



Bread - Specification

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THE GAMBIA STANDARDS BUREAU

The Gambia Standards Bureau is a statutory Government specialized Agency established by The Gambia Standards Bureau Act 2010 to standardize products, methods, systems and for connected matters. Hence, the Bureau is the sole National Standardization Body. As such, it has been a member of International Standardization Bodies such as the International Organization for Standardization (ISO) since 2011, International Electrotechnical Commission (IEC) and the Standards and Metrology Institute for Islamic Countries (SMIIC) from 2012.

The objectives of the Bureau, as specified in its Act, are to: establish and promulgate standards for imported and locally-produced goods; facilitate domestic and international trade; foster and promote standards both for industrial efficiency and advancing economic development; promote the health and safety of consumers; enhance international cooperation in relation to standards and standardization. Thus, the National Quality Policy details the responsibilities of the Bureau in Standardization, Metrology and Conformity Assessment services in Testing, Inspection and Certification.

Therefore, the functions, of the Bureau are to define, prepare, publish, modify or amend Standards Specifications as well information-dissemination of standards. In addition to providing Testing, Inspection and Certification services for goods, systems and processes independently or in relation to conformity with its Standards Mark, the Bureau also conducts training and research. In Metrology, the Bureau serves as the custodian of primary national reference measurement standards through its National Metrology Laboratories and conducts calibration of measurement devices and physical standards.

The development of Gambian Standards (GAMS) is carried out by the Bureau through Technical Committees composed of a balanced representation of stakeholders, as may be appropriate to the subject in question. The Bureau ensures that Standards are developed in accordance with the *ISO/IEC Guide 21-1:2005: Regional or National adoption of International Standards and other International deliverables* and the *World Trade Organization Code of good practice for the preparation, adoption and application of standards*. To the greatest extent possible, Gambian Standards are aligned to or are adoptions of relevant international standards.

For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

COMMITTEE REPRESENTATIVES

The Technical Committee on National Food Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Animal Health and Production Services (AHPS)

Plant Protection Services (PPS)

National Agricultural Research Institute (NARI)

National Association of Food Processors (NAFP)

National Poultry Farmers Association of The Gambia (NPFA)

National Women Farmers Association (NAWFA)

Consumer Protection Association of The Gambia (CPAG)

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

Gambia Livestock Marketing Agency (GLMA)

Fisheries Department

Association of Fishing Companies

The Working Group on Processed Food Products which developed this Gambian Standard consists of representatives from the following Organizations:

Plant protection Services

National Agricultural Research Institute

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Consumer Protection Association of The Gambia (CPAG)

FOREWORD

The Gambia Standards Bureau (TGSB), in conformity with international best practice, coopted the National CODEX, Sanitary and Phytosanitary Committee (NCSPSC) as its Technical Committee (TC) on Food Standards. The Secretariat for this TC is the Bureau. This TC adopted the CODEX Standard for Honey. The Procedure for adoption was the *ISO/IEC Guide 21-1 - Regional or national adoption of International Standards and other International Deliverables - Part 1: Adoption of International Standards*. The method of adoption was Direct Adoption.

This Gambian Standard applies to all honeys produced by honey bees and covers all styles of honey presentations which are processed and ultimately intended for direct consumption.

The Standard addresses the following:

- Scope and description;
- Composition and quality factors;
- Contaminants;
- Hygienic requirements;
- Labeling requirements.
- Sampling and analysis.

This Standard can be obtained from The Gambia Standards Bureau.

SCOPE

This Gambian Standard prescribes the requirements and methods of test for white bread (“senfourr”, “tappa-lappa”, “tappa-lappa senfourr”), whole meal bread and enriched bread.

2. DEFINITIONS

For the purpose of this standard, the following definitions shall apply:

- 2.1 Bread** — is a product obtained by baking a yeast-leavened dough prepared from wheat flour.
- 2.2 White bread** — White bread is a product obtained by baking yeast-leavened dough made from essential ingredients mentioned in **3** with or without additional ingredients prescribed in **4**.
- 2.3 Whole meal bread** — is bread obtained by baking a yeast-leavened dough prepared from whole meal wheat flour or a mixture of whole meal wheat flour and wheat flour containing not less than 50 per cent whole meal wheat flour.
- 2.4 Enriched bread** — is any bread claimed to be enriched, fortified or vitaminized and contains nutrient supplements.
- 2.7 Stale bread** — is a bread which has lost the power of pleasing and which when placed in the mouth the crumb feels dry and crumbly, requires a substantial quantity of saliva and has no sensation of dissolution as it passes from the mouth during deglutination.
- 2.8 Spoiled bread** — Is a bread which is either slimy in the interior, has an unpleasant odor, or with fungus growing on it (moldy), that is unfit for human consumption.
- 2.9 Grain/Texture** — is the structure formed by the strands of gluten, including the area they surround.

2.10 Crust — the outer surface of the bread which includes all the brown and dry parts that are formed during baking.

2.11 Crumb- the soft inner part of bread.



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL:** 4464210, **Email:** info@tgsb.gm