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இலங்கைச் சனநாயக சோசலிசக் குடியரசு வர்த்தமானப் பத்திரிகை
The Gazette of the Democratic Socialist Republic of Sri Lanka

අති විශේෂ , அதிவிசேஷமானது EXTRAORDINARY

අංක 834/8 - 1994 අගෝස්තු 31 වැනි බදාදා - 1994.08.31

834/8 ஆம் இலக்கம் - 1994 ஆம் ஆண்டு ஓகத்து மாதம் 31 ஆம் திகதி புதன் கிழமை

No. 834/8 - WEDNESDAY, AUGUST 31, 1994

(අනුමතව බලය එව ප්‍රසිද්ධ කරන ලදී.) (அரசாங்கத்தின் அதிகாரத்துடன் பிரசுரிக்கப்பட்டது) (Published by Authority)

PART I : SECTION (I) – GENERAL

Government Notifications

THE FOOD ACT, No. 26 OF 1980

REGULATIONS made by the Minister of Health & Social Services in consultation with the Food Advisory Committee under Section 32 of the Food Act, No. 26 of 1980.

**A. H. M. FOWZIE,
Minister of Health & Social Services.**

**Colombo,
24th August, 1994.**

These regulations may be cited as Food (Bread Standards) Regulations 1994 and shall come into operation on 01st October, 1994.

Standards for Bread

01. White Bread (sliced or not) shall be the product by baking a yeast leavened dough prepared from wheat flour and water with or without the addition of optional ingredients and permitted colours and in any part of the loaf of bread moisture content shall not exceed 40 per cent and acid insoluble ash 0.1 per cent. "White Bread"

01.1 *Ingredients used shall be -*

- Wheat flour,
- Baker's yeast; active dry or compressed,
- Edible Common salt,
- Water.

01.2 *Optional ingredients used shall be -*

- Sugar,
- Milk and Milk Products,
- Edible Starches such as Tapioca flour, Rice flour, Corn flour, Soya flour and Potato starch,
- Gluten: Not exceeding 2 per cent by mass of the flour.

Malt Products: Not exceeding 2 per cent by mass of the flour.

Vitamin B1: Nicotinic acid or Nicotinamide lysine hydrochloride not exceeding 0.25 per cent of the flour.

02. For the purpose of determination of moisture the method used shall be as follows:-

- 02.1 Apparatus used shall be stainless steel dish;
- 02.2 Oven temperature shall be maintained at 105 ± 2° C,
- 02.3 Procedure used shall be -

Portions from parts of the loaf which appear to contain most moisture shall be cut into fine pieces and mixed thoroughly weigh to the nearest 0.1 g. nearly 10 g. of the prepared sample in a previously dried and tared dish as per 02.1. Dried in the oven as per 02.2 cooled in a desiccator and weighed. The process of drying, cooling and weighing shall be repeated at 30 minute intervals, until the difference between the two successive weighings shall not exceed 1 mg. and such determination shall be carried out in duplicate.

02.4 Calculation shall be as follows:-

$$\text{Water content in any part of the loaf per cent by mass} = \frac{M_1 - M_2}{M_1 - M_0} \times 100$$

Where -

- "M₁" shall be the Mass, in grams of the dish with the sample before drying.
- "M₂" shall be the Mass in grams of the dish with sample after drying.
- "M₀" shall be the Mass, in grams of the empty dish.