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**ASSOCIATION INTERNATIONALE DE LA BOULANGERIE INDUSTRIELLE
INTERNATIONAL ASSOCIATION OF PLANT BAKERS AISBL**

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POSITION PAPER ON BAKE-OFF IN CORONA CRISIS

This paper reflects an AIBI recommendation to bake-off customers on how to keep the bake-off products in the safest and most hygienic conditions during the Corona Crisis.

1) SAFETY OF BAKERY PRODUCTS

To date, scientific references support the following statements:

- There is currently no evidence that food is a likely source or route of transmission of the virus,
- The risk of infection through any type of surfaces is much lower than through direct contact with an infected person. However, every effort should be made to avoid contamination by regular cleaning and disinfection,
- The same rules apply for persons handling unpacked bakery products. This can be done by strict application of existing recommendations and obligations during food handling and preparation, such as hand and personal hygiene,
- The Coronavirus is sensitive to heat. Baking-off in the shops, generally over 180°C, fully safeguards food safety, but does not remove the obligation to respect hygiene and prevention measures afterwards.

2) INDUSTRY POSITION AND GUIDELINES FOR BAKE-OFF CUSTOMERS ON SAFETY & HYGIENE

The corona crisis has led to an increase in hygienic and safety standards in all areas of human interaction and also in relation to food handling. Our industry guarantees the safest possible bake-off products.

a) Production & Supply

- The bakery industry has the **highest possible standards** of good manufacturing practices. All bakery companies work under GFSI standards (e.g. BRC, IFS and others). and Bakery products are produced, packed and stored in the safest way in our bakery companies.
- **Corona viruses are sensitive to heat.** Scientific evidence shows that such viruses are inactivated at temperatures around 60° - 70°C. The baking process is generally over 180°C.
- In addition to existing stringent hygiene and safety measures, all bakery companies have adopted **additional strict hygiene and prevention measures as issued by governments and health authorities to limit the corona pandemic.**



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b) Recommendations for in-store baking, presentation & self-serving process

To maintain freshly baked and bake-off category in the shops, additional hygiene & safety recommendations should be implemented in addition to existing hygiene measures. To follow strictly national law and regulations, the following points are recommended:

- **Train bake-off shop personnel to wash & disinfect hands frequently.**
- **Disinfect shop equipment frequently**, especially handles of furniture, food pliers or grippers and slicing machines.
- **Increase hygiene measures for self-service by consumers**, by **providing disposable gloves and/or disinfection of hands with disinfection gel in the bakery corner.**

3) IN STORE CONSUMER COMMUNICATION

To reassure consumers, increased communication should focus on:

- **Communication to consumers on implementation of the highest safety and hygienic standards** in-store as well as their own role in the process.

In particular this should include (subject to screening of local market standards, practices and legislation on corona measures

- ➔ *Our bakery products are produced according to the highest food safety standards and are freshly baked at minimum 180°C.*
- ➔ *Our bakery corner staff work to the highest safety and hygiene standards strictly respecting the national rules: they wash and disinfect hands regularly (bake-off customers can describe this more in detail).*
- ➔ *For consumers: Respect the consumer hygiene standards.*
- ➔ *Our bakery corner and furniture are cleaned and disinfected regularly.*

Disclaimer:

National COVID-19 rules prevail and supersede any AIBI guidance and COVID-19 best practice recommendations. AIBI COVID-19 guidance and advice can only be used in conjunction with applicable national COVID-19 regulations.