



**MINISTER
FOR AGRICULTURE OF THE REPUBLIC OF LITHUANIA**

ORDER

**APPROVING THE TECHNICAL REGULATION ON THE DEFINITION, PRODUCTION
AND COMMERCIAL PRESENTATION OF BREAD AND SWEET BREAD PRODUCTS
AND THE TECHNICAL REGULATION ON THE DEFINITION, PRODUCTION AND
COMMERCIAL PRESENTATION OF FLOUR CONFECTIONERY PRODUCTS**

2014 No 3D-

Vilnius

Pursuant to Item 9.17 in the Statute of the Ministry of Agriculture of the Republic of Lithuania, as approved by Resolution No 1120 of the Government of the Republic of Lithuania of 15 September 1998 approving the Statute of the Ministry of Agriculture of the Republic of Lithuania, in order to lay down regulations on the definition, production and commercial presentation of bread and sweet bread products and of flour confectionery products, and in order to ensure the quality of these products made available on the market—

1. I hereby approve the attached:

1.1. Technical Regulation on the definition, production and commercial presentation of bread and sweet bread products; and

1.2. Technical Regulation on the definition, production and commercial presentation of flour confectionery products.

2. I hereby provide:

2.1. that all bread and sweet bread products which do not conform to the requirements of the Technical Regulation on the definition, production and commercial presentation of bread and sweet bread products and all flour confectionery products which do not conform to the requirements of the Technical Regulation on the definition, production and commercial presentation of flour confectionery products, so long as they are produced prior to the effective date of this Order, may continue to be sold until their supplies run out; and

2.2. that this Order shall take effect on the 13th day of December in the year 2014.

Minister for Agriculture

Vigilijus Jukna

COORDINATION APPROVAL GIVEN
by Letter No B6-(1.19)-1136 of 05.05.2014

of the State Food and Veterinary Service
of the Republic of Lithuania

COORDINATION APPROVAL GIVEN
by Letter No (1.1.20-412) 10-4304 of
06.05.2014

of the Ministry of Health
of the Republic of Lithuania

APPROVED

by Order No of 2014
of the Minister for Agriculture
of the Republic of Lithuania

**TECHNICAL REGULATION ON THE DEFINITION, PRODUCTION AND
COMMERCIAL
PRESENTATION OF BREAD AND SWEET BREAD PRODUCTS**

I. GENERAL PROVISIONS

1. This Technical Regulation on the definition, production and commercial presentation of bread and sweet bread products (hereinafter, the ‘Regulation’) has been drafted in compliance with the Rules for the exchange of information on standards, technical regulations and conformity assessment procedures, as approved by Resolution No 617 of the Government of the Republic of Lithuania of 20 May 1999 approving the Rules for the exchange of information on standards, technical regulations and conformity assessment procedures.

2. this regulation establishes the definitions of bread and sweet bread products (hereinafter, ‘baked goods’), sets out their classification, stipulates the safety and quality requirements for ingredients and substances used in their production, lays down the general production technique requirements, and defines the target safety and quality properties of such finished products as well as the general requirements for their commercial presentation. The scope of this Regulation does include baked goods produced using a special thermal treatment technique known as ‘extrusion’.

3. This Regulation shall be applicable to natural persons and legal entities who produce and sell bread and sweet bread products in the Republic of Lithuania (hereinafter, ‘companies’). In application of the mutual recognition principle, baked goods, if they have been legally produced in another European Union Member State, in a state of the European Free Trade Association which is also a signatory of the Agreement on the European Economic Area, or in Turkey, and if their placement on the market is permitted in that state, or, alternately, if they have been legally imported from a third country into a European Union Member State or into Turkey, may be placed on the market in the Republic of Lithuania without any restriction whatsoever, including in such cases where these baked goods have been produced in adherence to technical rules different from those applicable in respect of such baked goods in the Republic of Lithuania.

II. KEY CONCEPTS AND CLASSIFICATION

4. The following definitions of baked goods shall apply for the purposes of this regulation.

4.1. **'Bread or sweet bread product'** shall mean a food product baked from flour (and/or from other grain products), liquids and other ingredients. Bread and sweet bread products are typically made from bread and sweet bread product components.

4.1.1. **'Tin-shaped bread or sweet bread product'** shall mean a bread or sweet bread product baked in a tin;

4.1.2. **'Flash-frozen bread or sweet bread product'** (hereinafter, 'flash-frozen baked good') shall mean a bread or sweet bread product which has been frozen using the method of flash-freezing, is sold stored at a temperature of -18 °C or colder and must be defrosted before consumption.

4.1.3. **'Free-shaped bread or sweet bread product'** shall mean a bread or sweet bread product baked on a shelf of a special bakery trolley, on a flat baking tray or simply on the bottom of an oven.

4.1.4. **'Small bread or sweet bread product'** shall mean a bread or sweet bread product weighing up to and including 250 g.

5. Baked goods shall be classified on the basis of production method and ingredients into the following groups and categories:

5.1. **'Bread'** shall mean a baked good produced using dough made from rye, wheat or triticale flour, any mixture thereof and/or from other grain products. Such dough is mixed, shaped and, optionally, leavened with yeast and/or lactic acid bacteria.

5.1.1. **'Scalded bread'** shall mean bread produced from dough made with scalded starter.

5.1.2. **'Coarse bread'** shall mean bread made from coarse flour of rye, wheat, barley and/or other grains.

5.1.3. **'Sandwich bread'** shall mean bread of a neat rectangular shape baked in special tins and usually sold sliced.

5.1.4. **'Crispbread'** shall mean dry bread of a flat shape made from rye or wheat flour, wholegrain products or any mixture thereof and from other ingredients. Its prepared dough is usually rolled out prior to baking.

5.2. **'Sweet bread product'** shall mean a baked good produced from dough which has been leavened with yeast and is usually made with more sugar, fat and other additional ingredients than bread dough.

5.2.1. **'Bun'** shall mean a small sweet bread product which might contain various additions and fillings.

5.2.2. **‘Bloomer’** shall mean an oblong sweet bread product of an oval shape in which wheat flour composes no less than 50 percent of the total grain product content as per the relevant recipe document.

5.2.3. **‘Large bagel’** shall mean a sweet bread product of a circular or oval ring shape made from wheat flour and having a moisture content of 20 to 30 percent.

5.2.4. **‘Rusk’** shall mean a crumbly sweet bread product with a long shelf life. Rusk is made by drying a sliced sweet bread product until its moisture falls below 13 percent.

5.2.5. **‘Kūčiukas’** shall mean a very small sweet bread product of an oval shape typically baked only for Christmas Eve supper.

5.2.6. **‘Breadstick’** shall mean a small sweet bread product which is rod-shaped and crumbly.

5.2.7. **‘Sweet bread’** shall mean a sweet bread product produced from wheat-based dough and having, as per its recipe document, a sugar and fat content which is greater by volume than 10 percent of its total grain product content.

5.2.8. **‘Small bagel’** shall mean a small sweet bread product of a circular or oval ring shape made from wheat flour and having a moisture content of no more than 13 percent.

5.2.9. **‘Bagel’** shall mean a small sweet bread product of a circular or oval ring shape made from wheat flour and having a moisture content of 13 to 20 percent.

5.2.10. **‘Puff’** shall mean a small sweet bread product which is crumbly, has a shape of any variety and has a moisture content of no more than 13 percent. Puffs may contain various additions.

5.3. **‘Non-standard bread or sweet bread product’** (hereinafter, ‘non-standard baked good’) shall mean a bread or sweet bread product which conforms to food safety requirements, but has properties which do not meet the targets defined for its specific baked good type.

5.4. **‘Parbaked bread or sweet bread product’** (hereinafter ‘parbaked good’) shall mean a bread or sweet bread product which is baked in two stages and sold following the completion of the first stage only. In the first stage, such a semi-finished bread or sweet bread product is treated with heat until a crust begins to form. In the second stage, the crust reaches its characteristic colour and the crumb becomes well-baked.

