard EN 15587.

For maize and sorghum, ‘other cereals’ means all grains of cultivated cereals which do not belong to the species of grain sampled.

(c) *Grains damaged by pests*

For durum wheat, common wheat and barley, the definition of ‘grains damaged by pests’ is that contained in standard EN 15587.

For maize and sorghum, ‘grains damaged by pests’ means all grains showing a visible deterioration attributable to attack by insects, rodents, mites or other grain pests.

(d) *Grains in which the germ is discoloured*

For durum wheat and common wheat, the definition is that contained in standard EN 15587.

‘Grains in which the germ is discoloured’ does apply to barley, maize or sorghum.

(e) *Grains overheated during drying*

For durum wheat, common wheat and barley, the definition of ‘grains overheated during drying’ is that contained in standard EN 15587.

For maize and sorghum, ‘grains overheated during drying’ are those which show external signs of scorching but which are not damaged grains.

(f) *Mottled grains*

For durum wheat, the definition of ‘mottled grains’ is that contained in standard EN 15587.

‘Mottled grains’ does not apply to common wheat, barley, maize or sorghum.

### 1.3. **Sprouted grains**

For durum wheat, common wheat and barley, the definition of ‘sprouted grains’ is that contained in standard EN 15587.

For maize and sorghum, ‘sprouted grains’ are those in which the radicle or plumule is clearly visible to the naked eye. However, account must be taken of the general appearance of the sample when its content of sprouted grains is assessed. Sprouted grains are only those where the germ has undergone clearly visible changes which make it easy to distinguish the sprouted grain from the normal grain.

### 1.4. **Miscellaneous impurities**

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(a) *Extraneous seeds*

For durum wheat, common wheat and barley, the definition of ‘extraneous seeds’ is that contained in standard EN 15587.

For maize and sorghum, ‘extraneous seeds’ are seeds of plants, whether or not cultivated, other than cereals. They include seeds not worth recovering, seeds which can be used for livestock but which are not cereals, and noxious seeds.

‘Noxious seeds’ means seeds which are toxic to humans and animals, seeds hampering or complicating the cleaning and milling of cereals and seeds affecting the quality of products processed from cereals.

(b) *Damaged grains*

For durum wheat, common wheat and barley, the definition of ‘damaged grains’ is that contained in standard EN 15587.

For maize and sorghum, ‘damaged grains’ means grains which have become unusable for livestock feed on account of putrefaction, mildew (including fusariosis), or bacterial or other causes.

‘Damaged grains’ also includes grains damaged by spontaneous heat generation or too extreme heating during drying; such grains are fully-grown grains in which the tegument is coloured greyish brown to black, while the cross-section of the kernel is coloured yellowish-grey to brownish-black.

In standard EN 15587, for durum wheat, common wheat and barley, the definition of ‘grains affected by fusariosis’ is included in that of ‘damaged grains’.

(c) *Extraneous matter*

For durum wheat, common wheat and barley, the definition of ‘extraneous matter’ is that contained in standard EN 15587.

For maize and sorghum, all matter in a sample which passes through a sieve with apertures of 1 mm, with the exception of live and dead insects, is considered to be extraneous matter.

(d) *Husks (cob fragments in the case of maize).*

(e) *Ergots*

(f) *Decayed grains*

For durum wheat and common wheat, the definition of ‘decayed grains’ is that contained in standard EN 15587.

‘Decayed grains’ does not apply to barley, maize or sorghum.

(g) *Impurities of animal origin.*

1.5. **Live pests**

1.6. **Mitadiné grains**

Mitadiné grains of durum wheat are grains whose kernels cannot be regarded as entirely vitreous. They are also defined in standard EN 15585.

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## 2. SPECIFIC FACTORS TO TAKE INTO CONSIDERATION FOR EACH TYPE OF CEREAL FOR THE DEFINITION OF IMPURITIES

### 2.1. Durum wheat

‘Grain impurities’ means shrivelled grains, grains of other cereals, grains damaged by pests, grains in which the germ is discoloured, mottled grains and grains overheated during drying.

‘Miscellaneous impurities’ means extraneous seeds, damaged grains (including grains affected by fusariosis), extraneous matter, husks, ergot, decayed grains and impurities of animal origin.

