

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

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## Morocco

**Post:** Rabat

### Bakery Flour Requirements

**Report Categories:**

Food Processing Ingredients

Retail Foods

FAIRS Subject Report

SP2 - Prevent or Resolve Barriers to Trade that Hinder

U.S. Food and Agricultural Exports

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**Report Highlights:**

This report contains an unofficial translation of Morocco's flour requirements for bread and pastries, some types of which require bakers to use domestic common wheat flour as opposed to imported flour. In 2018, the U.S.-Morocco FTA provided first-come, first-serve market access for 1,903 MT of U.S. common wheat products (e.g., flour, groats, etc.), which increases two percent annually. Morocco imports 250 MT annually of common wheat products from the EU, Oman, China, and Lebanon, but has yet to import any such products from the United States since the FTA's implementation in 2006.

**Order No. 2-74-614 of January 15, 1975 (Moharem 2, 1395) establishing the sale denominations of bread types made by bakers according to the European method**

BO. No 3250 of February 12, 1975- page 203

**THE PRIME MINISTER,**

Having regard to Dahir of October 14, 1914 (kaada 23, 1332) on fraud repression in goods and falsification of food and agricultural products, as amended and supplemented;

After examination by the Council of Ministers meeting of December 17, 1974 (Hija 3, 1394),

**DECREEES:**

**FIRST ARTICLE:** The types of bread manufactured and offered for sale by bakers baking according to the European bread-making method must meet the following characteristics:

**I. Bread required to be made with domestic common wheat flour.**

1. Bread of 800 grams:
  - Type called "bordelais", length about 50 centimeters, tolerance of weight 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 (Petit pain), weighing at least 100 grams;
3. At the request of the consumer, bread of 800 grams can be made in the form of round or crown bread pieces.

Similarly, fancy breads may also be made in different forms than those set above, subject to the weights mentioned above.

**II. Breads required to be made with luxurious common wheat flour**

(All the fabrications called "Viennoiseries" (pastry) or "Parisian")

- a) Bread type "avion" or "crown" or "round bread" of 400 grams, tolerance of weight 5%;
- b) Bread type "baguette" or "crown" or "round bread" of 200 grams, tolerance of weight 5%;
- c) Roll (Petit pain), weighing at least 50 grams.

**Article 2:** The Ministry of Agriculture and Agrarian Reform as well as provincial and local authorities are responsible for the implementation of this Decree, which will be published in the Official Bulletin and displayed in the bakeries operated by the bakers referred to in Article 1.

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