5.4.1. **‘Flash-frozen parbaked bread or sweet bread product’** (hereinafter, ‘flash-frozen parbaked good’) shall mean a parbaked bread or sweet bread product which has been frozen using the method of flash-freezing, is sold stored at a temperature of -18 °C or colder and must be defrosted and fully baked before consumption.

6. Baked goods shall be classified into the following types on the basis of the kind and quantity of grain products used in production of the latter:

6.1. **‘oat, barley, buckwheat, rice, maize or sorghum**’(name of a baked good as per the table in Item 8 of this Regulation to be inserted) shall mean a bread or sweet bread

product in which the grain product referred to in its name composes no less than 20 percent of the total grain product content.

6.2. '**multigrain**' (*name of a baked good as per the table in Item 8 of this Regulation to be inserted*) shall mean a bread or sweet bread product made from three or more varieties of grain products of which at least one belongs to bread cereals. Grain products of each variety must comprise no less than 5 percent of the total grain product content.

6.3. '**wheat, spelt, coarse wheat, coarse spelt, wholegrain wheat or wholegrain spelt**' (*name of a baked good as per the table in Item 8 of this Regulation to be inserted*) shall mean a bread or sweet bread product produced using dough made from the grain product referred to in its name.

6.4. '**triticale, coarse triticale or wholegrain triticale**' (*name of a baked good as per the table in Item 8 of this Regulation to be inserted*) shall mean a bread or sweet bread product in which the triticale product referred to in its name composes no less than 90 percent of the total grain product content.

6.5. '**half-wheat, half-rye, half-triticale, coarse half-wheat, coarse half-rye, coarse half-triticale, wholegrain half-wheat, wholegrain half-rye or wholegrain half-triticale**' (*name of a baked good as per the table in Item 8 of this Regulation to be inserted*) shall mean a bread or sweet bread product in which the grain product referred to in its name composes no less than 50 percent of the total grain product content.

6.6. '**rye, coarse rye or wholegrain rye**' (*name of a baked good as per the table in Item 8 of this Regulation to be inserted*) shall mean a bread or sweet bread product in which the rye product referred to in its name composes no less than 90 percent of the total grain product content.

7. The following definitions of baked good ingredients and components shall apply for the purposes of this regulation.

7.1. '**Bread or sweet bread product component**' (hereinafter, 'baked good component') shall mean scalded flour paste, old dough, yeast starter, scalded starter, dough, semi-finished baked good, finishing component, filling or any other ingredient processed in terms of technique and used in the baking of final bread and sweet bread products.

7.1.1. '**Finishing component**' shall mean a component used for topping or coating the surface of bread and sweet bread products, or for layering or filling baked components of bread and sweet bread products, in order to give the product an attractive appearance, as well as taste and aroma.

7.1.2. '**Semi-finished bread or sweet bread product**' (hereinafter, 'semi-finished baked good') shall mean a lump of dough of a designated weight which has been either mechanically or manually separated from a larger mass of dough and rolled out, rounded or otherwise shaped.

7.1.3. **‘Glaze’** shall mean a component made of fat, sugar and other additions and intended for coating the surface of bread and sweet bread products.

7.1.4. **‘Icing’** shall mean a component made of sugar and other additions and intended for coating the surface of bread and sweet bread products.

7.1.5. **‘Filling’** shall mean a paste used for filling the inside of or for topping semi-finished baked goods, bread and sweet bread products or baked components.

7.1.6. **‘Yeast starter’** shall mean a fluid or viscous component made from a part of the wheat flour and the full amount of yeast required by the recipe document as well as water, then fermented and later mixed into the dough of sweet bread products.

7.1.7. **‘Baked component of bread or sweet bread products’** (hereinafter, ‘baked component’) shall mean a bread or sweet bread product component prepared by baking or otherwise treating dough with heat. Such a component is then layered or filled with various fillings and its surface is coated and decorated, thus producing a finished bread or sweet bread product at the final stage.

7.1.8. **‘Scalded starter’** shall mean a fluid or viscous component which is made from old dough and fermented scalded flour paste, is fermented and then used for preparing bread dough.

7.1.9. **‘Scalded flour paste’** shall mean a component made by scalding flour with hot water or by heating a mixture of water and flour using either steam or an electric contact method and thus partially gelatinising the starch.

7.1.10. **‘Old dough’** shall mean a fluid or viscous component containing microorganisms (e.g. lactic acid bacteria or yeast) from an earlier generation of old dough or from a mother dough which are active or may be activated. A part of old dough is used for making a scalded starter or dough, while the remaining portion is replenished with batter to feed the fermentation.

7.1.11. **‘Dough’** shall mean a bread or sweet bread component prepared, in accordance with the documented recipe and technique, for shaping and baking.

7.1.11.1. **‘Flash-frozen dough’** shall mean a dough which has been frozen using the method of flash-freezing, is sold stored at a temperature of -18 °C or colder and must be defrosted before baking.

7.2. **‘Grain products’** shall mean products (such as flour, coarse flour, wholegrain products, germ, flakes or dietary fibre) which are produced by grinding, crushing, sorting or thermally treating cleaned grain.

7.2.1. **‘Germ flour’** shall mean ground germs of grain used as an addition for increasing the nutritional value of bread and sweet bread products.

7.2.2. **‘Wheat flour’** shall mean a product made by finely grinding wheat grains and partially removing their bran and germ.

7.2.3. **‘Triticale flour’** shall mean a product made by finely grinding triticale grains and partially removing their bran and germ.

7.2.4. **‘Rye flour’** shall mean a product made by finely grinding rye grains and partially removing their bran and germ.

7.2.5. **‘Coarse wheat flour’** shall mean a product made by coarsely grinding wheat grains and either removing a small amount of their bran and germ or not removing any.

7.2.6. **‘Coarse triticale flour’** shall mean a product made by coarsely grinding triticale grains and either removing a small amount of their bran and germ or not removing any.

7.2.7. **‘Coarse rye flour’** shall mean a product made by coarsely grinding rye grains and either removing a small amount of their bran and germ or not removing any.

7.2.8. **‘Spelt flour’** shall mean a product made by finely grinding spelt grains and either partially removing their bran germ or not removing any.

7.2.9. **‘Shredded dietary bran’** shall mean a byproduct resulting from the processing of grains and consisting usually of shredded pericarp and aleurone layers. It must meet the requirements established for foodstuffs and is used as an addition in bread and sweet bread products to increase their dietary fibre content.

7.2.10. **‘Wholegrain products’** shall mean products made by processing (grinding, crushing, or thermally treating) whole cleaned grains. These products contain all the components characteristic of grain (endosperm, germ and bran) in proportions typically found in whole grains.

7.3. **‘Baking mix’** shall mean a dry good intended for baking in bakery and home settings and containing the majority of the ingredients required by the recipe for baking a product of a certain type.

7.4. **‘Additional bread and sweet bread product ingredients’** (hereinafter ‘additional baked good ingredients’ shall mean ingredients used in the amounts prescribed by the relevant recipe document and needed for achieving the sensory properties characteristic of the type of bread or sweet bread product or for increasing its nutritional value.

8. For the purposes of this regulation, baked goods, their ingredients and components shall be classified into groups, categories and types on the basis of ingredients and production technique used as follows:

Item No	Group	Category	Type
	1.	2.	3.
1.	Bread and sweet bread products		

1.1.	Breads	Scalded bread Coarse bread Sandwich bread Crispbread Other breads	Oat, barley, buckwheat, rice, wheat, coarse wheat, maize, sorghum, multigrain, wholegrain wheat, triticale, coarse triticale, wholegrain triticale, half-wheat, half-rye, half-triticale,
1.2.	Sweet bread products	Bun Bloomer Large bagel Rusk <i>Kūčiukas</i> Breadstick Sweet bread Small bagel Bagel Puff Other products	wholegrain half-wheat, wholegrain half-rye, wholegrain half-triticale, rye, coarse rye, wholegrain rye, coarse half-wheat, coarse half-rye, coarse half-triticale, spelt, coarse spelt, wholegrain spelt
1.3.	Non-standard baked goods		
1.4.	Parbaked goods	Flash-frozen parbaked good	
2.	Ingredients and components		
2.1.	Grain products	Flour	Germ flour, wheat flour, coarse wheat flour, triticale flour, coarse triticale flour, rye flour, coarse rye flour, spelt flour, fine dietary bran, wholegrain products
2.2.	Baking mixes		
2.3.	Baked good components	Finishing component Glaze Icing Filling Yeast starter Semi-finished baked good Baked component Scalded starter Scalded flour paste Old dough Dough	Flash-frozen dough
2.4.	Additional baked good ingredients		

III. INGREDIENTS AND SUBSTANCES USED IN PRODUCTION

9. Ingredients and substances used in the production of baked goods must conform to the quality and safety requirements laid down in legislation. Declarations of conformity or other quality

documentation for ingredients and substances must list the relevant quality and safety property values of the respective ingredient or substance.

