



Fedima/14/060

Federation of the European Union Manufacturers and Suppliers of Ingredients  
to the Bakery, Confectionery and Patisserie Industries

Brussels, 13 May 2014  
**INFORMATION PAPER**

## **INFORMATION PAPER ON SOURDOUGH IN EUROPE**

Until the development of baker's yeast in the middle of the 19<sup>th</sup> Century, sourdough was the main way to make leavened bread by fermentation.

Sourdough production is a traditional bread making practice that has led to the development of specific bakery ingredients. Sourdough is obtained by the fermentation of cereals by microorganisms (bacteria and yeast) which can be naturally present or added to the fermentation. The acidifying fermentation is however mainly due to lactic acid bacteria.

Fedima members agree on using the denomination "sourdough", or the local name as set out in the annex 1, only for products to which no additional additives, e.g. acids, bases and their salts, have been added to artificially adapt the acidity. This is to properly inform customers and consumers

There are legal provisions and code of practices across some Member States in the European Union which define sourdough and sourdough bread. These provisions must be respected when such products are sold into these markets.

The inclusion of sourdough in bread and bakery process gives these products specific properties and characteristics. The combination of microorganisms, raw materials and process conditions give each sourdough product a unique characteristic. It is for this reason that some regions throughout Europe have been granted "Protected geographic indication" status in order to preserve the integrity of bread products made with specific sourdoughs; e.g.: sourdough di Matera or sourdough casareccio di Genzano<sup>1</sup>.

A current non-exhaustive list of these regulations may be found in the annex 2 of this document.

Adopted by the Executive Committee on 7 May 2014

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<sup>1</sup> More information on PGI and sourdoughs including the list can be found on the EU Commission's official website : [http://ec.europa.eu/agriculture/quality/schemes/index\\_en.htm](http://ec.europa.eu/agriculture/quality/schemes/index_en.htm)

# Annex

## 1. Denomination of “sourdough” across Europe’s Member States

<b>DE</b>	Sauerteig	<b>CZ</b>	Kvásek
<b>ES</b>	Masa madre	<b>SK</b>	kvások
<b>EN</b>	Sourdough (*)	<b>SL</b>	vzhajalno sredstvo (=raising agent
<b>FR</b>	Levain	<b>PL</b>	Zakwas (*)
<b>NL</b>	Zuurdesem (*)	<b>ET</b>	juuretiseest
<b>IT</b>	Masa madre (*)	<b>BG</b>	подкваса,
<b>PT</b>	Massa levedada	<b>EL</b>	προζύμι
<b>DA</b>	surdej samt (*)	<b>MT</b>	(yeast) = ħmira
<b>SV</b>	Surdeg samt	<b>HU</b>	Kovász (*)
<b>FI</b>	Kohotusaine (= raising agent)	<b>LT</b>	Raugo (leaven)
<b>RO</b>	Agent de fermentare	<b>LV</b>	Rauga (starter)

**Source:** Regulation 1333/2008 on food additives; annex II part D (food categories) Category 7.1.1: *Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt*

(\*)

The English version mentions leaven. Sourdough is a synonym and is preferred.

The Dutch „bakpoeder“ is a wrong translation in the legislation. FEDIMA is in contact with the EU Commission to change it into „zuurdesem“.

The Danish denomination:

surdej sourdough  
Surdej samt leaven

In Poland:

sourdough zakwas  
Leaven zaczyn, kwas, zakwas, drożdże, ferment, rozczyn

In Hungary

Sourdough kovász, aranykereső  
Leaven kovász, élesztő

In Italy

The Italian version of the Regulation 1333/2008 mentions lievito. Fedima is in contact with the EU Commission to change it into “masa madre”.

Sourdough Pasta madre

## 2. Existing definitions of sourdough across the EU Member States

Country code	Short name in English	source language(s)	Legislation on Sourdough	Codes of Practices on Sourdough	Other
BE	Belgium	Belgique/België			
BG	Bulgaria	България			
CZ	Czech Republic	Česká republika			
DK	Denmark	Danmark			X
DE	Germany	Deutschland		X	
EE	Estonia	Eesti			
IE	Ireland	Éire/Ireland			
EL	Greece	Ελλάδα			
ES	Spain	España			
FR	France	France	X		
HR	Croatia	Hrvatska			
IT	Italy	Italia			X
CY	Cyprus	Κύπρος			
LV	Latvia	Latvija			
LT	Lithuania	Lietuva			
LU	Luxembourg	Luxembourg			
HU	Hungary	Magyarország			
MT	Malta	Malta			
NL	Netherlands	Nederland			
AT	Austria	Österreich		X	
PL	Poland	Polska			
PT	Portugal	Portugal			
RO	Romania	România			
SI	Slovenia	Slovenija			
SK	Slovakia	Slovensko			
FI	Finland	Suomi/Finland			
SE	Sweden	Sverige			X
UK	United Kingdom	United Kingdom			
CH	Switzerland				
NO	Norway				X