

FEDIMA: WHO ARE WE?



European federation of manufacturers and suppliers of ingredients to the bakery, confectionery, and patisserie industries



13 national associations members representing

~200 companies with

>20 000 direct employees across Europe



Shape a favourable environment to ensure a sustainable and innovative bakery sector



Be the European bakery ingredients platform to support and grow the bread and pastry market.

UNDERSTANDING SOURDOUGH: BUILDING A COMMON GROUND

Agenda



Why an "Understanding Sourdough" Paper? Various approaches and definitions in Europe

- "Understanding Sourdough" Paper History and content
- Fedima call for action
- Q&A



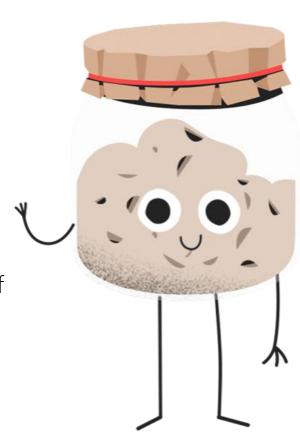




Introduction

Why an "Understanding Sourdough" Position Paper?

- Difficulty to classify and define sourdoughs due to its inherent use as a leavening agent and/or as an ingredient.
- Lack of harmonization on sourdough definitions across the EU.
- Necessity to establish a **common understanding** on the forms and the use of sourdoughs.
- Interest of the consumer.
- Protect the integrity of the term 'sourdough'.





Introduction

Various approaches and definitions in Europe

2 decrees and 1 memorandum from DGCCRF

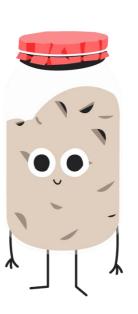


Code of Practice for the labelling of sourdough bread and rolls



Revision of the Netherlands' Bread legislation, the Dutch Commodities Act Decree on Flour and Bread







Czech Commodity Decree



Royal Decree 308/2019 Legislation of dehydrated sourdough



Codex Alimentarius Austriacus



German Guidelines for Bread and Small Baked Items



"Understanding Sourdough" Paper

History and Content



UNDERSTANDING SOURDOUGH: BUILDING A COMMON GROUND



History of the "Understanding Sourdough" Paper

Information Paper on sourdough in Europe Reference to this "position" in Scientific publication & Code of practice

Discussion among FEDIMA members regarding 2014 document

"Sourdough in Europe"
Position Paper adoption
by Fedima Board

"<u>Understanding Sourdough</u>" *Internal Paper* adoption by Fedima Board "<u>Understanding Sourdough</u>" **Position Paper** adoption by **Fedima Board**

05/2014

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INFORMATION PAPER ON
SOURDOUGH IN EUROPE

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2015 - 2019

Sourdough authentication:

quantitative PCR to detect the

lactic acid bacterial microbiota

<u>in breads</u> E. Pontonio, R. Di Cagno, J.

Mahony, A. Lanera, M. De

Angelis, D. van Sinderen & M. Gobbetti, April 2017

UK Baking Industry Code of

Practice for the Labelling of

Sourdough Bread and Rolls

ABIM, February 2019

2018 - 2019

Broadening the scope to reflect bread-making traditions in countries:

What about inactivated sourdough status?

Bread made with sourdough denomination?

Sourdough composition, 100 % bacteria versus bacteria + yeast 07/2019



02/2020

02/2022





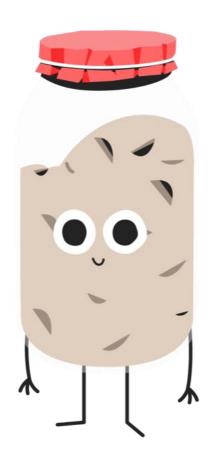
What is sourdough?

Disclaimer: This paper must be read in respect with existing national regulations and local codes of practices.

Sourdough is a typical **leavening agent** with **organoleptic properties** in **wheat bread** production.

