



THE SCOOP

The Bi-monthly
Newsletter of the
New Jersey
Bakers Board of
Trade

Happy Holidays to All the Hard-Working Bakers!

We hope everyone had a happy and prosperous Thanksgiving. By now everyone is deep into holiday production, and you are probably too busy to read this newsletter. But a new year is about to dawn and we at NJBBT are looking forward to serving you in the new year. With that in mind we will be sending a survey out in January to gauge how we may better serve the industry. Please take the time to respond as we are interested in hearing your views of the industry going forward.

How Clean Are Your Labels?

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Consumers are becoming more concerned and aware of what is in their food. Clean labeling refers to a product that has ingredients recognizable to the general public. Many bakeries use some manufactured product in the preparation of their baked goods. Many of these products contain chemical additives, not all of which have been tested and approved by the Food and Drug Administration. Currently the FDA relies on GRAS (Generally Regarded As Safe) classification. From a Washington Post article: "...food additives are exempted from the premarket approval process if they're considered "generally recognized as safe," or "GRAS" for short. This designation was created so that common household ingredients with a long history of safe use in food — like oil and vinegar, baking soda, and everyday spices and seasonings — would not have to go through rigorous safety reviews under current rules. However, companies can skirt the premarket approval process and determine on their own

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that a new food additive or substance is “generally recognized as safe.” Exactly how companies go about determining that a new ingredient is safe is up to them. The FDA says that companies can convene a “panel of qualified experts” to evaluate the scientific data. But it’s not a requirement. And studies show that even when food companies do convene a panel of experts, the experts are usually handpicked and paid for by the companies, creating financial conflicts of interest.”

In the absence of FDA action, some states have taken to restricting food additives on their own. Currently New York State has proposed legislation to ban 7 ingredients: azodicarbonamide, brominated vegetable oil (BVO), butylated hydroxyanisole (BHA), potassium bromate, propylparaben, Red 3, and titanium dioxide. All but BHA are banned in the European Union; the state of California last year enacted legislation to eliminate BVO, potassium bromate, propylparaben, and Red 3 from foods and drinks sold in that state by 2027. New York’s prohibition, if approved would take effect in 2025. Many bakery products contain these ingredients- from flour to the sprinkles on top of a cupcake and many products in between. Check your ingredients because "Clean Label" may be the marketing cry for 2025!

Did Your Bakery Make the List?

Newark Star-Ledger Posts List of Top NJ Bakeries

On November 25th, just in time for the holidays, the Star-Ledger posted their list of the top 71 bakeries in New Jersey. Click the link to see if your bakery made the list.

[**Top Bakeries in NJ**](#)

MARKET REPORT

After stabilizing somewhat, commodity prices increased substantially from November 2023. Click on the link for the full report.

November Market Report

Calendar of National Observances

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