

**From the Ministry of Agriculture and Forestry of Türkiye:**

**COMMUNIQUÉ ON AMENDING THE TURKISH FOOD CODEX COMMUNIQUÉ ON WHEAT FLOUR (2013/9) (COMMUNIQUÉ NO: 2026/7)**

**ARTICLE 1** – The following sentence has been added to subparagraph (c) of the first paragraph of Article 5 of the Turkish Food Codex Communiqué on Wheat Flour (2013/9), published in the Official Gazette dated 2/4/2013 and numbered 28606: “Brown/black coloring substances and similar ingredients, such as roasted malt flour, roasted chickpea flour, and dark malt extract, shall not be added to wheat flour for the purpose of imparting color and/or aroma. Wheat flour shall not contain any ingredients obtained by roasting.”

**ARTICLE 2** – The following provisional article has been added to the same Communiqué: “Transition provisions **PROVISIONAL ARTICLE 2** – (1) Food business operators operating within the scope of this Communiqué must comply with the provisions introduced by the Communiqué enacting this article by 30/9/2026.”

**ARTICLE 3** – The phrase “Minister of Food, Agriculture, and Livestock” in Article 17 of the same Communiqué has been amended to “Minister of Agriculture and Forestry.”

**ARTICLE 4** – This Communiqué shall enter into force on the date of its publication.

**ARTICLE 5** – The provisions of this Communiqué shall be executed by the Minister of Agriculture and Forestry.

**JUSTIFICATION AND EXPLANATION:**

This draft Communiqué constitutes a national regulation unique to Turkey. There is no corresponding provision in the European Union (EU) acquis.

Efforts are being carried out in our country to promote the consumption of breads produced using 40% or higher rates of whole wheat flour, in order to enhance the nutritional value and quality of bread. Field research has identified that roasted malt flour is being used, particularly in whole wheat flour mixes, to impart color and aroma to the bread. Furthermore, it has been observed that in breads with very low whole wheat flour content, the use of roasted malt flour creates a false impression of whole wheat bread for the consumer. Additionally, it has been determined that the roasted flavor resulting from the use of roasted malt flour in bread production is generally perceived negatively by consumers.

Within this framework, in order to prevent the misleading of consumers and to encourage whole wheat bread consumption in accordance with its intended purpose, a regulation is envisaged to prohibit the use of roasted malt flour and similar ingredients that can be used for similar purposes in wheat flours and breads.”