10. The principal ingredients used in the production of baked goods are flour, salt and potable water. Additional ingredients of baked goods may be: sugar; fats; milk and dairy; eggs and egg products; fruit, vegetables and their products; oily plant seeds; nuts; spices; and other ingredients and food products permitted in the production of baked goods.

11. Contamination of ingredients and substances with chemical contaminants may not exceed the maximum permitted levels specified in: the Lithuanian Hygiene Norm HN 54:2008 Foodstuffs - Maximum permitted levels of contaminants and pesticide residue, as approved by Order No V-884 of the Minister for Health of the Republic of Lithuania of 15 September 2008 approving the Lithuanian Hygiene Norm HN 54:2008 Foodstuffs - Maximum permitted levels of contaminants and pesticide residue; Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ 2006 L 364, p. 5), as last amended by Commission Regulation (EU) No 488/2014 of 12 May 2014 (OJ 2014 L 138, p. 75); and in Regulation (EC) No 396/2005 of the European Parliament and of the Council of 21 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC (OJ 2005 L 70, p. 1), as last amended by Commission Regulation (EU) No 588/2014 of 2 June 2014 (OJ 2014 L 164, p. 16).

12. The quality of syrups and solutions of sugar, glucose and inverted sugar must conform to the requirements of the Technical Regulation on the composition of syrups and solutions made from sugar intended for human consumption, glucose and inverted sugar and on the methods of their analysis, as approved by Order No 3D-325 of 9 July 2007 of the Minister for Agriculture of the Republic of Lithuania approving the Technical Regulation on the composition of syrups and solutions made from sugar intended for human consumption, glucose and inverted sugar and on the methods of their analysis.

13. Potable water must conform to the requirements of the Lithuanian Hygiene Norm HN 24:2003 Potable water safety and quality requirements, as approved by Order No V-455 of the Minister for Health of the Republic of Lithuania of 23 July 2003 approving the Lithuanian Hygiene Norm HN 24:2003 Potable water safety and quality requirements.

14. Use of food additives listed in Commission Regulation (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives (OJ 2011 L 295, p. 1) and in Commission Regulation (EU) No 1131/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council with regard to steviol glycosides (OJ 2011 L 295, p. 205) shall be permitted in the production of baked goods. The

content of food additives in baked goods must not exceed the maximum permitted use levels laid down in the above Regulations.

15. Specific purity values of food additives must conform to the criteria required by Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council (OJ 2012 L 83, p. 1), as last amended by Commission Regulation (EU) No 1274/2013 (OJ 2013 L 328, p. 79).

16. Flavourings must conform to the requirements of Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in or on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC (OJ 2008, L 354, p. 34), as last amended by Commission Regulation (EU) No 985/2013 of 14 October 2013 (OJ 2013 L 273, p.18).

17. Enzymes added to baked goods to perform a technological function must conform to the requirements of Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes and amending Council Directive 83/417/EEC, Council Regulation (EC) No 1493/1999, Directive 2000/13/EC, Council Directive 2001/112/EC and Regulation (EC) No 258/97 (OJ 2008 L 354, p. 7), as last amended by Commission Regulation (EU) No 1056/2012 of 12 November 2012 (OJ 2012 L 313, p. 9).

18. Names, purity properties, circumstances of use in the production and adherence to the restrictions on the consumption of vitamins and minerals approved for enriching baked goods must conform to the requirements of Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods (OJ 2006 L 404 p. 26), as last amended by Regulation (EC) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 (OJ 2011 L 304, p. 18).

IV. GENERAL REQUIREMENTS ON TECHNIQUE

19. Baked goods, their components and the ingredients and substances used in their production must be handled in accordance with the provisions of: the Law of the Republic of Lithuania on Food; the Lithuanian Hygiene Norm HN 15:2005 Food Hygiene, as approved by Order No V-675 of the Minister for Health of the Republic of Lithuania of 1 September 2005 approving the Lithuanian Hygiene Norm HN 15:2005 Food Hygiene; and Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ 2004 *Special Edition*, Chapter 13, Volume 34, p. 319), as last amended by

Regulation (EC) No 219/2009 of the European Parliament and of the Council of 11 March 2009 (OJ 2009 L 87, p. 109).

20. Production and other handling processes shall be carried out in a way which guarantees product safety and ensures that finished baked goods meet the provisions of this Regulation as well as those of other legislation and standard documentation in force in the Republic of Lithuania.

21. Each company must have its own baked goods production and handling (technique) instructions (hereinafter, 'technique instructions') and recipe documents, which must have been approved by the chief executive of the company or an individual authorised by the latter.

22. In handling food and ensuring its safety, companies must employ the hazard analysis and critical control points (hereinafter, 'HACCP') system, follow the rules of good hygiene practice and comply with the provisions of Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ, 2004 *Special Edition*, Chapter 15, Volume 6, p. 463), as last amended by Regulation (EC) No 596/2009 of the European Parliament and of the Council of 18 June 2009 (OJ 2009 L 188, p. 14).

23. Baked goods may be tin-shaped or free, cut or whole, sliced or unsliced, pre-packaged or loose.

24. Baked goods shall be pre-packaged and otherwise packaged, in the manner of producer's choice, into plastic or other films or into bags, parcels or boxes made from cardboard, paper, plastic or other materials. Pre-packaged and loose baked goods shall be loaded into bread trays, vendor trays or other containers intended for food products. The selected method of packaging must protect the baked goods from deformation and ensure their quality and safety during storage, transport and sale.

25. Packaging materials and containers must meet the requirements of: the Lithuanian Hygiene Norm HN 16:2011 Specific health protection requirements for materials and products intended to come into contact with food, as approved by Order No V-417 of the Minister for Health of the Republic of Lithuania of 2 May 2011 approving the Lithuanian Hygiene Norm HN 16:2011 Specific health protection requirements for materials and products intended to come into contact with food; Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (OJ 2004 L 338 p. 4), as last amended by regulation (EC) No 596/2009; Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food (OJ 2006 L 384, p. 75), as last amended by Commission Regulation (EC) No 282/2008 of 27 March 2008 (OJ 2008 L 86, p. 9); Commission Regulation (EC) No 450/2009 of 29 May 2009 on active and

intelligent materials and articles intended to come into contact with food (OJ 2009 L 135, p. 3); and Commission Regulation (EC) No 975/2009 of 19 October 2009 amending Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with foodstuffs (OJ 2009 L 274, p. 3).

26. Pre-packaged baked goods must conform to the requirements of the Technical Regulation for the control of pre-packaged product quantities and their measuring containers, as approved by Order No V-145 of the Director of the State Weights and Measures Service under the Ministry of the Environment of the Republic of Lithuania of 19 November 2003 approving the Technical Regulation for the control of pre-packaged product quantities and their measuring containers (hereinafter, the ‘Technical Regulation for the control of pre-packaged product quantities and their measuring containers’).

27. Baked goods may be transported pre-packaged or loose, with the exception of cut and sliced baked goods, which may only be transported packaged.

28. Baked goods shall be stored and transported at a temperature at which they remain safe when the relative air humidity is up to and including 75 percent. They shall be protected from direct sunlight and other sources of heat, as well as from any products which exude a distinct odour.

