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Flour Standards of Identity

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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 standards of identify for flour. The U.S.-Morocco FTA provides first-come, first-serve access for 1,903 MT of common wheat products and 1,903 MT of durum products in 2018, each of which increases two percent annually. However, since the inception of the FTA, neither quota has facilitated a single metric ton of U.S. flour.

Order No. 2318-09 of August 28, 2009 (Ramadan 7, 1430) defining the products of common wheat and durum wheat manufactured and offered for sale by the industrial flour mill setting their characteristics

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MINISTER OF AGRICULTURE AND MARINE FISHERIES,

Having regard to Law No.13-83 relating to the fraud repression on the goods promulgated by the Dahir No.1-83-108 of October 5, 1984 (Moharrem 9, 1405), in particular its articles 8 and 17;

Having regard to Law No.12-94 relating to the National interprofessional Office of Cereals and Pulses (ONICL), and the organization of cereals and pulses market, promulgated by the Dahir No.1-95-8 of the February 22, 1995 (Ramadan 22, 1415), in particular Article 14;

Having regard to Law No.17-88 relating to the validity period indication on canned and assimilated products and packaged beverages intended for human or animal consumption promulgated by Dahir No.1-88-179 of September 10, 1993 (Rebie I 22, 1414);

Having regard to Decree No.2-95-908 of May 5, 1999 (Moharrem 18, 1420) taken for the application of the law No.17-88 relating to the validity period indication on canned and assimilated products and packaged beverages intended for human or animal consumption.

Having regard to Decree No.2-01-1016 of June 4, 2002 governing the conditions of labeling and presentation of foodstuffs as it was amended and completed by the Decree No.2-06-226 of June 28, 2007 (Joumada II 12, 1428);

DECIDE:

FIRST CHAPTER

- DEFINITIONS -

FIRST ARTICLE: For the purposes of this Decree, the following terms mean:

- **Common wheat flour:** Starchy and glutinous product derived from the fine industrial milling of industrially pure and cleaned wheat grains.
- **Whole common wheat flour**: Product from the industrial whole-wheat milling of industrially pure and cleaned common wheat grains. During this milling, the grain is reduced to fine particles of kernel, bran and germ. Its chemical composition is close to that of the common wheat from which it is extracted.
- **Semolina** without other indications: Granulated product from industrial milling of industrially pure and clean durum wheat grains.

- **Finot:** Fine granulated product from industrial milling of industrially pure and cleaned durum wheat.
- **Durum wheat flour:** Starchy and glutinous product derived from the fine industrial milling of industrially pure and cleaned durum wheat grains.
- **Whole durum wheat flour:** Produced from the industrial whole-wheat milling of industrially pure and cleaned durum wheat grains. During this milling, the grain is reduced to fine particles of almond, bran and germ. Its chemical composition is close to that of durum wheat from which it is extracted.

CHAPTER II

- COMMON WHEAT FLOUR PRODUCTS –

Article 2: Domestic common wheat flour must meet the following characteristics:

- A mineralization rate between 0.80 and 1.05% (percentage based on dry matter); The maximum rate indicated above may be increased, as a tolerance, to 1.10%;
- A zero refusal rate for sieves with a mesh size of 500 microns and a maximum refusal rate of 25% for sieves with a mesh size of 200 microns;
- A minimum protein content of 9.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.07% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 3: Special common wheat flour must meet the following characteristics:

- A mineralization rate of between 0.66 and 0.79% (percentage based on dry matter);
- A zero refusal rate for sieves with a mesh size of 500 microns and a maximum refusal rate of 10% for sieves with a mesh size of 200 microns;
- A minimum protein content of 9.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 4: Ordinary common wheat flour must meet the following characteristics:

- A mineralization rate between 1.06 and 1.25% (percentage based on dry matter);
- A zero refusal rate for sieves with a mesh size of 500 microns and a maximum refusal rate of 10% for sieves with a mesh size of 200 microns;
- A minimum protein content of 9.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.07% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 5: Luxurious common wheat flour must meet the following characteristics:

- A mineralization rate between 0.51 and 0.65% (percentage based on dry matter);
- A zero refusal rate for sieves with a mesh size of 500 microns and a maximum refusal rate of 5% for sieves with a mesh size of 200 microns;
- A minimum protein content of 9.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 6: Fine common wheat flour (local flour) must meet the following characteristics:

- A maximum mineralization rate 0.50 % (percentage based on dry matter);
- A zero refusal rate for sieves with a mesh size of 200 microns ;
- A minimum protein content of 9.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

Article7: Current round flour of common wheat must meet the following characteristics:

- A mineralization rate between 0.80 and 1.05% (percentage based on dry matter);
- A zero refusal rate for sieves with a mesh size of 850 microns and a maximum refusal rate of 30% for sieves with a mesh size of 200 microns;
- A minimum protein content of 9.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.07% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 8: Superior round flour of common wheat must meet the following characteristics:

- A maximum mineralization rate 0.60 % (percentage based on dry matter);
- A zero refusal rate for sieves with a mesh size of 850 microns and a maximum refusal rate of 15% for sieves with a mesh size of 200 microns;
- A minimum protein content of 9.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 9: Special round flour of common wheat must meet the following characteristics:

