

**§ 136.180 Whole wheat bread, rolls, and buns.**

(a) Each of the foods whole wheat bread, graham bread, entire wheat bread, whole wheat rolls, graham rolls, entire wheat rolls, whole wheat buns, graham buns, and entire wheat buns conforms to the definition and standard of identity and is subject to the label statement of ingredients prescribed for bread, rolls and buns by § 136.110, except that:

(1) The dough is made from the optional ingredient whole wheat flour, bromated whole wheat flour, or a combination of these. No flour, bromated flour, or phosphated flour is used. The potassium bromate in any bromated whole wheat flour used is deemed to be an additional optional ingredient in the whole wheat bread, whole wheat rolls, or whole wheat buns.

(2) The limitation prescribed by § 136.110(c)(6) on the quantity and composition of milk and/or other dairy products does not apply.

(b) The name of the food is "whole wheat bread", "graham bread", "entire wheat bread", "whole wheat rolls", "graham rolls", "entire wheat rolls", "whole wheat buns", "graham buns", "entire wheat buns", as applicable.

**PART 137—CEREAL FLOURS AND RELATED PRODUCTS****Subpart A [Reserved]****Subpart B—Requirements for Specific Standardized Cereal Flours and Related Products**

Sec.	
137.105	Flour.
137.155	Bromated flour.
137.160	Enriched bromated flour.
137.165	Enriched flour.
137.170	Instantized flours.
137.175	Phosphated flour.
137.180	Self-rising flour.
137.185	Enriched self-rising flour.
137.190	Cracked wheat.
137.195	Crushed wheat.
137.200	Whole wheat flour.
137.205	Bromated whole wheat flour.
137.211	White corn flour.
137.215	Yellow corn flour.
137.220	Durum flour.
137.225	Whole durum flour.
137.250	White corn meal.
137.255	Bolted white corn meal.

137.260	Enriched corn meals.
137.265	Degerminated white corn meal.
137.270	Self-rising white corn meal.
137.275	Yellow corn meal.
137.280	Bolted yellow corn meal.
137.285	Degerminated yellow corn meal.
137.290	Self-rising yellow corn meal.
137.300	Farina.
137.305	Enriched farina.
137.320	Semolina.
137.350	Enriched rice.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.

SOURCE: 42 FR 14402, Mar. 15, 1977, unless otherwise noted.

EDITORIAL NOTE: Nomenclature changes to part 137 appear at 63 FR 14035, Mar. 24, 1998.

**Subpart A [Reserved]****Subpart B—Requirements for Specific Standardized Cereal Flours and Related Products****§ 137.105 Flour.**

(a) Flour, white flour, wheat flour, plain flour, is the food prepared by grinding and bolting cleaned wheat, other than durum wheat and red durum wheat. To compensate for any natural deficiency of enzymes, malted wheat, malted wheat flour, malted barley flour, or any combination of two or more of these, may be used; but the quantity of malted barley flour so used is not more than 0.75 percent. Harmless preparations of  $\alpha$ -amylase obtained from *Aspergillus oryzae*, alone or in a safe and suitable carrier, may be used. When tested for granulation as prescribed in paragraph (c)(4) of this section, not less than 98 percent of the flour passes through a cloth having openings not larger than those of woven wire cloth designated "212  $\mu$ m (No. 70)" complying with the specifications for such cloth set forth in "Official Methods of Analysis of the Association of Official Analytical Chemists" (AOAC), 13th Ed. (1980), Table 1, "Nominal Dimensions of Standard Test Sieves (U.S.A. Standard Series)," under the heading "Definitions of Terms and Explanatory Notes," which is incorporated by reference. Copies may be obtained from the Association of Official Analytical Chemists International,