Sourdough is a distinctive ingredient with its typical acidic characteristic in rye bread production.

In all cases, a sourdough is a characteristic food ingredient obtained from flour of cereals or pseudo-cereals, fermented by microorganisms, mainly lactic acid bacteria and yeast without addition of acids to artificially adapt the acidity.





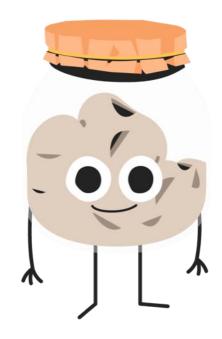
How is sourdough produced?

There are **two ways** to produce sourdough:

- Sourdough is produced by **fermentation** of **cereals** or **pseudo-cereals** with **microorganisms naturally present** in the environment and raw material.
- Sourdough is obtained by **fermentation** of **cereals** or **pseudo-cereals** with **specifically selected microorganisms [mainly lactic acid bacteria** and **yeast]**. These so-called **starter cultures** or **sourdough starters** are prepared especially to ferment sourdough in a controlled environment.

Sourdough can be maintained alive by **backslopping**. In this process, a **living** sourdough is used to **initiate** a **new/fresh sourdough production**.

Flour, water, microbiota and fermentation parameters lead to the great diversity in the characteristics of sourdoughs.



Sourdough may have a specific name in different countries.



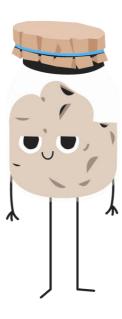
Forms of sourdough

2 main forms of sourdough can be identified:

 Active sourdough: can be used as an ingredient to initiate or support the fermentation of a dough on an adequate timescale or to prepare a new sourdough.

 Inactive sourdough: ingredient in which the microbial culture is no longer significantly alive or active for leavening purposes.







Labelling sourdough Sebagain

Fedima recommendation: Label sourdough as a compound ingredient.

Based on articles 17 and 18.1, Regulation (EU) No 1169/2011 on food information to consumers with the following list of ingredients:



WATER: if applicable (i.e. in the case of liquid sourdoughs)

SUBSTRATE: type (flour) with botanical origin

"Sourdough micro-organisms", "sourdough starter", "starter cultures", etc.

Other permitted ingredients



Labelling of sourdough in bread B2C

Objective: provide transparent information for consumers and valorise baker's process

- Possibility to present breakdown of ingredients in the list of ingredients.
- Possibility to use the following descriptions for labelling (taking bread as an example):

Sourdough bread

Bread fermented with

- sourdough

OR

- with sourdough and bakers' yeast

Example



Bread (prepared) with sourdough

- fermented by bakers' yeast;
- containing sourdough as an ingredient bringing typical organoleptic characteristics;
- sourdough quantity = recorded after the sourdough fermentation;
- sourdough listed as an ingredient.

The same approach is recommended for all bakery and patisserie applications



Fedima call for action

Join us in building a common understanding of sourdough!

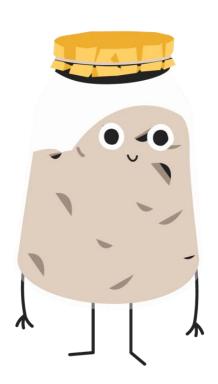
- Share Fedima's understanding
- Explore alignment on a common understanding
- Co-sign Fedima's "Understanding Sourdough" Paper
- Take part in discussions on joint actions

Access our Paper on the Fedima website <u>Understanding</u> <u>Sourdough Position Paper</u>



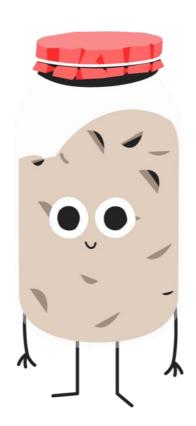






For any further question, contact us at

secretariat@fedima.org!





THANK YOU!