### 2.2. Common wheat

‘Grain impurities’ means shrivelled grains, grains of other cereals, grains damaged by pests, grains in which the germ is discoloured (only where the content exceeds 8 %) and grains overheated during drying.

‘Miscellaneous impurities’ means extraneous seeds, damaged grains (including grains affected by fusariosis), extraneous matter, husks, ergot, decayed grains and impurities of animal origin.

### 2.3. Barley

‘Grain impurities’ means shrivelled grains, grains of other cereals, grains damaged by pests and grains overheated during drying.

‘Miscellaneous impurities’ means extraneous seeds, damaged grains (including grains affected by fusariosis), extraneous matter, husks and impurities of animal origin.

### 2.4. Maize

‘Grain impurities’ means grains of other cereals, grains damaged by pests and grains overheated during drying.

‘Miscellaneous impurities’ means extraneous seeds, damaged grains (including grains affected by fusariosis), extraneous matter, cob fragments and impurities of animal origin.

### 2.5. Sorghum

‘Grain impurities’ means grains of other cereals, grains damaged by pests and grains overheated during drying.

‘Miscellaneous impurities’ means extraneous seeds, damaged grains (including grains affected by fusariosis), extraneous matter, husks and impurities of animal origin.]

## [<sup>F1</sup>PART IV

### **Methods used for determining the quality of cereals offered for, or placed in, intervention**

Pursuant to Article 7, the following methods are to be used to determine the quality of cereals offered for, or placed in, intervention:]

- (a) [<sup>F1</sup>the reference method for determining matter other than basic cereals of unimpaired quality:
- for common wheat, durum wheat and barley: standard EN 15587,
  - for maize and sorghum: the method set out in Part V of this Annex;]

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- (b) <sup>[F1]</sup>the reference method for determining the moisture content:
- for maize: standard EN ISO 6540,
  - for cereals other than maize: standard EN ISO 712, or
  - an infrared technology-based method.
- In the event of a dispute, only the results of standard EN ISO 6540 for maize and EN ISO 712 for cereals other than maize are to be considered valid;
- (c) the reference method for determining the tannin content of sorghum: standard ISO 9648;
- (d) the reference method for determining the non-stickiness and machinability of the dough obtained from common wheat: that set out in Part VII of this Annex;
- (e) the reference method for determining the protein content in durum wheat and ground common wheat: that set out in:
- standard EN ISO 20483, or
  - standard CEN ISO/TS 16634-2.
- In the event of a dispute, only the results obtained from applying standard EN ISO 20483 are to be considered valid;
- (f) the reference method for determining the Zeleny index of ground common wheat: that set out in standard EN ISO 5529;
- (g) the reference method for determining the Hagberg falling number (amylase activity test): that set out in standard EN ISO 3093;
- (h) the reference method for determining the rate of loss of the vitreous aspect of durum wheat: that set out in standard EN 15585;
- (i) the reference method for determining the specific weight: that set out in standard EN ISO 7971/3;
- (j) the sampling and analysis methods for establishing the rate of mycotoxins: those referred to in the Annex to Regulation (EC) No 1881/2006 and set out in Annexes I and II to Commission Regulation (EC)<sup>(3)</sup> No 401/2006]

## <sup>[F1]</sup>PART V

### **Reference method for determining matter other than basic cereals of unimpaired quality in the case of maize and sorghum**

1. Shake an average sample of 500 g in the case of maize and 250 g in the case of sorghum for half a minute in a sieve which has slotted perforations of 1,0 mm. Check for live pests and dead insects in the fraction passed through the sieve.

Using tweezers or a spatula, extract from the matter retained by the sieve with slotted perforations of 1,0 mm stones, sand, fragments of cob or straw and other extraneous matter.

Add the extraneous matter thus extracted to the matter which has passed through the sieve with slotted perforations of 1,0 mm and weigh them together.

Using a separator, separate the fraction retained by the sieve with slotted perforations of 1,0 mm to obtain a subsample of 100 to 200 g in the case of maize or 25 to 50 g in the case of sorghum. Weigh this subsample. Spread it out in a thin layer on a table. Using tweezers or a



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spatula, extract the other cereals, grains damaged by pests, grains overheated during drying, sprouted grains, extraneous seeds, damaged grains, husks and impurities of animal origin. In the case of sorghum, grains still attached to the husk must be separated from the husk, the latter constituting miscellaneous impurities. Then assess the state of the grain.

