

The logo for the Association of Bakery Ingredients Manufacturers (ABIM) is centered at the top. It consists of the lowercase letters 'abim' in a dark blue, serif font. Above and below the letters are two rows of small blue squares, arranged in a pattern that suggests a grid or a stylized representation of a bakery product's structure.

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The Association of Bakery Ingredients Manufacturers

**Draft Industry Code of Practice
for the Labelling of Sourdough Bread and Rolls**

Sara Autton

Chair, ABIM Technical Committee

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DAILY EXPRESS

Sourdough war: Move to make 'sourfaux' bread
a no-dough area
27th August 2022

THE TIMES

Craft bakers hit back over rise of the supermarket
'sourfaux' loafs
27th August 2022

The Telegraph

Don't be fooled by the extraordinary health
claims on these foods
28th September 2022

The Grocer

Supermarkets are making a mockery of
sourdough bread
30th August 2022





**UK Baking Industry Code of Practice (CoP)
for the Labelling of Sourdough Bread and Rolls**
Version 30 – October 2022

DRAFT





Code of Practice

Developed by industry to be used by industry

Scientific basis

Scope for future review

Educational tool for consumers and bakers

Challenges:

Terms and definitions

Industry and retail stakeholder buy-in

Harmonisation with EU national decrees, Regulations and Codes of Practice

Consumer expectation

Accessible language for baker and consumer





Key industry stakeholders:



Terms: Definition of sourdough

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Sourdough: a mixture of water and one or more flours milled from cereals or pseudo cereals; to which salt may or may not be added; which has been allowed to spontaneously ferment due to the metabolic activity of the naturally occurring lactic acid bacteria and yeasts contained within these raw materials or coming from the house microbiota, and containing a live and active culture of those micro-organisms; or fermented by means of inoculation with a starter culture.

Starter culture: a live culture of lactic acid bacteria and yeasts usually found in sourdough

Inactive/deactivated/devitalised sourdough: liquid or dry sourdough in which the microbial culture is no longer live or active so that it can no longer be used for leavening purposes.

Sourdough-based preparation or ingredient: a sourdough prepared with additional raw materials which are present to increase the shelf-life of the sourdough and to specifically enhance the acidity, flavour and/or aroma of the finished product.



Terms: Suggested definitions for labelling and marketing purposes

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“Sourdough bloomer”:

Purpose of definition:

To indicate that the bread has been made using a sourdough process, i.e., with long fermentation; and principally leavened by the action of the sourdough.

The sourdough used **MUST** be live and active to provide the leavening activity necessary to raise the dough.

The addition of yeast is **optional**, but the permitted level is restricted to ensure that the bread has been leavened using a **long** fermentation process.



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“Bloomer with sourdough”:

Purpose of definition:

To indicate that sourdough has been used in the process for **flavouring and/or rheological benefit** rather than ***principle*** leavening purposes.

The sourdough in this case may be live/active; and/or inactive/deactivated/devitalised.



Terms: Suggested definitions for labelling and marketing purposes

“Sourdough flavoured Bloomer:

Purpose of definition:

To indicate that the sourdough-based preparation or sourdough flavouring ingredient used in production includes raw materials or additives **specifically to enhance the acidity, flavour or aroma** of the finished product

The final dough **MUST NOT** contain additional raw materials which are added specifically to enhance sourdough-type acidity, flavour and/or aroma to the finished **unless**

- **those raw materials** are an integral part of a sourdough-based ingredient, or
- The final dough contains a sourdough flavouring but **no other type** of sourdough as defined in this Code of Practice

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Terms: Suggested definitions for labelling and marketing purposes

“Sourdough flavoured Bloomer:

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N.B. Users of this definition must ensure compliance as per the retained EU [Regulation \(EC\) No 1334/2008](#).

The [register of flavourings](#) sets out a list of flavourings permitted for use in Great Britain. This register does not replace retained EU Regulation 1334/2008 or retained EU legislation on the common authorisation procedure which are the legal basis for the placing on the market and use of flavourings.





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Thank you for your attention

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