



CONFEDERATION EUROPEENNE DES ORGANISATIONS  
NATIONALES DE LA BOULANGERIE ET DE LA PATISSERIE

EUROPEAN CONFEDERATION OF NATIONAL  
BAKERY AND CONFECTIONERY ORGANIZATIONS

Association internationale sans but lucratif (A.R. 17.06.1999 - 15524 / 92)

**With regard to the current discussion concerning nutrient profiles pursuant to art. 4 of the Health Claims Regulation, (EC) no. 1924/2006, Henri Wagener, President of the European Confederation of National Bakery and Confectionery Organizations (CEBP), and Secretary General Dr. Eberhard Groebel state the following:**

**Salt today, fat tomorrow and sugar the day after? Not with us!**

The European Commission aims to standardize the salt content in all European breads thru the Health Claims Regulation (HCR) and the therewith connected nutrient profiles. This would entail to form a statistical average nutrient profile for all European bread specialities. And this would be the first step towards a standardized mandatory recipe prescribed by law.

**Our demand: no interference!**

Nutrient profiles do not do justice to the great variety of baked goods and the diverse gastronomic cultures of Europe. Literally, the result would be one bland European bread and it would jeopardize the bakery tradition.

**No interference in how we make our recipes!**

The salt specification in nutrient profiles dramatically limits our freedom to make recipes. With such a regulation, the European Commission is setting itself as a judge of taste.

**No interference in the diversity of tastes!**

For example Germany alone has more than 300 different types of breads. The traditional baker, whose distinguishing characteristic is his very own recipe, would have to give up his individual creativity because of a prescribed salt content. But it is precisely this plethora of tastes that makes the culture of baked goods in every single country in the European Union so unique.

**No interference in the consumer's freedom of choice!**

We must be able to buy and consume what we choose and not let this choice be dictated by the European Commission. This freedom of choice would disappear if an EU mandatory recipe were to be imposed. Nutrient profiles would confuse consumers considerably with misleading information about the true quality of bread. What consumers have always regarded as healthy food is all of a sudden presented as harmful.

**No interference in national legislation!**

The different, culturally determined eating habits of the individual member states have been totally disregarded in the discussion about nutrient profiles. This is a breach of the protocol concerning the use of Union competences with respect to the principles of subsidiarity and proportionality.

**No chemical alternatives!**

Nutrient profiles cannot be scientifically substantiated. In addition, natural nutrients such as salt/sodium, fat and sugar are vital to man. Not only for this reason, chemical products such as salt substitutes are no alternative.

**In short: no interference in the century-old baking tradition!**

The European bakery trade has seen many forms of government – monarchies, dictatorships and democracies – but never has a government tried to interfere in the freedom of the baker to make his own recipes as drastically as the European Commission is now planning to.

Brussels, 16<sup>th</sup> March 2010

Responsible: Henri Wagener - President CEBP  
Dr. Eberhard Groebel - Secretary General CEBP