

**Decree No. 2-74-614 of 2 Moharam 1395 (15 January 1975) establishing the sale names for types of bread manufactured by bread bakers according to the European bread-making method.**

**(OG. No. 3250 of 12 February 1975, page 203)**

**THE PRIME MINISTER,**

Considering the Dahir of 23 Kaada 1332 (14 October 1914) on the repression of fraud in goods and falsification of foodstuffs and agricultural products, as it has been modified and completed;

After examination by the council of ministers meeting on 3 Hijja 1394 (17 December 1974),

**DECREES :**

**ARTICLE 1** - The types of bread manufactured and put on sale by bakers according to the European bread-making method shall meet the following characteristics:

**I- Breads made with national soft wheat flour.**

1° 800 gram bread:

- so-called "Bordeaux" type, length approximately 50 centimeters, weight tolerance 5%;

2° Fancy bread:

  a) "avion" or "flute" type of 500 grams, weight tolerance 5%;

  b) "small flute" or "baguette" type of 250 grams, weight tolerance 5%;

  c) roll, weight 100 grams minimum;

3° At the consumer's request, 800 gram loaves can be manufactured in the shape of a round loaf or a crown.

Likewise, fancy breads can also be made in shapes different from those set out above, provided that the weights indicated above are respected.

**II. -Breads made with luxury soft wheat flour**

(All products called "pastries" or "Parisian pastries")

a) "Airplane" or "crown" or "round bread" type bread of 400 grams, weight tolerance 5%;

b) "Baguette" or "crown" or "round bread" type bread of 200 grams, weight tolerance 5%;

c) Small bread, weight of at least 50 grams.

**ART.2 .** - The Ministry of Agriculture and Agrarian Reform as well as the provincial and local authorities shall be responsible for the application of this Decree which shall be published in the Official Gazette and displayed in bakeries, operated by the bakers referred to in article one.

**Done in Rabat, 2 Moharrem 1395 (15 January 1975)**

**AHMED OSMAN**