V. QUALITY AND SAFETY PROPERTIES

29. Up to the end of the expiry date indicated by the producer, the sensory properties of baked goods shall be as follows:

Item No	Property name	Description and target
1	1	2
1.	Shape	Various. As defined in the recipe document of the baked goods and characteristic of that type of product.
2.	Surface	Not burnt; no large bubbles; no separation of upper crust. May or may not be sprinkled with dry ingredients or components. May have either slashes or perforations, or be even. Slightly floured, matte or lustrous. May be slightly fractured. Where a product contains coarse ingredients, their particles may be visible. In sweet bread products, the surface may be either plain or decorated using finishing components, icings or glazes. In glazed and iced products the surface must not be sticky and must not have separated. Chocolate and cocoa glazes may not have white discolouration. Sugar icing may not have crystallised. A single free-shaped loaf of bread may not have more than two joining marks (from having been

		attached to other loaves). Sweet bread products may have such joining marks where provided respectively by the relevant technique instructions. Breadcrumbs must be evenly coarse throughout.
3.	Colour	Various. Characteristic of baked goods of the same type.
4.	Taste and aroma	Characteristic of baked goods of the same type. There may be no extraneous tastes or aromas.
5.	Texture of the crumb	The crumb must be well baked and not have pores larger than 3 cm in width. It may not show any signs of insufficient dough mixing or collapse. May crumble slightly when being sliced. Where a baked good contains coarse ingredients, particles may be visible. The crumb of wheat bread must be soft. When pressed with fingers gently, it must quickly regain its original condition. The crumb of rye bread must be slightly sticky. Sweet breads with fillings may have cavities. The crumb of layered pastry products must be layered, and these layers must separate from each other easily. Crumbly baked goods must be easy to break.
6.	NOTE. Baked goods must have no mould, show no signs of spoilage and contain no foreign objects or mineral admixtures.	

30. Sensory properties shall be tested through visual inspection, smelling and tasting. The presence of mould and foreign objects shall be determined using visual inspection, while the presence of mineral admixtures shall be determined by chewing.

31. Bread which has been baked from any type of wheat flour may contain: from 0 to 8 percent sugars, expressed as sucrose in dry matter, and from 0 to 5 percent fat in dry matter. The precise target amount shall be determined on the basis of the recipe document. Maximum permissible errors shall be ± 1.0 percent for sugars and ± 0.5 percent for fat.

32. Physical and chemical properties of sweet bread products shall be as follows:

Item No	Property name	Target
1.	Moisture of crumb, in percent	As per the requirements of the relevant recipe document, within the limits of the errors permitted therein.
2.	Crumb acidity, in units	As per the recipe document.
3.	Sugar, expressed as sucrose in dry matter, in percent.	Determined as per the requirements of the recipe document. The permitted error limits shall be ± 1 percent generally and ± 2.5 percent for crumbly baked goods.
4.	Fat in dry matter, in percent.	Determined as per the requirements of the recipe document. The permitted error limits shall be ± 0.5 percent generally and ± 2.5 percent for crumbly baked goods.
5.	Porosity of the crumb	As per the recipe document.

6.	Notes:
6.1.	Physical and chemical properties of sweet bread products shall be measured only after removing bulky additions (such as raisins, nuts, etc.). The fat content of layered pastry buns shall not be measured.
6.2.	The properties of the crumb of sweet bread products containing fillings which cannot be separated shall be measured as follows. Moisture shall be measured in terms of the whole bun (i.e. including the filling) using the methods designed for the testing of confectionery products (LST 1611:2000). Sugars and fat in dry matter shall be measured in terms of a test sample, free of any fillings, baked from the dough intended for baking the filling-containing sweet bread products being tested (LST 1944:2003, LST 1944:2003/1K:2013, LST 1437:2006, LST 1973:2004).
6.3.	Porosity shall not be measured in sweet bread products baked using ingredients with a high dietary fibre content (e.g. wheat bran, wheat germ, linseed, crushed grain, fruit juice concentrates, honey, etc.) or having fillings, baked goods weighing less than 0.3 kg as well as braided, crumbly or ground baked goods.
6.4.	The physical and chemical properties of crumbly baked goods shall be measured no sooner than 24 hours after their production.

33. Up to the end of their expiry date, the moisture content of baked goods shall be as follows:

33.1. in bread – no more than 50 percent;

33.2. in bloomers, sweet breads, buns and layered pastry products – from 30 to 45 percent;

33.3. in large bagels – from 20 to 30 percent;

33.4. in bagels – from 13 to 25 percent;

33.5. in small bagels, puffs, rusk, breadsticks, bread straws, *kūčiukas* and other crumbly baked goods – no more than 13 percent.

34. Up to the end of their expiry date, the maximum permissible negative error in the weight of baked goods shall be in conformity to the requirements of the Technical Regulation for the control of pre-packaged product quantities and their measuring containers.

35. The sensory, physical and chemical properties of defrosted flash-frozen baked goods, as well as those of baked goods produced from parbaked goods, flash-frozen parbaked goods, flash-frozen dough and baking mixes, must meet the descriptions and targets laid down in this Regulation and in the relevant recipe document.

36. Physical and chemical properties shall be determined in accordance with: LST 1492:2013 Bakery goods – Methods for determination of moisture content; LST 1553:1998 Bakery goods and confectionery – Methods for determination of acidity and alkalinity; LST 1442:1996 Bread, rolls and buns – Determination of porosity; LST 1973:2004 Bakery goods and confectionery – Methods for determination of sugars content (AOAC 930.36, AOAC 975.14); LST 1944:2003 and LST 1944:2003/1K:2013 Bakery goods and confectionery – Methods for the determination of fat content (AOAC 922.06, AOAC 963.15). Analytical methods other than those prescribed by the Lithuanian Standards referred to in this Item may also be used, but only if the results obtained — taking into

consideration the measure of accuracy, repeatability and reproducibility permitted by such methods — correspond to the results as per these Lithuanian Standards. In case of dispute, the findings shall be verified by an accredited laboratory using an approved method of analysis.

37. Microbiological properties of baked goods must conform to the requirements of Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ 2005 L 338, p. 1), as last amended by Commission Regulation (EU) No 217/2014 of 7 March 2014 (OJ 2014 L 69, p. 93), and those of the Lithuanian Hygiene Norm HN 26:2006 Microbiological Criteria for Foodstuffs, as approved by Order No V-168 of the Minister for Health of the Republic of Lithuania of 9 March 2006 approving the Lithuanian Hygiene Norm HN 26:2006 Microbiological Criteria for Foodstuffs.

38. Testing samples shall be collected and prepared in accordance with: LST 1437:2006 Bread and bakery products – Receiving – Preparation of samples, determination of organoleptic characteristics and mass; and LST EN ISO 6887-4 Microbiology of food and animal feeding stuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products and fish and fishery products (ISO 6887-4:2003).

39. Radioactive contamination of baked goods must not exceed the levels specified in Council Regulation (Euratom) No 3954/87 of 22 December 1987, laying down maximum permitted levels of radioactive contamination of foodstuffs and of feedingstuffs following a nuclear accident or any other case of radiological emergency (OJ 2004 *Special Edition*, Chapter 15, Volume 1, p. 333), as last amended by Council Regulation (Euratom) No 2218/89 of 18 July 1989 (OJ 2004 *Special Edition*, Chapter 15, Volume 1, p. 363), Commission Regulation (Euratom) No 944/89 of 12 April 1989, laying down maximum permitted levels of radioactive contamination in minor foodstuffs following a nuclear accident or any other case of radiological emergency (OJ 2004 *Special Edition*, Chapter 15, Volume 1, p. 347), Council Regulation (EEC) No 2219/89 of 18 July 1989 on the special conditions for exporting foodstuffs and feedingstuffs following a nuclear accident or any other case of radiological emergency (OJ 2004 *Special Edition*, Chapter 11, Volume 16, p. 342).

VI. COMMERCIAL PRESENTATION

40. Baked goods placed on the market must comply with the provisions of this Regulation and those of other legislation of the Republic of Lithuania. They must also conform to the requirements of recipe documents and to their respective definition and classification as laid down in Section II of this Regulation.

