

**Order of the Minister of Agriculture, Maritime Fisheries, Rural Development, Water and Forests n°2698-20 of Rabii I 18, 1442 (November 4, 2020) setting the names and the characteristics of the products produced from milling of marketed wheat grains.**

(BO No 6954 of 01/21/2021, page 122)

**THE MINISTER OF AGRICULTURE, MARINE FISHERIES, RURAL DEVELOPMENT, WATERS AND FORESTS,**

Having regard to decree n°2-19-144 of kaada 8, 1440 (July 11, 2019) relating to the quality and safety of certain marketed food products made from cereals, in particular Articles 2, 3 and 4,

**ORDER:**

**Article 1.** In accordance with the provisions of article 3 of decree n°2-19-144 referred to above, the products produced from the milling of wheat grains defined in 2), 3), 4), 5) and 6) of article 2 of the said decree can only be marketed under the names below only when it fulfills the characteristics indicated in the annex to this decree.

1) For products produced from the milling of soft wheat grains:

- "Soft wheat flour ....." qualified, as appropriate, by one of the following: Extra, Flower, Pastry, Biscuit, Luxury, Viennese pastry, Household, Bakery, Large round, Fine round, Ordinary or Whole grain;
- "Soft wheat national flour";
- "Special soft wheat flour";

2) For products produced from the milling of durum wheat grains:

- "Extra durum wheat flour", "Whole durum wheat flour" or "Ordinary durum wheat flour";
- "Coarse semolina", "Fine semolina" or "Finot";

3) For the bran produced by milling wheat grains: "Wheat bran";

4) For the germ produced from the milling of wheat grains: "Wheat germ".

**Article 2.** The list and the rates of the ingredients provided for in article 4 of the aforementioned decree n°2-19-144 that can be added to soft wheat flour for technological purposes are set as follows:

- Soy flour at a maximum rate of 0.5%;
- Legume flour at a maximum rate of 2%;
- Malt flour at a maximum rate of 0.3%;
- Vital wheat gluten at a maximum rate of 3%.

**Article 3.** This decree takes effect from the date of its publication in the Official Bulletin.

As of this date, the decree of the Minister of Agriculture and Maritime Fisheries n°2318-09 of Ramadan 7, 1430 (August 28, 2009) defining the products of soft wheat and durum wheat produced and put for sale by industrial flour mill and fixing their characteristics is repealed.

However, the relevant stakeholders have a period of nine (9) months from the said publication date to comply with the provisions of this order.

**Article 4.** This decree will be published in the Official Bulletin.

**Rabat, 15 Kaada 1438 (8 August 2017)**

**Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests, Aziz AKHANNOUCH**

## ANNEX

**Order of the Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests n°2698-20 of Rabii I 18, 1442 (November 4, 2020) setting the names and the characteristics of the products produced from milling of marketed wheat grains**

**Table 1: Characteristics of flours produced from soft wheat**

<b>Sales denomination</b>	<b>Maximum humidity / mill gate (%)</b>	<b>Mineralization rate maximum (% DM)*</b>	<b>Protein content (% DM)*</b>	<b>Maximum fat acidity / mill gate (g H<sub>2</sub>SO<sub>4</sub> / 100g DM)</b>	<b>Granulometry (%)</b>					<b>Fall index Minimum HAGBERG (seconds)</b>	<b>Force boulangère (W)</b>
					<b>Sieve non-passing (1110 µm)</b>	<b>Extraction Sieve (630 µm)</b>	<b>Sieve non-passing (500 µm)</b>	<b>Sieve non-passing (355 µm)</b>	<b>Sieve non-passing (200 µm)</b>		
<b>Extra soft wheat flour</b>	15,0	0,45	9,50 min	0,06	-	-	-	-	0	180	120 min
<b>Flower soft wheat flour</b>	15,0	0,50	9,50 min	0,06	-	-	-	-	0	180	120 min
<b>Pastry soft wheat flour</b>	15,0	0,55	9,50 min	0,06	-	-	-	-	0	180	120 min
<b>Biscuit soft wheat flour</b>	15,0	0,65	9,00 min	0,07	-	-	-	-	0	180	180 max
<b>Luxury soft wheat flour</b>	15,0	0,65	9,50 min	0,07	-	-	-	-	0	180	120 min
<b>Viennese pastry soft wheat flour</b>	15,0	0,65	9,50 min	0,07	-	-	-	-	0	180	280 min
<b>Household soft wheat flour</b>	15,0	0,70	9,50 min	0,07	-	-	-	-	0	180	120 min
<b>Bakery soft wheat flour</b>	15,0	0,65	9,50 min	0,07	-	-	-	-	0	180	200 min
<b>Large round soft wheat flour</b>	15,0	0,79	9,50 min	0,07	0	25 max	-	-	-	180	-
<b>Fine round soft wheat flour</b>	15,0	0,79	9,50 min	0,07	-	100	-	25 max	-	180	-
<b>Ordinary soft wheat flour</b>	15,0	1,25	9,00 min	0,07	-	100	-	-	-	180	-
<b>Whole grain wheat flour</b>	15,0	2,50	9,00 min	0,08	0	-	-	-	-	180	-
<b>Special soft wheat flour</b>	15,0	0,79	9,50 min	0,07	-	-	0	-	-	180	-
<b>Soft wheat national flour</b>	15,0	1,10	9,50 min	0,07	-	-	0	-	-	180	-

**Table 2: Characteristics of flour and semolina produced from durum wheat**

Sales denomination	Maximum humidity / mill gate (%)	Mineralization rate maximum (% DM)*	Protein content Minimum (% DM)*	Maximum fat acidity / mill gate (g H <sub>2</sub> SO <sub>4</sub> / 100g DM)*	Granulometry Maximum (%)									Fall index Minimum HAGBERG (seconds)	Products from other cereals (maximum %)	
					Sieve non-passing (1120 µm)	Sieve non-passing (630 µm)	Extraction Sieve (630 µm)	Sieve non-passing (500 µm)	Sieve non-passing (425 µm)	Sieve non-passing (355 µm)	Extraction Sieve (355 µm)	Sieve non-passing (250 µm)	Extraction Sieve (150 µm)			
<b>extra durum wheat flour</b>	15,0	1,20	10	0,07	-	-	-	-	-	10	-	-	-	180	3	
<b>whole durum wheat flour</b>	15,0	2,50	10	0,08	-	-	-	30	-	-	-	-	-	180	3	
<b>ordinary durum wheat flour</b>	15,0	1,80	10	0,07	-	-	-	-	-	-	-	-	10	-	180	3
<b>coarse semolina</b>	15,0	1,00	10	0,07	5	-	25	-	-	-	-	-	-	180	3	
<b>fine semolina</b>	15,0	1,00	10	0,07	-	15	-	-	-	-	15	-	-	180	3	
<b>finot</b>	15,0	1,10	10	0,07	-	-	-	-	20	-	-	-	15	180	3	

(\*) Dry material

**Table 3: Characteristics of bran and germ produced from wheat**

Sales denomination	Mineralization rate maximum (% DM)*
<b>Bran</b>	8.00
<b>Wheat germ</b>	5.00

(\*) Dry material