Sieve the subsample from which all impurities have been removed for 30 seconds in a sieve with circular mesh 4,5 mm in diameter in the case of maize and 1,8 mm in diameter in the case of sorghum. The matter which passes through this sieve is to be considered as broken grains.

- 2. Groups of matter other than basic cereals of unimpaired quality, determined according to the method referred to in point 1 must be weighed very carefully to the nearest 0,01 g and distributed according to percentage over the average sample. The particulars should be entered in the analysis report to the nearest 0,1 %. Indicate the presence of live pests.

As a general rule, two analyses must be made for each sample. They must not differ by more than 10 % in respect of the total of the abovementioned matter.

- 3. The apparatus to be used for the operations referred to in points 1 and 2 is as follows:
  - (a) sample separator, for example a conical or riffle apparatus;
  - (b) precision balance capable of weighing to an accuracy of 0,01 g (i.e. with a display precision of 0,001 g);
  - (c) sieves with slotted perforations of 1,0 mm and sieves with a circular mesh 1,8 mm and 4,5 mm in diameter. The sieves may be fitted to a vibrating table. Sieves must conform to standard ISO 5223.]

### F<sup>3</sup>PART VI

#### [F<sup>3</sup>Standard method of testing for moisture content]

- 1. Principle  
.....
- 2. Scope  
.....
- 3. Apparatus  
.....
- 4. Procedure  
Drying  
.....
- 5. Method of calculation and formulae  
.....
- 6. Repetition  
.....

*Status: Point in time view as at 01/07/2013.*

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### Textual Amendments

- F3** Deleted by Commission Regulation (EU) No 742/2010 of 17 August 2010 amending Regulation (EU) No 1272/2009 laying down common detailed rules for the implementation of Council Regulation (EC) No 1234/2007 as regards buying-in and selling of agricultural products under public intervention.

## PART VII

### Method for determining the non-stickiness and machinability of the dough obtained from common wheat

#### 1. Title

Method for test baking of wheat flour.

#### 2. Scope

The method is applicable to flour, experimentally milled from wheat for the production of yeast-raised bread.

#### 3. Principle

Dough is made from flour, water, yeast, salt and sucrose, in a specified mixer. After dividing and rounding, the pieces are given 30 minutes' rest; they are moulded, placed on baking sheets and baked after a final proof of fixed duration. Dough-handling properties are noted. The loaves are judged by volume and height.

#### 4. Ingredients

##### 4.1. Yeast

Active dry yeast of type *Saccharomyces cerevisiae* DHW-Hamburg-Wansbeck or a product having the same characteristics.

##### 4.2. Tap water

##### 4.3. Sugar-salt-ascorbic acid solution

Dissolve  $30 \pm 0,5$  g of sodium chloride (commercial grade),  $30 \pm 0,5$  g of sucrose (commercial grade), and  $0,04 \pm 0,001$  g ascorbic acid in  $800 \pm 5$  g of water. Prepare fresh daily.

##### 4.4. Sugar solution

Dissolve  $5 \pm 0,1$  g sucrose (commercial grade) in  $95 \pm 1$  g of water. Prepare fresh daily.

##### 4.5. Enzyme active malt flour

Commercial grade.

#### 5. Equipment and apparatus

##### 5.1. Baking room

Controlled to maintain a temperature of 22 to 25 °C.

##### 5.2. Refrigerator

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For maintaining a temperature of  $4 \pm 2$  °C.

5.3. Balance

Maximum load 2 kg, accuracy 2 g.

5.4. Balance

Maximum load 0,5 kg, accuracy 0,1 g.

5.5. Analytical balance

Accuracy  $0,1 \times 10^{-3}$  g.

5.6. Mixer

Stephan UMTA 10, with mixing arm model 'Detmold' (Stephan Soehne GmbH) or similar equipment having the same characteristics.

5.7. Proving cabinet

Controlled to maintain a temperature of  $30 \pm 1$  °C.

