

## Small Bakers and Average Weights

### ***Who is a Small Baker?***

One who does not have a fully automatic baking plant and who sells the majority of his/her production from his/her own premises or vehicles.

### ***Which Loaves are Controlled?***

Only loaves of bread weighing more than 300g.

### ***How are they Controlled?***

Loaves must weigh 400g, 800g or 1200g. (These are called "prescribed weights").

### ***What Does the Law Say?***

Each type of loaf may be baked to an "average weight". Some loaves can be heavier than the "prescribed weight" and some can be slightly lighter, but:

\* The average weight of one type (from one baking group) must not be under the "prescribed weight" ie not below 400g, 800g or 1200g depending on the size of the loaf.

\* No more than 1 in 40 loaves may weigh below 785g (Non-Standard) for an 800g loaf or 388g (Non-Standard) for a 400g loaf.

\* No loaves are allowed to weigh under 770g (inadequate) for an 800g loaf or under 376g (inadequate) for a 400g loaf.

If you wish to make all of your loaves weigh over the "prescribed weight" you may do so.

### ***Do I Have to Check Dough Pieces?***

No (it is the weight of the finished loaf that counts), but it is good idea to do so. The weight for dough pieces should be displayed in a chart near to the place of weighing.

### ***What About Weight Loss in Drying Out?***

Allowances must be made for drying out of loaves on display, etc. Safe dough-piece weights have been found to be 480g for 400g loaves and 950g for 800g loaves but tests should be done to find the best weight for each bakery. (The loaves for sale in the shop must be able to pass the checks at any time).

### ***What Checks Should Bakers Make?***

A sample of loaves should be taken from each group which is baked.

<b>No. of Loaves in Group</b>	<b>No. Which Must be Weighed</b>
1 - 49	3
50 - 99	5

Find the number of Non-Standard and Inadequate loaves.

If any Inadequate loaves are found they must not be sold as whole loaves. The entire group should be checked and all such loaves removed.

If more than one loaf is found to be Non-Standard an additional sample should be taken. If any loaves from this sample are found to be Non-Standard then the Entire Group should be checked and all Non-Standards removed.

If the weight of the Median weight loaf (ie the Middle weight loaf) is found to be below the prescribed quantity, another sample should be taken. If the median weight loaf is still below the prescribed quantity, proceed as follows:

Step One - Count and remove all loaves whose weight is equal to or above the prescribed quantity.

Step Two - From the remaining loaves, all those weighing more than Non-Standard should be put with those removed in Step One until the same number has been reached. This should produce a group of loaves which would pass the Trading Standards Officer's Reference Test.

Step Three - All the remaining bread should NOT be sold as whole loaves, but disposed of appropriately.

You are required to maintain records of the checks carried out for a minimum of one year. However, most small bakers can apply for an exemption from keeping records, from their local Chief Trading Standards Officer. It is worth bearing in mind though that keeping records can be a good idea to protect yourself.

**Remember - an exemption from keeping records is not an exemption from carrying out checks.**

#### ***What Equipment Can I Use to Check Finished Loaves?***

A suitable weighing machine of no more than 3kg capacity. Those with a chart or digital display for checking the loaves must have divisions of no more than 5g.

#### **Where Can I Get More Information?**

The Code of Practical Guidance for Small Bakers is published by the National Association of Master Bakers, 21 Baldock Street, Ware, Hertfordshire. SG12 9DH. Telephone 01920 468061. [www.masterbakers.net](http://www.masterbakers.net)

If you require any further information or advice please do not hesitate to contact us.