

- **Attitude of the UIB
about the application of genetically modified raw material**

Basis is the statement of the Swiss association:

‘Genetic engineering: stop before the bakery’

‘To the admission of commercial exploitation of genetically modified soy in Switzerland the Swiss association of master bakers-confectioners gives its view as follows: The skilled bread manufacturing is based on the application of meal products from grain coming from conventional and controllable cultivation. No genetically modified raw material and processing support materials are used; that applies also to the baker’s yeast of the local suppliers. The suppliers of the baker-confectioner trade have obligated privately to a complete declaration allowing a full information of the customer.

Thanks to technically well qualified co-workers the bakery specialist store has the possibility to perform adaptations during the dough manufacturing, the leavening and the baking process. They are able to compensate variations due to the raw material without depending on the use of genetically modified soy or enzyme preparations.

Thanks to the craftsmanship bread shall remain a natural basic food. As organization of the baker-confectioner trade we strictly refuse the use of genetically modified soy and firmly oppose to this development not wished by the majority of the consumers, too.

Resolution: The Board follows the Presidency: information, but no common official statement. The country-specific circumstances do not allow a common action since the legislations differ and in some countries certain decisions have already come to. However, the UIB pleads in principle for a clear declaration of the product composition and a correct information of the consumers. The basis is valid: pure, healthy products of high-quality, accepted and controlled raw material. The member countries can use the above text.

- **Attitude of the UIB to the BSE problem**

BSE contaminated products are to prevent from entering the food cycle. Aim of this measure is to protect people from BSE contaminated meat causing the deadly brain illness vCJD (variation Creutzfeld-Jakob disease). Prerequisites for this are a transparent information by the authorities, uncompromising precautions and keeping all risk organs out of the food chain. Healthy nutrition shall be kept and promoted in the baker craft.

Resolution: In consideration of the explosive effect of this problem and the 'indirect' participation of the baker trade (only a few products are directly concerned) the UIB refrains from a common resolution. The consumer is already sensitized by other products. The member countries can use the above text.

- **Attitude of the UIB to country-specific quality criteria**

Basis is the statement of the Swiss association:

‘Imminent bread quality losses for the consumers?’

‘The Swiss association of master bakers-confectioners speaks against that in future in dark and half-white bread—besides the already allowed natural lecithin—emulsifiers can be used. Moreover, it do not approve that in special breads named by one of the three cereals oat, barley or corn, only 10 percent of the relevant cereal must be used. The Swiss association therefore supports a minimal share of 30 mass percent of the corresponding cereals oat, barley and corn so that the typical character of the so named special bread remains. The Swiss association is convinced that with these criticized new regulations the previous high quality standard of the Swiss bread is endangered and deceit of the consumers encouraged. It is firmly determined to fight against it.’

Resolution: The records and facts about this very important topic, particularly the paper of the Swiss association, are made available for the members. Each country shall make use as far as possible of these very good principles.