5.8. Open plastic boxes

Made from polymethylmethacrylate (Plexiglas, Perspex). Inside dimensions:  $25 \times 25 \times 15$  cm height, wall thickness  $0,5 \pm 0,05$  cm.

5.9. Square plastic sheets

Made from polymethylmethacrylate (Plexiglas, Perspex). At least  $30 \times 30$  cm, thickness  $0,5 \pm 0,05$  cm.

5.10. Moulder

Brabender ball homogeniser (Brabender OHG) or similar equipment having the same characteristics.

6. Sampling

According to ICC Standard No 101.

7. Procedure

7.1. Determination of water uptake

Determine the water absorption according to ICC Standard No 115/1.

7.2. Determination of malt flour addition

Determine the 'falling number' of the flour according to ISO 3093-1982. If the 'falling number' is higher than 250, determine the malt flour addition required to bring it within the range 200 to 250, using a series of mixtures of the flour with increasing quantities of malt flour (4.5). If the 'falling number' is lower than 250, no malt flour is required.

7.3. Reactivation of active dry yeast

Adjust the temperature of the sugar solution (4.4) to  $35 \pm 1$  °C. Pour one part by weight of the active dry yeast into four parts by weight of this tempered sugar solution. Do not stir. Swirl if necessary.

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Allow to stand for  $10 \pm 1$  minute, then stir until a homogeneous suspension is obtained. Use this suspension within 10 minutes.

#### 7.4. Temperature adjustment of the flour and the dough liquid

The temperature of the flour and the water must be adjusted to give a dough temperature of  $27 \pm 1$  °C after mixing.

#### 7.5. Dough composition

Weigh, with a precision of 2 g,  $10 \frac{y}{3}$  g flour on as-is moisture basis (corresponding to 1 kg flour on a 14 % moisture basis), in which 'y' is the quantity of flour used in the farinograph test (see ICC Standard No 115/1).

Weigh, with a precision of 0,2 g, the quantity of malt flour necessary to bring the 'falling number' within the range 200 to 250 (7.2).

Weigh  $430 \pm 5$  g sugar-salt-ascorbic acid solution (4.3) and add water to a total mass of  $(x - 9) \frac{10}{3}$  g, (see 10.2) in which 'x' is the quantity of water used in the farinograph test (see ICC Standard No 115/1). This total mass (usually between 450 and 650 g) must be achieved with a precision of 1,5 g.

Weigh  $90 \pm 1$  g yeast suspension (7.3).

Note the total mass of the dough (P), which is the sum of the masses of flour, sugar-salt-ascorbic acid solution plus water, yeast suspension and malt flour.

#### 7.6. Mixing

Before starting, bring the mixer to a temperature of  $27 \pm 1$  °C by use of a suitable quantity of tempered water.

Place the liquid dough ingredients in the mixer and place the flour plus malt flour on top.

Start the mixer (speed 1, 1 400 rev/min), and allow to run for 60 seconds. Twenty seconds after the start of mixing, turn the scraper attached to the lid of the mixing bowl two revolutions.

Measure the temperature of the dough. If it is outside the range 26 to 28 °C, discard the dough and mix a new one after adjustment of ingredient temperatures.

Note dough properties using one of the following terms:

- non-sticky and machinable, or
- sticky and non-machinable.

To be considered 'non-sticky and machinable' at the end of mixing, the dough should form a coherent mass which hardly adheres to the sides of the bowl and spindle of the mixer. It should be possible to collect the dough by hand and remove it from the mixing bowl in a single motion without noticeable loss.

#### 7.7. Dividing and rounding

Weigh, with precision of 2 g, three pieces of dough according to the formula:

- |   |                               |
|---|-------------------------------|
| p | = 0,25 P, where:              |
| p | = mass of scaled dough piece, |
| P | = total mass of dough.        |

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Immediately round the pieces for 15 seconds in the moulder (5.10) and place them for  $30 \pm 2$  minutes on the square plastic sheets (5.9), covered by the inverted plastic boxes (5.8) in the proving cabinet (5.7).

Do not use dusting flour.

#### 7.8. Moulding

Bring the pieces of dough on the plastic sheets, covered by the inverted boxes, to the moulder (5.10), and re-round each piece for 15 seconds. Do not remove cover from a piece of dough until immediately before rounding. Note dough properties again, using one of the following terms:

- non-sticky and machinable, or
- sticky and non-machinable.

