

SENATE

P. S. RESOLUTION NO. 69

Introduced by Senator Francis N. Pangilinan

RESOLUTION
DIRECTING THE COMMITTEE ON AGRICULTURE AND FOOD
TO LOOK INTO THE ELEMENTS THAT INFLUENCE THE SAFETY
AND QUALITY OF TURKISH FLOUR BEING USED AS A MAIN
INGREDIENT FOR BAKING BREAD AND PASTIRES, AND IN
PREPARING OTHER FOOD PRODUCTS, AND TO INSURE THAT THE
TURKISH FLOUR IS SAFE AND DOES NOT POSE A THREAT
FOR HUMAN CONSUMPTION

WHEREAS, the goal of every administration is to provide and ensure the supply of nutritious food for all people at all times;

WHEREAS, the Filipinos are a bread-eating people and the *pan de sal*, *pan de coco*, *monay* and loaf bread are the favorite breads traditionally served for breakfast or for morning and afternoon snack;

WHEREAS, flour is the main ingredient in bread, pastries and noodles, and is used as a component in the cooking of several Filipino dishes;

WHEREAS, flour is perishable and has a limited shelf life. The preservation of the freshness and nutritional value of flour depends on several elements such as exposure to climate, handling and storage. Flour when exposed to oxygen, like all natural foods, undergoes a reaction known as oxidation. It starts to degenerate and turn rancid unless it has been properly processed and handled to increase its shelf life;

WHEREAS, when flour becomes rancid, it will affect the flavor of the bread and other flour-based products, leaving a displeasing taste and smell on the product. Likewise, a rancid flour is bad flour, and anything bad taken in the body may have health risks;

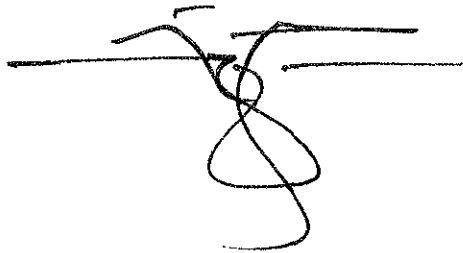
WHEREAS, the Philippines uses flour supplies from Turkey for its bread, pastries and other products. However, there have been reports cautioning Filipinos against the use of Turkish flour for fear of it being contaminated with mycotoxin, a toxic product developed from fungi and bacterial infection of the crops and, in this case, the flour.

WHEREAS, the Turkish government through the Embassy of Turkey in the country said that the wheat flour from Turkey is safe which translates to having gone through 'extensive periods of objective tests and market research.' Further, the government is 'more cautious about the safety of their products they send to foreign markets particularly in supplying agricultural products for food';

WHEREAS, one of the chief concerns of the Philippine Government with regard to agriculture is to warrant the nutritional value, safety and quality of food products that Filipinos consume;

NOW, THEREFORE, BE IT RESOLVED as it is hereby resolved by the Senate of the Philippines, to direct the Senate Committee on Agriculture and Food to look into the elements that influence the safety and quality of the Turkish flour being used as a main ingredient for baking bread and pastries, and in preparing other food products, and to insure that the Turkish flour is safe and does not pose a threat for human consumption.

ADOPTED,

A handwritten signature in black ink, consisting of several horizontal lines at the top and a large, stylized loop below them.