

UNITED KINGDOM

1. LEGISLATION IN FORCE

There is no specific legislation governing pasta production in the United Kingdom.

The British Pasta Products Association has adopted the following Code of Practice for dry pasta products, produced in consultation with LACOTS. Members of BPPA must abide by it.

LEGISLATION IN FORCE

(texts in the original language)

BRITISH PASTA PRODUCTS ASSOCIATION

Code of Practice for dry pasta products in the U.K.

Produced in consultation with LACOTS

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1. AIM

- i. To reflect product quality which purchasers may reasonably expect, and
- ii. To fill the gap where no appropriate legislation exists to safeguard consumer interest.

2. SCOPE

The Code shall apply to dry pasta products intended for retail purposes.

3. DESCRIPTION OF PASTA PRODUCTS

Pasta is defined as a product obtained by the moulding of wheat semolina, or flour, to which water has been added, into shapes, followed by drying without a fermentation process. All pasta products shall have as their basis a durum and/or other wheat.

4. DEFINITION OF DURUM WHEAT

Pasta labelled as containing only durum wheat must not contain more than a maximum of 3% common wheat as a result of adventitious contamination, as defined in the JO EC L136 5? EC regulation 1222/94.

5. SPECIALITY PASTA

i. Additional Ingredients

Egg – refers to whole hen eggs. All dried egg pasta products shall contain a minimum of 3.7% ¹ dry egg solids (160g of hen eggs per kg of semolina) of finished products as sold to the final customer.

Spinach – dry spinach (verdi) pasta to contain a minimum of 2% dry spinach solids in the finished product.

Tomato – dry tomato pasta to contain a minimum of 2% dry tomato solids in the finished product.

¹ The calculation on which the dried egg solids content is based is given in Appendix 1 of the Code.

ii. Other ingredients

Other ingredients may be added provided the level of addition is sufficient to characterise the product, allied to full informative labelling.

6. WHOLE-WHEAT PASTA

Whole-wheat pasta is produced from whole-wheat semolina and water only. Whole-wheat semolina is obtained by the milling of sound, clean durum and/or other wheat in which the outer skins of the wheat are not removed but are incorporated into the final product.

7. ANALYTICAL STANDARDS OF PASTA

- | | | |
|------|-----------------------------------|-------------------------------|
| i. | Moisture Content | ICC Standard Method No 110/1 |
| | 12.5% Maximum when packed | |
| ii. | Ash Content for Standard Pasta | ICC Standard Method No. 104/1 |
| | 1.3% maximum of dry solids | (approved 1960, revised 1990) |
| iii. | Ash Content for Whole-wheat Pasta | (as above) |
| | 2.5% maximum of dry solids | |

8. PASTA QUALITY

All dry pasta and dry pasta products shall be free from flavours, taints and other contaminants; must be microbiologically safe; and will comply with the Food Safety Act and all other relevant legislation. All dry pasta and dry pasta products shall be produced under conditions of Good Manufacturing Practice.

9. LABELLING

The labelling of dry pasta products shall be in full compliance with the current labelling legislation.

10. ADHERENCE

It is a condition of membership of the BPPA that all members manufacturing and supplying dry pasta shall comply with the Code of Practice.

11 REVIEW

The Code will be reviewed as a matter of course every three years or on request from any party to the Code at any time.

The Code may be revoked on the introduction of a new law or if it has proven unsatisfactory and agreement cannot be reached on a new or revised code.

Any registrable restrictions this documents contains do not come into effect until the day after it has been received by the office of fair trading.

SUGGESTED EGG CONTENT

To obtain a dry solids figure, the following calculation is performed:

- Assume semolina moisture 14.5%
- Assume solids in hen egg 23.5%
- Assume pasta moisture content 12.5%

The calculation is performed as follows:

1,000g of semolina = 855g solids

160g of hen eggs = 37.6g egg solids

Total solids = 892.6g

At a finished moisture content the product will weight 1020g.

Consequently, the egg solid contained within this product is 3.7g.

2. USEFUL CONTACTS

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