To be considered as ‘non-sticky and machinable’ the dough should adhere hardly, or not at all, to the sides of the chamber so that it can freely rotate around itself and form a regular ball during the operation of the machine. At the end of the operation the dough should not stick to the sides of the dough-moulding chamber when the lid of the chamber is raised.

#### 8. Test report

The test report should mention:

- dough-handling properties at the end of mixing, and at moulding,
- the ‘falling number’ of the flour without addition of malt flour,
- any anomalies observed.

It should further include:

- the method used,
- all details required for the identification of the sample.

#### 9. General remarks

9.1. The formula for the calculation of the quantity of dough liquid is based on the following considerations:

Addition of  $x$  ml water to the equivalent of 300 g flour at 14 % moisture produces the required consistency. As in the baking test 1 kg of flour (14 % moisture basis) is used, whereas  $x$  is based on 300 g of flour, for the baking test  $x$  divided by three and multiplied by 10 g of water is needed, so  $10 x/3$  g.

The 430 g sugar-salt-ascorbic acid solution contains 15 g salt and 15 g sugar. This 430 g solution is included in the dough liquid. So to add  $10 x/3$  g water to the dough,  $(10 x/3 + 30)$  g dough liquid composed of the 430 g sugar-salt-ascorbic acid solution and an additional quantity of water must be added.

Although part of the water added with the yeast suspension is absorbed by the yeast, this suspension also contains ‘free’ water. It is arbitrarily supposed that 90 g yeast suspension contains 60 g ‘free’ water. The quantity of the dough liquid must be corrected for this 60 g of ‘free’ water in the yeast suspension, so  $10 x/3$  plus 30 minus 60 g must finally be added. This can be rearranged as follows:  $(10 x/3 + 30) - 60 = 10 x/3 - 30 = (x/3 - 3) 10 = (x - 9) 10/3$ , the formula given in 7.5. If, for example, a water addition  $x$  in the farinograph test was found of 165 ml, this value must be substituted in this formula, so to the 430 g sugar-salt-ascorbic acid solution water must be added to a total mass of:

$$(165 - 9) 10/3 = 156 \times 10/3 = 520 \text{ g.}$$

Status: Point in time view as at 01/07/2013.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 1272/2009 (repealed), ANNEX I. (See end of Document for details)

9.2. The method is not directly applicable to wheat. The procedure to be followed for characterising the baking properties of wheat is as follows:

Clean the wheat sample, and determine the moisture content of the cleaned wheat. If the moisture content is within the range 15,0 % to 16,0 %, do not temper the wheat. If the moisture content is outside this range, adjust the moisture content to 15,5 ± 0,5 %, at least three hours prior to milling.

Mill the wheat into flour using a Buehler laboratory mill MLU 202 or a Brabender Quadrumat Senior mill or similar equipment having the same characteristics.

Choose a milling procedure that yields a flour of minimum 72 % extraction, with an ash content of 0,5 to 0,6 % on dry matter basis.

Determine the ash content of the flour according to Annex II to Commission Regulation (EC) No 1501/95 and the moisture content according to this Regulation. Calculate the extraction rate by the equation:

E = (((100 - f) F)/(100 - w) W) × 100 %

where:

- E = extraction rate,
f = moisture of the flour,
w = moisture content of the wheat,
F = mass of flour produced with moisture content f,
W = mass of wheat milled with moisture content w.

Note : Information concerning the ingredients and equipment to be used is published in Document T/77,300 of 31 March 1977 from the Instituut voor Graan, Meel en Brood, TNO — Postbus 15, Wageningen, Netherlands.

F3PART VIII

[F3Determination of the rate of loss of vitreous aspect]

- 1. Principle
.....
2. Equipment and apparatus
.....
3. Procedure
.....
4. Expression of results
.....
5. Result
.....