41. Baked goods shall be labelled in accordance with the requirements of the Lithuanian Hygiene Norm HN 119:2002 Labelling of Food Products, as approved by Order No 677 of the

Minister for Health of the Republic of Lithuania of 24 December 2002 approving the Lithuanian Hygiene Norm HN 119:2002 Labelling of Food Products. Where genetically modified ingredients are used, baked goods shall be labelled also in accordance with the requirements of Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed (*OJ 2004 Special Edition*, Chapter 13, Volume 32, p. 432), as last amended by Regulation (EC) No 298/2008 of the European Parliament and of the Council of 11 March 2008 (*OJ 2008 L 97*, p. 64), and those of Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC (*OJ 2004 Special Edition*, Chapter 13, Volume 32, p. 455), as last amended by Regulation (EC) No 1137/2008 of the European Parliament and of the Council of 22 October 2008 (*OJ 2008 L 311*, p. 1). Where this is flash-frozen baked goods and their components, they shall be labelled also in accordance with the requirements of: the Technical Regulation for flash-frozen foodstuffs, as approved by Order No 33 of the Minister for Agriculture of the Republic of Lithuania of 3 February 2000 approving the Technical Regulation for flash-frozen foodstuffs, and with those of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (*OJ 20011 L 304*, p. 18). In addition, the requirements of other legislation of the European Union and the Republic of Lithuania regulating the labelling of foodstuffs shall apply.

42. Pre-packaged baked goods shall be labelled in accordance with the provisions of the Rules for the 'e' labelling of pre-packaged goods and 'ə' labelling of measuring containers, as approved by Order No V-24 of the Director of the State Weights and Measures Service of 10 April 2009 approving the Rules for the 'e' labelling of pre-packaged goods and 'ə' labelling of measuring containers.

43. Producers, importers and traders of baked goods must ensure that the commercial presentation of the baked goods they produce, import or sell meets the requirements of this Regulation, save for the exemptions specified in Item 3.

44. The accompanying document (consignment note) for a consignment of baked goods must state that the products are of good quality, safe and compliant with the requirements of this Regulation. If required, a declaration of conformity may be issued, which is to be completed as per LST EN ISO/IEC 17050-1:2010 Conformity assessment – Supplier's Declaration of Conformity –

Part 1: General requirements (ISO/IEC 17050-1:2004, corrected version of 15.06.2007) and per LST EN ISO/IEC 17050-2:2004 Conformity assessment – Supplier’s Declaration of Conformity – Part 2: Supporting documentation (ISO/IEC 1750-2:2004).

45. Carriers of baked goods must, for each consignment imported and being sold, be in possession of conformity documentation issued by the foreign business entity from which the baked goods were purchased or otherwise acquired. Importers must be in possession of the original document confirming the safety and quality of each consignment of baked goods issued in the Lithuanian (or, alternatively, in English, German or Russian). Control of imported baked goods shall be exercised in accordance with the provisions of the Description of the procedure for state control of imported foodstuffs of non-animal origin, as approved by Order No B1-478 of the Director of the State Food and Veterinary Service of the Republic of Lithuania of 24 September 2008 approving the Description of the procedure for state control of imported foodstuffs of non-animal origin.

VII. FINAL PROVISIONS

46. Any person breaching the requirements of this Regulation shall be held responsible in accordance with the procedure defined by legislation of the Republic of Lithuania.

APPROVED
by Order No of 2014
of the Minister for Agriculture of the Republic
of Lithuania

**TECHNICAL REGULATION ON THE DEFINITION,
PRODUCTION AND COMMERCIAL PRESENTATION OF FLOUR CONFECTIONERY
PRODUCTS**

I. GENERAL PROVISIONS

1. This Technical Regulation on the definition, production and commercial presentation of flour confectionery products (hereinafter, the ‘Regulation’) has been drafted in compliance with the Rules for the exchange of information on standards, technical regulations and conformity assessment procedures, as approved by Resolution No 617 of the Government of the Republic of Lithuania of 20 May 1999 approving the Rules for the exchange of information on standards, technical regulations and conformity assessment procedures.

2. this regulation establishes the definitions of flour confectionery products, sets out their classification, stipulates the safety and quality requirements for ingredients and substances used in their production, lays down the general production technique requirements, and defines the target safety and quality properties of such finished products as well as the general requirements for their commercial presentation. The scope of this Regulation does include products made using a special thermal treatment technique known as ‘extrusion’.

3. This Regulation shall be applicable to natural persons and legal entities that produce and sell flour confectionery products in the Republic of Lithuania (hereinafter, ‘companies’). In application of the mutual recognition principle, flour confectionery products, if they have been legally produced in another European Union Member State, in a state of the European Free Trade Association which is also a signatory of the Agreement on the European Economic Area, or in Turkey, and if their placement on the market is permitted in that state, or, alternately, if they have been legally imported from a third country into a European Union Member State or into Turkey, may be placed on the market in the Republic of Lithuania without any restriction whatsoever even if these flour confectionery products have been produced in adherence to technical rules different from those applicable in respect of such flour confectionery products in the Republic of Lithuania.

II. KEY CONCEPTS AND CLASSIFICATION

4. The following definitions of flour confectionery products apply for the purposes of this regulation.

4.1. **'Flour confectionery product'** shall mean a food product made from flour or other grain products and which usually has a high sugar and/or sweetener content. These products are typically produced from baked components of flour confectionery and finishing components.

4.1.1. **'Flash-frozen flour confectionery product'** shall mean a flour confectionery product which is ready for consumption, but frozen using the method of flash-freezing. These products are sold stored at a temperature of -18 °C or colder and must be defrosted before consumption.

4.1.2. **'Small cake'** shall mean a small flour confectionery product produced in a way similar to the method for making cakes.

4.1.3. **'Cake'** shall mean a flour confectionery product produced from various types of baked components of confectionery and finishing components, or without baked components, characterised by an exceptionally attractive appearance and a decorated surface.

4.1.4. **'Wafer biscuit'** shall mean a layered flour confectionery product made from wafers inter-layered with a filling.

4.1.5. **'Swiss roll'** shall mean a flour confectionery product rolled together to form multiple layers and containing cream or another filling.

4.2. **'Baked flour confectionery product'** shall mean a flour confectionery product baked from confectionery dough leavened mechanically or with raising substances, yeast or any other leavening agents.

4.2.1. **'Sponge cake'** shall mean a porous flour confectionery product baked in a tin or on a baking tray from sponge cake dough. It may contain a filling.

4.2.2. **'Fruitcake'** shall mean a porous flour confectionery product baked in a tin from confectionery dough leavened with yeast or other leavening agents. It may contain a filling.

4.2.3. **'Cracker'** shall mean a small, crumbly and layered flour confectionery product which is semi-sweet, watery or salty and is made from confectionery dough leavened with yeast and other leavening agents, or with yeast only. It may contain a filling.

4.2.4. **'Gingerbread'** shall mean a small flour confectionery product made from gingerbread dough. It may be decorated with a glaze or icing and may or may not contain a filling.

4.2.5. **'Traybake cake'** shall mean a flat flour confectionery product baked in a tin from confectionery dough leavened mechanically or with raising substances. It may contain a filling.

4.2.6. **'Biscuit'** shall mean a small flour confectionery product with a low moisture content produced from confectionery dough which is made from flour, sugar, fat and other ingredients and is leavened mechanically or with yeast or other leavening agents.

4.2.6.1. **'Oat biscuit'** shall mean a biscuit in which the content of oat products comprises no less than 20 percent of the total content of grain products.

4.2.6.2. '**Rich biscuit**' shall mean a biscuit which has an attractive appearance, is produced from sponge dough, egg white and nut dough, layered pastry or crumbly dough and may be decorated with a glaze or icing or have layers of filling.

4.2.6.3. '**Scalded biscuit**' shall mean a hollow biscuit having the shape of a dome and made from scalded dough. It may contain a filling.

4.2.7. '**Šakotis**' (tree cake) shall mean a hollow flour confectionery product resembling the trunk of a tree either with its branches pruned at various lengths along them or without any branches. This product is baked in a special oven by pouring battered fluid confectionery dough onto a rotating spit.

