

Increased food safety - Government sets new quality requirements for bakery products and pasta



The quality requirements for bakery products and pasta will be updated to include new categories of products appearing on the market. The cabinet of ministers approved [a decision](#) in this regard today.

The document sets quality requirements for gluten-free bakery products, gluten-free pasta, and frozen bakery semi-finished products. Going forward, only iodized salt will be used in the baking process, to help prevent iodine deficiencies in the population's diet.

Additionally, the conditions for the packaging, labeling and storage of bakery products and pasta, as well as auxiliary materials are being reviewed.

„The adoption of the updated requirements will contribute to the standardization of industrial practices, increase transparency for consumers, and enhance the competitiveness of local products both in the domestic and foreign markets”, Minister of Agriculture and Food Industry Ludmila Catlabuga said.

All approved changes were consulted with industry producers and relevant associations, who noted that these changes will not generate additional costs for them and will facilitate some of their activities.