*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 1272/2009 (repealed), ANNEX I. (See end of Document for details)*

PART IX

Price increases and reductions

TABLE I

Price increases for moisture content

Maize and sorghum		Other cereals	
Moisture content(%)	Increases(EUR/tonne)	Moisture content(%)	Increases(EUR/tonne)
—	—	13,4	0,1
—	—	13,3	0,2
—	—	13,2	0,3
—	—	13,1	0,4
—	—	13,0	0,5
—	—	12,9	0,6
—	—	12,8	0,7
—	—	12,7	0,8
—	—	12,6	0,9
—	—	12,5	1,0
12,4	0,1	12,4	1,1
12,3	0,2	12,3	1,2
12,2	0,3	12,2	1,3
12,1	0,4	12,1	1,4
12,0	0,5	12,0	1,5
11,9	0,6	11,9	1,6
11,8	0,7	11,8	1,7
11,7	0,8	11,7	1,8
11,6	0,9	11,6	1,9
11,5	1,0	11,5	2,0
11,4	1,1	11,4	2,1
11,3	1,2	11,3	2,2
11,2	1,3	11,2	2,3
11,1	1,4	11,1	2,4
11,0	1,5	11,0	2,5
10,9	1,6	10,9	2,6
10,8	1,7	10,8	2,7

*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 1272/2009 (repealed), ANNEX I. (See end of Document for details)*

10,7	1,8	10,7	2,8
10,6	1,9	10,6	2,9
10,5	2,0	10,5	3,0
10,4	2,1	10,4	3,1
10,3	2,2	10,3	3,2
10,2	2,3	10,2	3,3
10,1	2,4	10,1	3,4
10,0	2,5	10,0	3,5

TABLE II

Price reductions for moisture content

Maize and sorghum		Other cereals	
Moisture content(%)	Reduction(EUR/tonne)	Moisture content(%)	Reduction(EUR/tonne)
13,5	1,0	14,5	1,0
13,4	0,8	14,4	0,8
13,3	0,6	14,3	0,6
13,2	0,4	14,2	0,4
13,1	0,2	14,1	0,2

TABLE III

Price reductions for specific weight

Cereal	Specific weight(kg/hl)	Price reduction(EUR/tonne)
Common wheat	Less than 76 to 75	0,5
	Less than 75 to 74	1,0
	Less than 74 to 73	1,5
Barley	Less than 64 to 62	1,0

TABLE IV

Price reductions for protein content

Protein content <sup>a</sup> (N × 5,7)	Price reduction(EUR/tonne)
Less than 11,5 to 11,0	2,5
Less than 11,0 to 10,5	5

<sup>a</sup> As % of dry matter.



*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 1272/2009 (repealed), ANNEX I. (See end of Document for details)*

## PART X

### Practical method for determining the reduction to be applied to the price of sorghum by intervention agencies

1. Basic data
- P = the percentage of tannin in raw product,  
0,4 % = the percentage of tannin above to which the reduction is to be applied,  
11 %<sup>(4)</sup> = the reduction corresponding to 1 % tannin in the dry matter.

#### [<sup>XI</sup>2. Calculation of the reduction

The reduction, expressed in euro to be applied to the reference price, shall be calculated in accordance with the following formula:

$$11 (P - 0,40).]$$

#### Editorial Information

- XI** Substituted by [Corrigendum to Commission Regulation \(EU\) No 1272/2009 of 11 December 2009 laying down common detailed rules for the implementation of Council Regulation \(EC\) No 1234/2007 as regards buying-in and selling of agricultural products under public intervention \(Official Journal of the European Union L 349 of 29 December 2009\)](#).

## PART XI

### Calculation of prices increases and reductions

The price increases and reductions provided for in Article 38 shall be expressed in euro per tonne and apply to the intervention price for cereals offered for intervention by multiplying it by the sum of the established percentage increases or reductions, as follows:

- (a) where the moisture content of cereals offered for intervention is less than 13 % for maize and sorghum and 14 % for other cereals, the price increases to be applied shall be those listed in Table I of Part IX of this Annex. Where the moisture content of these cereals offered for intervention is higher than 13 % and 14 % respectively, the price reductions to be applied shall be those listed in Table II of Part IX of this Annex;
- (b) where the specific weight of cereals offered for intervention differs from the weight/volume ratio of 76 kg/hl for common wheat, and 64 kg/hl for barley, the reductions to be applied shall be those listed in Table III of Part IX of this Annex;
- (c) where the percentage of broken grains exceeds 3 % for durum wheat, common wheat and barley, and 4 % for maize and sorghum, a reduction of EUR 0,05 shall be applied for each additional 0,1 percentage point;
- (d) where the percentage of grain impurities exceeds 2 % for durum wheat, 4 % for maize and sorghum, and 5 % for common wheat and barley, a reduction of EUR 0,05 shall be applied for each additional 0,1 percentage point;
- (e) where the percentage of sprouted grains exceeds 2,5 %, a reduction of EUR 0,05 shall be applied for each additional 0,1 percentage point;