- A mineralization rate between 0.61 and 0.79% (percentage based on dry matter);

- A zero refusal rate for sieves with a mesh size of 850 microns and a maximum refusal rate of 25% for sieves with a mesh size of 200 microns;
- A minimum protein content of 9.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 10: Superior biscuit flour of common wheat must meet the following characteristics:

- A maximum mineralization rate 0.50 % (percentage based on dry matter);
- A zero refusal rate for sieves with a mesh size of 200 microns ;
- A maximum protein content of 10.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 11: Biscuit flour of common wheat must meet the following characteristics:

- A maximum mineralization rate 0.65 % (percentage based on dry matter);
- A zero refusal rate for sieves with a mesh size of 200 microns ;
- A maximum protein content of 10.5% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 12: Whole common wheat flour must meet the following characteristics:

- A maximum mineralization rate 2.50 % (percentage based on dry matter);
- A maximum refusal rate of 10% for sieves with a mesh size of 500 microns;
- A maximum protein content of 15% (percentage based on dry matter);
- A maximum crude fiber content of 2.00% (percentage based on dry matter);
- A maximum damaged starch rate 15% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.08% (expressed in g of sulfuric acid per 100 g of dry matter).

CHAPTER III

- DURUM WHEAT FLOUR PRODUCTS –

Article 13: Ordinary durum wheat flour must meet the following characteristics:

- A maximum mineralization rate 1.75 % (percentage based on dry matter);
- A maximum refusal rate of 10% for sieves with a mesh size of 250 microns;
- A maximum protein content of 10% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.07% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 14: Extra durum wheat flour must meet the following characteristics:

- A maximum mineralization rate 1.20 % (percentage based on dry matter);
- A maximum refusal rate of 10% for sieves with a mesh size of 355 microns;
- A maximum protein content of 10% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 15: Durum wheat semolina is divided into three categories:

- Coarse semolina
- Fine semolina
- Finot.

Semolina must meet the following characteristics:

1. **Mineralization rate:**

- The coarse and fine semolina must have a maximum mineralization rate of 1.0% (percentage based on dry matter);
- The Finot must have a maximum mineralization rate of 1.10% (percentage based on dry matter)

2. **Granulometry (particle size):**

- Coarse semolina must have a maximum refusal rate of 5% on sieves with a mesh size of 1120 microns and a maximum extraction rate of 15% on sieves with a mesh size of 630 microns;
- Fine semolina must have a maximum refusal rate of 15% on sieves with a mesh size of 630 microns and a maximum extraction rate of 10% on sieves with a mesh size of 355 microns;
- Finot must have a maximum refusal rate of 15% on a sieve with a mesh size of 425 microns and a maximum extraction rate of 10% on a sieve with a mesh size of 150 microns.

3. **Fatty acidity**

- The fine and coarse semolina and the Finot must have a fatty acidity at the exit of the mill machine, not exceeding 0.06% (expressed in g of sulfuric acid per 100 g of dry matter).

4. **Protein content**

- The fine and coarse semolina and the Finot must have a minimum protein content of 10% (percentage based on dry matter)

5. Carotenoid pigments:

- The fine and coarse semolina and the Finot must have a carotenoid pigment content of at least 4 ppm (based on dry matter)

6. Number of injections:

- The fine and coarse semolina and the Finot must have a number of injections not exceeding 10 per 10 cm2.

Article 16: Whole durum wheat flour must meet the following characteristics:

- A maximum mineralization rate 2.50 % (percentage based on dry matter);
- A maximum refusal rate of 10% for sieves with a mesh size of 500 microns;
- A maximum protein content of 15% (percentage based on dry matter);
- A maximum crude fiber content of 2.00% (percentage based on dry matter);
- A maximum damaged starch rate 15% (percentage based on dry matter);
- A fatty acidity at the exit of the mill machine, not exceeding 0.08% (expressed in g of sulfuric acid per 100 g of dry matter).

Article 17: Durum wheat products may not contain more than 3% of products from other cereals.

CHAPTER IV

- MISCELLANEOUS PROVISIONS -

Article 18: Common wheat and durum wheat products, the characteristics of which are laid down in Articles 2 to 17 above, must:

- Be from a grain of healthy, fair and marketable quality;
- Present a maximum rate of 0.015% (percentage on dry matter) of abnormal mineral elements, including sand;
- Present a minimum falling number of 180 seconds;
- Have at the exit of the mill machine a moisture content not exceeding 15%.

Article 19: The analysis of the characteristics of the products of the industrial milling, set out in Articles 2 to 17 above, shall be carried out according to the methods of analysis defined in the Moroccan standards, in force, relating to each criterion.

Article 20: The provisions of this Order are not applicable to the products of artisanal milling.

Article 21: It is repealed, the Order of the Minister of Agriculture, Rural Development and Water and Forests No. 838-02 of April 26, 2002 (Safar 12, 1423) fixing the characteristics to be met by products of common wheat and durum manufactured and put on sale by industrial mills.

Article 22: This Order will take effect as soon as it is published in the Official Bulletin.

In Rabat, on August 28, 2009 (Ramadan 7, 1430)

Minister of Agriculture and Maritime Fisheries, AZIZ AKHANNOUCH