



Department
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Dr Caroline

Thank you for your email of 9 August on behalf of your constituent, Erika Adler, of Maldon Road, Brighton, about the Real Bread Campaign's 'Honest Crust Act'.

The UK produces some of the best quality food in the world and that is the basis on which we sell our produce at home and abroad. Consumers have a right to be informed about the products they buy, and I am satisfied that Regulation (EU) 1169/2011 on the provision of food information to consumers and General Food Law Regulation (EC) 178/2002, together ensure that the labelling and advertising of food must be accurate and informative, and give consumers confidence in the produce that they buy.

UK bread sold at the point of production is exempt from the requirement to display a full ingredient list as specified in Regulation (EU) 1169/2011. This exemption is made for the sole purpose of reducing unnecessary regulatory burden on small businesses and bakeries, while still retaining essential, relevant information for the consumer. Requirements such as these, together with guidance on terms such as 'hand-made', 'farmhouse' and 'home-made', used by food businesses and trading standards officers, already provide robust protection to consumers against misleading labelling practices. If a consumer does think that they are being misled by bread labelling, I would recommend either approaching the business selling them directly or seeking advice from their local trading standards office.

On the specific issue of sourdough breads, there are no current plans to introduce a legal definition within the Bread & Flour Regulations 1998. These regulations include some limited definitions like wholemeal, but their focus is on fortification of white and brown flour with certain nutrients, mainly for restorative purposes. While a restricted number of additives are permitted in sourdough breads by virtue of Regulation (EC) 1333/2008. The baking industry itself may consider agreeing a code of practice on how a product should be produced in order to be described as a 'traditional', UK sourdough bread.

Once we leave the EU we will have the opportunity to review labelling requirements for all foods to ensure that we maintain the highest standards of quality and transparency for consumers.

Thank you again for your email.

With every good wish,

*Ms,
Mich*

Michael Gove

