

Status: Point in time view as at 28/05/1999.

Changes to legislation: There are currently no known outstanding effects for the The Bread and Flour Regulations 1998. (See end of Document for details)

SCHEDULE 1

Regulation 4(1) to (3)

ESSENTIAL INGREDIENTS OF FLOUR

<i>Column 1</i> <i>Substance</i>	<i>Column 2</i> <i>Required quantity, in milligrams per hundred grams of flour, and conditions of use</i>
1. Calcium carbonate	(a) not less than 235, and (b) not more than 390, (c) conforming to the following— <hr/> Description.....Fine white microcrystalline or amorphous powder Content.....Not less than 97 per cent of CaCO ₃ on a volatile matter-free basis Volatile matter.....Not more than 1 per cent (determined by drying at 105°C to constant weight) Matter insoluble in hydrochloric acid Shall comply with the requirement for aluminium, iron, phosphate and matter insoluble in hydrochloric acid in the monograph for chalk in the British Pharmacopoeia 1973 at page 93 Arsenic.....Not more than 5 mg per kg Lead.....Not more than 20 mg per kg Other inorganic impurities.....Not more than 100 mg per kg of any of the following substances, namely antimony, copper, chromium, zinc or barium sulphate, or more than 200 mg per kg of any combination of those substances Particle size.....Not more than 0.1 per cent to remain on a sieve of nominal aperture size 150µm and not more than 0.2 per cent to remain on a sieve of nominal aperture size 63µm.
2. Iron	(a) not less than 1.65

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(b)in the form of any, or any combination of two or more, of the following—

(i)ferric ammonium citrate conforming to the criteria in the monograph for ferric ammonium citrate contained in the British Pharmacopoeia 1973 at page 201;

(ii)green ferric ammonium citrate conforming to the criteria for ammonium ferric citrate contained in the British Pharmaceutical Codex 1973 at page 194;

(iii)ferrous sulphate conforming to the criteria in the monograph for ferrous sulphate contained in the British Pharmacopoeia 1988 at page 245;

(iv)dried ferrous sulphate conforming to the criteria in the monograph for dried ferrous sulphate contained in the British Pharmacopoeia 1988 at page 245;

(v)iron powder conforming to the description, specification and requirements contained in Schedule 2.

3.Thiamin (Vitamin B1)

(a)not less than 0.24

(b)in a form conforming to the criteria in the monograph for thiamine hydrochloride contained in the British Pharmacopoeia 1980 at page 451.

4.Nicotinic acid

(a)not less than 1.60

(b)in a form conforming to the criteria in the monograph for nicotinic acid contained in the British Pharmacopoeia 1973 at page 318

or

(a)not less than 1.60

Nicotinamide

(b)in a form conforming to the criteria in the monograph for nicotinamide contained in the British Pharmacopoeia 1980 at page 303.

SCHEDULE 2

Regulation 4(1)

SPECIFICATION FOR IRON POWDER

Definition

Iron powder shall consist essentially of finely-divided metallic iron containing not less than 90 per cent by weight of iron and conform to the following requirements.

<i>Chemical name</i>	Iron
<i>Symbol</i>	Fe

Description

Fine greyish-black powder of such granularity that not more than 0.1 per cent by weight shall remain on a British Standard 410:1969 wire sieve nominal aperture size 150µm and not more than 5 per cent by weight on a British Standard 410:1969 wire sieve nominal aperture size 53µm.

Assay

Accurately weigh 0.25 g of sample into a stoppered flask. Add a hot solution of 1.25 g of copper sulphate pentahydrate in 20 ml of water and shake for ten minutes. Filter rapidly and wash the filter with water; acidify the mixed filtrate and washings with sulphuric acid, and titrate with N/10 potassium permanganate. Each ml of N/10 potassium permanganate is equivalent to 0.005585 g of iron.

Solubility

Not less than 95 per cent of the iron content when determined by the following method.

Accurately weigh 0.1 g of sample into a 750 ml conical flask. Add 450 ml 0.2 per cent weight in weight hydrochloric acid previously warmed to 37°C. Stir continuously for three hours, maintaining the temperature at 37°C. Cool to room temperature and dilute to 500 ml with distilled water. Filter; determine the iron content of the filtrate by a suitable method. Calculate the total iron in solution as a percentage of the metallic iron content of the sample taken.

^{F1}SCHEDULE 3

Regulation 5

INGREDIENTS PERMITTED IN FLOUR AND BREAD

Textual Amendments

F1 Sch. 3 omitted (28.5.1999) by virtue of [The Miscellaneous Food Additives \(Amendment\) Regulations 1999 \(S.I. 1999/1136\)](#), regs. 1(1), **14(4)(b)**

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SCHEDULE 4

Regulation 12

REVOCATIONS

<i>Column 1</i> <i>Regulations Revoked</i>	<i>Column 2</i> <i>References</i>	<i>Column 3</i> <i>Extent of Revocation</i>
The Bread and Flour Regulations 1995	S.I. 1995/3202	The whole Regulations
The Food Labelling Regulations 1996	S.I. 1996/1499	Paragraph (22) of regulation 49
The Bread and Flour (Amendment) Regulations 1996	S.I. 1996/1501	The whole Regulations

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