4.2.8. '**Wafer**' shall mean a thin, dry, patterned and finely porous flour confectionery product intended for use in the production of wafer biscuits, wafer cakes, small cakes and sugar confectionery products.

5. The following definitions of flour confectionery product components and ingredients shall apply for the purposes of this Regulation.

5.1. '**Finishing component**' shall mean a component used for topping or coating the surface of flour confectionery products, or for filling or layering baked components of flour confectionery products, in order to give the product an attractive appearance as well as taste and aroma.

5.1.1. '**Candied fruit**' shall mean whole or diced fruit and/or vegetables, as well as fruit peels, which have been steeped in concentrated sugar syrup and subsequently dried out. They are intended to give a product flavour and improve its aroma. Candied fruit may be sprinkled with regular or powdered sugar or be glazed and/or have aroma or colouring additives.

5.1.2. '**Jam**' shall be understood as defined in Item 3.2 of the Technical Regulation on Jams and Similar Products, as approved by Order No 60 of the Minister for Agriculture of the Republic of Lithuania of 29 February 2000 approving the Technical Regulation on Jams and Similar Products.

5.1.3. '**Glaze**' shall mean a component made of fat, sugar and other additions and intended for coating the surface of flour confectionery products.

5.1.4. '**Icing**' shall mean a component made of sugar and other additions and intended for coating the surface of flour confectionery products.

5.1.5. '**Filling**' shall mean a paste used for filling the inside of or for topping semi-finished baked products, flour confectionery products or baked components.

5.1.6. '**Cream**' shall mean an aerated substance intended for layering or topping baked components of flour confectionery products.

5.1.7. '**Marmalade**' shall be understood as defined in Item 3.5 of the Technical Regulation on Jams and Similar Products, as approved by Order No 60 of the Minister for Agriculture of the

Republic of Lithuania of 29 February 2000 approving the Technical Regulation on Jams and Similar Products.

5.1.8 **'Syrup'** shall mean a concentrated water-based solution of sucrose and/or other sugars which contains aroma additives and is intended for moistening baked components of flour confectionery products.

5.2. **'Meringue'** shall mean a substance prepared by whipping egg whites with sugar until they expand and form a stiff foam.

5.3. **'Jelly'** shall mean a congealed substance made with or without fruit and/or berry products, with sugar, thickening agents and with or without other ingredients.

5.4. **'Confectionery dough'** shall mean a dough for making flour confectionery products.

5.4.1. **'Egg white and nut dough'** shall mean a confectionery dough prepared by mixing a mass made from powdered nuts, sugar and flour with whipped egg whites or egg white products.

5.4.2. **'Sponge cake dough'** shall mean a substance prepared by mixing thoroughly whipped eggs and sugar with flour and other ingredients.

5.4.3. **'Shortcrust pastry'** shall mean a confectionery dough prepared by using a long knife to chop together flour with butter or other fats, eggs and any other ingredients listed in the relevant recipe document until no dry flour remains.

5.4.4. **'Gingerbread dough'** shall mean a confectionery dough which contains honey (natural or artificial) or inverted sugar syrup. Various spices may be added.

5.4.5. **'Scalded dough'** shall mean a confectionery dough which is prepared by scalding a flour and sugar mix (or flour only) with a boiling liquid containing dissolved fats, and then cooling and mixing the resulting paste with eggs or other ingredients listed in the relevant recipe document.

5.4.6. **'Layered pastry'** shall mean a confectionery dough which is cooled, then repeatedly rolled out and layered with butter or other fats.

5.4.7. **'Sweetcrust pastry'** shall mean a confectionery dough which has a high content of sugar, fat and eggs, which gives it plasticity and results in crumbly baked products. The time it takes to mix this dough is typically short.

5.5. **'Semi-finished flour confectionery product'** (hereinafter, 'semi-finished baked product') shall mean a part of confectionery dough of a designated weight which has been either mechanically or manually separated from a larger mass of dough and rolled out, rounded or otherwise shaped.

5.6. **'Flour confectionery product component'** shall mean a confectionery dough, baked component of flour confectionery products, flash-frozen flour confectionery product component, finishing component or any another ingredient processed in terms of technique and used for making a finished flour confectionery product after further processing.

5.6.1. ‘Flash-frozen flour confectionery product component’ shall mean a flour confectionery product component which has been frozen using the method of flash-freezing, is sold stored at a temperature of -18 °C or colder and must be defrosted prior to shaping and/or baking.

5.6.2. ‘Baked component of flour confectionery products’ shall mean a flour confectionery product component prepared by baking or otherwise treating confectionery dough with heat. Such a component is then layered or filled with various fillings and its surface is coated and decorated, thus producing a finished flour confectionery product at the final stage.

6. For the purposes of this regulation, flour confectionery products, their ingredients and components shall be classified into groups, categories and types on the basis of ingredients and production technique as follows:

Item No	Group	Category	Type
	1.	2.	3.
1.	Flour confectionery products		
1.1.	Baked flour confectionery products	Sponge cake Fruitcake Cracker Gingerbread Traybake cake Others	
		Biscuit	Oat, rich, scalded, other
		<i>Šakotis</i>	
		Wafer	
		Others	
1.2.	Other flour confectionery products	Flash-frozen flour confectionery product Small cake Cake Wafer biscuit Swiss roll Others	Egg white and nut, sponge, shortcrust, gingerbread, scalded, layered, sweetcrust, other
2.	Flour confectionery components and ingredients		
2.1.	Finishing component	Candied fruit	
		Jam	
		Glaze	
		Icing	
		Filling	Milk (or evaporated milk), fatty, nut, chocolate, fruit, other
		Whipped topping	vegetable fat, meringue, cream, sour cream, scalded, butter, curd, other

		Marmalade	
		Syrup	
		Others	
2.2.	Meringue		
2.3.	Jelly		
2.4.	Confectionery dough		Egg white and nut, sponge, shortcrust pastry, gingerbread, scalded, layered pastry, sweetcrust pastry, other
2.5.	Semi-finished flour confectionery product		
2.6.	Flour confectionery product component	Flash-frozen flour confectionery product component Baked component of flour confectionery products Others	Meringue, egg white and nut, sponge, shortcrust, gingerbread, scalded, layered, sweetcrust, other

III. INGREDIENTS AND SUBSTANCES USED IN PRODUCTION

7. Ingredients and substances used in the production of flour confectionery products must conform to the quality and safety requirements laid down in legislation. Declarations of conformity or other quality documentation for ingredients and substances must list the relevant quality and safety property values of the respective ingredient or substance.

8. The principal ingredients used in the production of flour confectionery products are: flour; sugar; honey; fats; milk and dairy; eggs and egg products; starch and its products; potable water; leavening agents; yeast; fruit, vegetables and their products; oily plant seeds; nuts; spices; aromas; colourings; and other ingredients and food products permitted in the production of flour confectionery products.

9. Contamination of ingredients and substances with chemical contaminants may not exceed the maximum permitted levels specified in: the Lithuanian Hygiene Norm HN 54:2008 Foodstuffs - Maximum permitted levels of contaminants and pesticide residue, as approved by Order No V-884 of the Minister for Health of the Republic of Lithuania of 15 September 2008 approving the Lithuanian Hygiene Norm HN 54:2008 Foodstuffs - Maximum permitted levels of contaminants and pesticide residue; Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ 2006 L 364, p. 5), as last amended by Commission Regulation (EU) No 488/2014 of 12 May 2014 (OJ 2014 L 138, p. 75); and in Regulation (EC) No 396/2005 of the European Parliament and of the Council of 21 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and

amending Council Directive 91/414/EEC (OJ 2005 L 70, p. 1), as last amended by Commission Regulation (EU) No 588/2014 of 2 June 2014 (OJ 2014 L 164, p. 16).

10. The quality of syrups and solutions of sugar, glucose and inverted sugar must conform to the requirements of the Technical Regulation on the composition of syrups and solutions made from sugar intended for human consumption, glucose and inverted sugar and on the methods of their analysis, as approved by Order No 3D-325 of 9 July 2007 of the Minister for Agriculture of the Republic of Lithuania approving the Technical Regulation on the composition of syrups and solutions made from sugar intended for human consumption, glucose and inverted sugar and on the methods of their analysis.