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 1272/2009 (repealed), ANNEX I. (See end of Document for details)*

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- (f) where the percentage of miscellaneous impurities (*Schwarzbesatz*) exceeds 0,5 % for durum wheat and 1 % for common wheat, barley, maize and sorghum, a reduction of EUR 0,1 shall be applied for each additional 0,1 percentage point;
- (g) where the percentage of piebald grains in durum wheat exceeds 20 %, a reduction of EUR 0,2 shall be applied for each additional percentage point or fraction thereof;
- (h) where the protein content of common wheat is less than 11,5 %, the reductions to be applied shall be those listed in Table IV of Part IX of this Annex;
- (i) where the tannin content of sorghum offered for intervention is higher than 0,4 % of the dry matter, the reduction to be applied shall be calculated in accordance with the method laid down in Part X of this Annex.

## PART XII

### **Methodology of sampling and analyses for cereals**

1. For each lot of cereals, the quality characteristics shall be established on the basis of a representative sample of the lot offered, consisting of samples taken at the rate of once every delivery for at least every 60 tonnes.
2. The intervention agency shall analyse under its responsibility the characteristics of the samples taken within 20 working days from the date on which the representative sample was taken.
- [<sup>F13</sup>]. The reference methods to be used for determining the quality of cereals offered for, or placed in, intervention are those set out in Parts III, IV, V and VII of this Annex.]
4. The results of the analyses are communicated to the tenderer or offerer by means of the takeover record referred to in Article 34.
5. In cases of dispute, the intervention agency shall have the necessary tests on the cereals in question carried out again.

**Status:** Point in time view as at 01/07/2013.

**Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EU) No 1272/2009 (repealed), ANNEX I. (See end of Document for details)

- (1) OJ L 37, 13.2.1993, p. 1.
- (2) OJ L 364, 20.12.2006, p. 5.
- (3) [<sup>F1</sup>OJ L 70, 9.3.2006, p. 12.]
- (4) Reduction to be applied to the price of sorghum on the basis of the tannin content of 1 000 g of dry matter:
  - (a) Poultry-metabolisable energy of 1 000 g of sorghum dry matter with a theoretical tannin content of 0 %: 3 917 K calories;
  - (b) Reduction of the poultry-metabolisable energy of 1 000 g of sorghum dry matter per additional percentage point of tannin: 419 K calories;
  - (c) Difference, expressed in percentage points, between the maximum tannin content laid down for sorghum accepted for intervention and the tannin content laid down for the standard quality: 1,0 - 0,3 = 0,7;
  - (d) [<sup>F1</sup>Difference, expressed as a percentage, between the poultry-metabolisable energy of sorghum containing 1,0 % tannin and the poultry-metabolisable energy of sorghum with the same tannin content as the standard quality (0,30 %)]
  - (e) Reduction corresponding to a 1 % tannin content in the dry matter, in excess of 0,30 %

#### Editorial Information

- X1** Substituted by [Corrigendum to Commission Regulation \(EU\) No 1272/2009 of 11 December 2009 laying down common detailed rules for the implementation of Council Regulation \(EC\) No 1234/2007 as regards buying-in and selling of agricultural products under public intervention \(Official Journal of the European Union L 349 of 29 December 2009\)](#).

#### Textual Amendments

- F1** Substituted by [Commission Regulation \(EU\) No 742/2010 of 17 August 2010 amending Regulation \(EU\) No 1272/2009 laying down common detailed rules for the implementation of Council Regulation \(EC\) No 1234/2007 as regards buying-in and selling of agricultural products under public intervention](#).

**Status:**

Point in time view as at 01/07/2013.

**Changes to legislation:**

There are currently no known outstanding effects for the Commission Regulation (EU) No 1272/2009 (repealed), ANNEX I.