



BAKING MANUFACTURERS' INDUSTRY  
ASSOCIATION OF AUSTRALIA

## THE NATIONAL!

A publication for members in the baking industry of Australia

### FINAL UPDATE ON FOLIC ACID AND IODINE FORTIFICATION

Dear Fellow Bakers

In the next few months the industry will encounter some changes to the way we label our packaged bread products, containing wheat flour.

As of Sept 13 2009 wheat flour for making bread will be required to contain folic acid. All mills in Australia are aware of this requirement and are prepared for this process. You will notice your bags of flour will be labelled pointing this out and specifications for these products should be updated.

As of October 9 2009 iodised salt will be required to be used for the production of bread. You will be responsible for adding the iodised salt.

Please note you will not be allowed to use non-iodised salt at all in bread making.

Therefore if you sell your products to customers already packaged or wholesale you will need to change your ingredient labelling to reflect the addition of folic acid and iodised salt.

Your bread products or labelling should read along side Wheat Flour (Thiamine, Folate) then where you would have had salt it must read iodised salt.

If you pre package pies and cakes for wholesale or off the shelf customer use because you are probably using the same wheat flour you will have to follow the same process as bread labelling. Check with your supplier to find out if your wheat flour contains folic acid.

The BMIAA is working hard and fast with the Flour Millers Council along with the major flour mills to ensure you receive the correct information. Please feel free to contact your flour supplier or your state association for further details.

Regards

Stewart Latter  
President of BMIAA