11. Honey must conform to the requirements of the Technical Regulation on Honey, as approved by Order No 3D-333 of the Minister for Agriculture of the Republic of Lithuania of 12 September 2003 approving the Technical Regulation on Honey.

12. Potable water must conform to the requirements of the Lithuanian Hygiene Norm HN 24:2003 Potable water safety and quality requirements, as approved by Order No V-455 of the Minister for Health of the Republic of Lithuania of 23 July 2003 approving the Lithuanian Hygiene Norm HN 24:2003 Potable water safety and quality requirements.

13. Use of food additives listed in Commission Regulation (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives (OJ 2011 L 295, p. 1) and in Commission Regulation (EU) No 1131/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council with regard to steviol glycosides (OJ 2011 L 295, p. 205) shall be permitted in the production of flour confectionery products. The content of food additives in a flour confectionery product must not exceed the maximum permitted use levels laid down in the above-mentioned Regulations.

14. Specific purity values of food additives must conform to the criteria required by Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council (OJ 2012 L 83, p. 1), as last amended by Commission Regulation (EU) No 1274/2013 (OJ 2013 L 328, p. 79).

15. Flavourings must conform to the requirements of Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in or on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC (OJ 2008, L 354, p. 34), as last amended by Commission Regulation (EU) No 985/2013 of 14 October 2013 (OJ 2013 L 273, p.18).

16. Enzymes added to flour confectionery products to perform a technological function must conform to the requirements of Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes and amending Council Directive 83/417/EEC, Council Regulation (EC) No 1493/1999, Directive 2000/13/EC, Council Directive 2001/112/EC and Regulation (EC) No 258/97 (OJ 2008 L 354, p. 7) as last amended by Commission Regulation (EU) No 1056/2012 of 12 November 2012 (OJ 2012 L 313, p. 9).

17. Names, purity properties, circumstances of use in the production and adherence to the restrictions on the consumption of vitamins and minerals approved for enriching flour confectionery products must conform to the requirements of Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods (OJ 2006 L 404 p. 26), as last amended by Regulation (EC) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 (OJ 2011 L 304, p. 18).

IV. GENERAL REQUIREMENTS ON TECHNIQUE

18. Flour confectionery products, their components and the ingredients and substances used in their production must be handled in accordance with the provisions of: the Law of the Republic of Lithuania on Food; the Lithuanian Hygiene Norm HN 15:2005 Food Hygiene, as approved by Order No V-675 of the Minister for Health of the Republic of Lithuania of 1 September 2005 approving the Lithuanian Hygiene Norm HN 15:2005 Food Hygiene (hereinafter, the 'Lithuanian Hygiene Norm HN 15:2005 Food Hygiene'); and Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (*OJ 2004 Special Edition*, Chapter 13, Volume 34, p. 319), as last amended by Regulation (EC) No 219/2009 of the European Parliament and of the Council of 11 March 2009 (OJ 2009 L 87, p. 109).

19. Production and other handling processes shall be conducted in a way which guarantees product safety and ensures that finished products meet the provisions of this Regulation as well as those of other legislation and normative documents in force in the Republic of Lithuania.

20. Each company must have its own flour confectionery production and handling (technique) instructions (hereinafter, 'technique instructions') and recipe documents, which must have been approved by the chief executive of the company or an individual authorised by the latter.

21. In handling food and ensuring its safety, companies must employ the hazard analysis and critical control points (hereinafter, 'HACCP') system, follow the rules of good hygiene practice and comply with the provisions of Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food

safety (OJ, 2004 *Special Edition*, Chapter 15, Volume 6, p. 463), as last amended by Regulation (EC) No 596/2009 of the European Parliament and of the Council of 18 June 2009 (OJ 2009 L 188, p. 14).

22. The following principal technique stages shall apply in the production of flour confectionery products:

- 22.1. receipt and storage of ingredients and substances;
- 22.2. initial treatment, weighing and dosing of ingredients;
- 22.3. production of baked flour confectionery products;
 - 22.3.1. preparation of dough;
 - 22.3.2. preparation of finishing components;
 - 22.3.3. shaping of semi-finished products;
 - 22.3.4. application of finish to semi-finished products;
 - 22.3.5. baking;
 - 22.3.6. cooling of baked products;
 - 22.3.7. application of finish to baked products;
- 22.4. production of flour confectionery products;
 - 22.4.1. preparation of doughs;
 - 22.4.2. preparation of finishing components;
 - 22.4.3. shaping of semi-finished components;
 - 22.4.4. baking of components;
 - 22.4.5. cooling of baked components;
 - 22.4.6. shaping and application of finish to flour confectionery products;
- 22.5. pre-packaging and labelling of products;
- 22.6. storage and transport of products;
- 22.7. other stages as defined in the relevant technique instructions.

23. Flour confectionery products shall be pre-packaged and packaged, in the manner of producer's choice, into boxes, parcels or bags from cardboard, paper, plastic and other materials or wrapped into plastic or other films. Prepackages may be placed into cardboard boxes or vendor trays. Lose products shall be placed into boxes or vendor lined with paper, parchment paper or another material. The selected method of packaging must protect the products from deformation and ensure their quality and safety during storage, transport and sale.

24. Packaging materials and containers must meet the requirements of: the Lithuanian Hygiene Norm HN 16:2011 Specific health protection requirements for materials and products intended to come into contact with food, as approved by Order No V-417 of the Minister for Health of the Republic of Lithuania of 2 May 2011 approving the Lithuanian Hygiene Norm HN 16:2011 Specific health protection requirements for materials and products intended to come into contact

with food; Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (OJ 2004 L 338 p. 4), as last amended by regulation (EC) No 596/2009; Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food (OJ 2006 L 384, p. 75), as last amended by Commission Regulation (EC) No 282/2008 of 27 March 2008 (OJ 2008 L 86, p. 9); Commission Regulation (EC) No 450/2009 of 29 May 2009 on active and intelligent materials and articles intended to come into contact with food (OJ 2009 L 135, p. 3); and Commission Regulation (EC) No 975/2009 of 19 October 2009 amending Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with foodstuffs (OJ 2009 L 274, p. 3).

25. Pre-packaged flour confectionery products must conform to the requirements of the Technical Regulation for the control of pre-packaged product quantities and their measuring containers, as approved by Order No V-145 of the Director of the State Weights and Measures Service under the Ministry of the Environment of the Republic of Lithuania of 19 November 2003 approving the Technical Regulation for the control of pre-packaged product quantities and their measuring containers (hereinafter, the ‘Technical Regulation for the control of pre-packaged product quantities and their measuring containers’).

26. Flour confectionery products must be stored and transported in compliance with the requirements of the Lithuanian Hygiene Norm HN 15:2005 Food Hygiene and of Regulation (EC) No 852/2004.

27. Flour confectionery products shall be stored and transported at a temperature at which they remain safe when the relative air humidity is up to and including 75 percent. They shall be protected from direct sunlight and other sources of heat as well as from any products which give off a distinct odour.

28. Perishable flour confectionery products shall be stored and transported in compliance with the requirements of the Rules for the storage of perishable food products, as approved by Order No 695 of the Minister for Health of the Republic of Lithuania of 27 November 1998 approving the Rules for the storage of perishable food products.

V. QUALITY AND SAFETY PROPERTIES

29. The sensory properties of flour confectionery products shall be as follows:

Item No	Property name 1	Description and target 2
1.	Shape	Various. As defined in the recipe document of the baked product and characteristic of that type of product.

2.	Surface	<p>With the decorations required by the technique instructions of the product or without any decorations. In baked components and in products without decorations, the surface must not be burnt and any images or text on the surface must be clearly discernible.</p> <p>May be uneven or slightly fractured in certain types of baked products leavened using chemical leavening agents (e.g. biscuits and fruitcakes). Where a product contains coarse ingredients, its particles may be visible. In glazed and iced products, the surface must not be sticky and must not have separated. Chocolate and cocoa glazes may not have white discolouration. Sugar icing may not have crystallised. Finishing components (creams, fillings, icings) may have run down the sides of a product.</p>
3.	Colour	<p>Various. Characteristic of products containing the same ingredients. In baked products without finish, raised areas of the surface, edges and the underside may have a darker tone.</p>
4.	Appearance of cross-section	<p>Characteristic of products of the same type and containing the same ingredients. In baked components and products, the appearance must be that of being well-baked and there must be no signs of dough clumping. Where a product contains coarse ingredients, their particles may be visible.</p>
5.	Taste and aroma	<p>Characteristic of products containing the same ingredients. There may be no extraneous tastes or aromas.</p>
6.	Texture	<p>Characteristic of products of the same type and containing the same ingredients. As defined in the technique instructions of the product.</p> <p>In biscuits, the texture must be crumbly. In sponges, fruitcakes, traybake cakes and gingerbreads, the texture must be porous and must not be sticky or collapsed. In wafers, the texture must be porous, crumbly and crispy.</p>
7.	NOTE. Flour confectionery products must not contain foreign objects or mineral admix	

30. Sensory properties shall be tested through visual inspection, smelling and tasting. The presence of mould and foreign objects shall be determined using visual inspection, while the presence of mineral admixtures shall be determined by chewing.

31. Physical and chemical properties of flour confectionery products (i.e. moisture in percent; sugar content, expressed as sucrose in dry matter, in percent; fat content in dry matter, in percent; and alkalinity (in baked products leavened with chemical leavening agents) or acidity (in baked products leavened with yeast) in units) shall be measured in finished products after the removal of finishing components and bulky additions (such as raisins, candied fruit, nuts, etc.). The physical and chemical properties of flour confectionery products determined in this way must conform to the targets laid down in the relevant recipe documents, within the limits of the errors permitted therein.

32. Physical and chemical properties shall be determined in accordance with: LST 1611:2000 Confectionery – Methods for determination of moisture and total solids content; LST 1973:2004 Bakery goods and confectionery – Methods for determination of sugars content (AOAC 930.36, AOAC 975.14); LST 1944:2003; LST 1944:2003/1K:2013 Bakery goods and confectionery – Methods for determination of fat content (AOAC 922.06, AOAC 963.15); and LST 1553:1998 Bakery goods and confectionery – Methods for determination of acidity and alkalinity. Analytical methods other than those prescribed by the Lithuanian Standards referred to in this Item may also be used, but only if the results obtained — taking into consideration the measure of accuracy, repeatability and reproducibility permitted by such methods—correspond to the results as per these Lithuanian Standards. In the case of a dispute, the findings shall be verified by an accredited laboratory using an approved method of analysis.

33. Microbiological properties of flour confectionery products must conform to the requirements of Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ 2005 L 338, p. 1), as last amended by Commission Regulation (EU) No 217/2014 of 7 March 2014 (OJ 2014 L 69, p. 93), and those of the Lithuanian Hygiene Norm HN 26:2006 Microbiological Criteria for Foodstuffs, as approved by Order No V-168 of the Minister for Health of the Republic of Lithuania of 9 March 2006 approving the Lithuanian Hygiene Norm HN 26:2006 Microbiological Criteria for Foodstuffs.

34. Test samples shall be collected and prepared for testing in accordance with Lithuanian Standards: LST 1538:1998 Confectionery – Acceptance, rules, methods of sampling and sample preparation; and LST EN ISO 6887-4 Microbiology of food and animal feeding stuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products and fish and fishery products (ISO 6887-4:2003).

35. Radioactive contamination of flour confectionery products and their components must not exceed the levels specified in Council Regulation (Euratom) No 3954/87 of 22 December 1987, laying down maximum permitted levels of radioactive contamination of foodstuffs and of feedingstuffs following a nuclear accident or any other case of radiological emergency (OJ 2004 *Special Edition*, Chapter 15, Volume 1, p. 333), as last amended by Council Regulation (Euratom) No 2218/89 of 18 July 1989 (OJ 2004 *Special Edition*, Chapter 15, Volume 1, p. 363), Commission Regulation (Euratom) No 944/89 of 12 April 1989, laying down maximum permitted levels of radioactive contamination in minor foodstuffs following a nuclear accident or any other case of radiological emergency (OJ 2004 *Special Edition*, Chapter 15, Volume 1, p. 347), Council Regulation (EEC) No 2219/89 of 18 July 1989 on the special conditions for exporting foodstuffs and feedingstuffs following a nuclear accident or any other case of radiological emergency (OJ 2004 *Special Edition*, Chapter 11, Volume 16, p. 342).

VI. COMMERCIAL PRESENTATION

36. Flour confectionery products placed on the market must comply with the provisions of this Regulation and the requirements of other legislation of the Republic of Lithuania. They must also conform to the requirements of recipe documents and to their respective definition and classification as laid down in Section II of this Regulation.

37. Flour confectionery products shall be labelled in accordance with the requirements of the Lithuanian Hygiene Norm HN 119:2002 Labelling of Food Products, as approved by Order No 677 of the Minister for Health of the Republic of Lithuania of 24 December 2002 approving the Lithuanian Hygiene Norm HN 119:2002 Labelling of Food Products. Where genetically modified ingredients are used, flour confectionery products shall be labelled also in accordance with the requirements of Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed (*OJ 2004 Special Edition*, Chapter 13, Volume 32, p. 432), as last amended by Regulation (EC) No 298/2008 of the European Parliament and of the Council of 11 March 2008 (*OJ 2008 L. 97*, p. 64) and those of Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC (*OJ 2004 Special Edition*, Chapter 13, Volume 32, p. 455), as last amended by Regulation (EC) No 1137/2008 of the European Parliament and of the Council of 22 October 2008 (*OJ 2008 L 311*, p. 1). Where this is flash-frozen flour confectionery products and their components, they shall be labelled also in accordance with the requirements of: the Technical Regulation for flash-frozen foodstuffs, as approved by Order No 33 of the Minister for Agriculture of the Republic of Lithuania of 3 February 2000 approving the Technical Regulation for flash-frozen foodstuffs, and with those of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (*OJ 20011 L 304*, p. 18). In addition, the requirements of other legislation of the European Union and the Republic of Lithuania regulating the labelling of foodstuffs shall apply.

38. Pre-packaged flour confectionery products shall be labelled in accordance with the provisions of the Rules for the 'e' labelling of pre-packaged goods and 'ə' labelling of measuring containers, as approved by Order No V-24 of the Director of the State Weights and Measures

Service of 10 April 2009 approving the Rules for the 'e' labelling of pre-packaged goods and 'e' labelling of measuring containers.

39. Producers, importers and traders of flour confectionery products must ensure that the commercial presentation of the products they produce, import or sell meets the requirements of this Regulation, save for the exemptions specified in Item 3.

40. The accompanying document (consignment note) for a consignment of flour confectionery products shall state that the products are of good quality, are safe and conform to the requirements of this Regulation. If required, a declaration of conformity may be issued, which is to be completed as per LST EN ISO/IEC 17050-1:2010 Conformity assessment – Supplier's Declaration of Conformity – Part 1: General requirements (ISO/IEC 17050-1:2004, corrected version of 15.06.2007) and per LST EN ISO/IEC 17050-2:2004 Conformity assessment – Supplier's Declaration of Conformity – Part 2: Supporting documentation (ISO/IEC 17050-2:2004).

41. Carriers of flour confectionery products must, for each consignment imported and to be sold, hold the relevant conformity documentation issued by the foreign business entity from which the flour confectionery products were purchased or otherwise acquired. Importers must be in the possession of the original document confirming the safety and quality of each consignment of flour confectionery products issued in the Lithuanian (or, alternatively, in the English, German or Russian) language. Control of imported flour confectionery products shall be exercised in accordance with the provisions of the Description of the procedure for state control of imported foodstuffs of non-animal origin, as approved by Order No B1-478 of the Director of the State Food and Veterinary Service of the Republic of Lithuania of 24 September 2008 approving the Description of the procedure for state control of imported foodstuffs of non-animal origin.

VII. CONCLUDING PROVISIONS

42. Any person breaching the requirements of this Regulation shall be held responsible in accordance with the procedure defined by legislation of the Republic of Lithuania.
