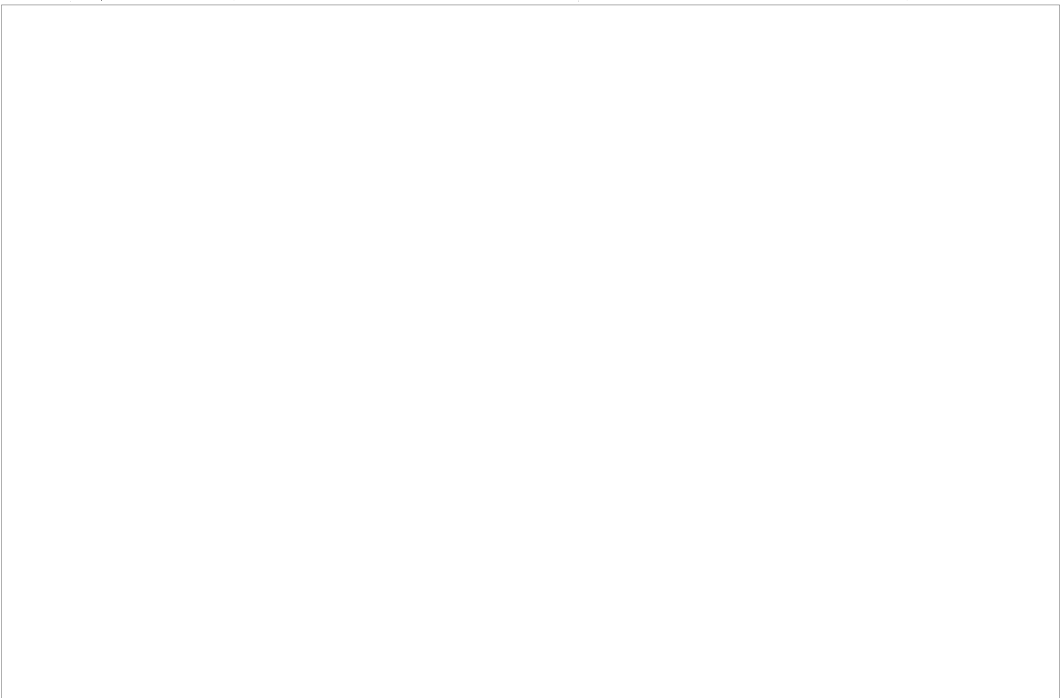
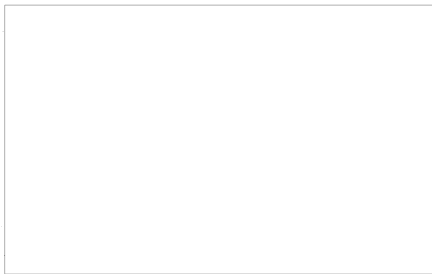


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Control Commission Criticizes Bread Production

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CONTROL COMMISSION REPORTS ON BREAD PRODUCTION -- Sofia,

Rabotnicheskio Delo, 19 Jan 52

On government instruction the State Control Commission inspection of bakeries in Sofia, Plovdiv, Dimitrovo, Gbрово, and Dimitrovgrad revealed that bread is badly prepared.

Of the 124 samples of bread taken during the inspection, only 6 samples from Sofia bakeries and 3 samples from Plovdiv bakeries proved to be entirely satisfactory. The other 115 samples are of low grade bread -- the bread either contains more moisture than prescribed, weighs less than it should, or is doughy, half baked, and stale. Unsatisfactory samples are taken from the following enterprises: 95 samples from the bakeries of the Sofia Economic Enterprise "Khleb i khlebni izdeliya" (Bread and Bread Products), whose director is Stefan Ivanov Kolev; 4 samples from the bakeries of the "Khlyab" (Bread) Bakers' Artisan Cooperative at Plovdiv, whose chairman is Vangel Kostov Khadzhihgeorgiev; 2 samples from the Bread Plant at Dimitrovgrad, whose director is Ivan Zhelev Ivanov; 3 samples from two bakeries of the "Gradska turgoviya" (City Trade) Municipal Commercial Enterprise at Dimitrovo, whose responsible manager is Krum Boyanov Dimitrov; 4 samples from the Bread Plant at Dimitrovo, whose responsible manager is Dimitur Stoev Dobridolski, and 7 samples from the bakeries of the "Gradska turgoviya" (City Trade) Municipal Commercial Enterprise at Gabrovo, whose responsible manager is Iliya Khristov Iliev.

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One of the principal reasons for the unsatisfactory preparation of bread in the inspected bakeries is the lack of a strictly established process for bread baking on the part of the Ministry of Internal Trade (responsible officers on bread production: Deputy-Minister Todor Stoyanov Yordanov and Managing Inspector Engineer Iliya Pavlov Iliev), and the administrators of enterprises at People's Soviets and Production Artisan Cooperatives, which are in charge of bread production. Because of this lack of a strictly established process, there are different ways for baking bread in different bakeries, and in many cases the most elementary technological requirements are not met. At most of the bakeries inspected the most basic instruments for measuring the temperature of the water, flour, dough, of the premises and the ovens are lacking. The flour is not sifted. The temperature of the water is not measured. In some cases the yeast is diluted in very cold water -- 9 degrees (sometimes taken directly from the faucet), as at branch number 8 at Gabrovo, which delays the raising of the bread; or in very hot water -- 52 degrees, as at branch number 30 at Plovdiv; and in water at 64 degrees, as at branch number 12 at Plovdiv, resulting in burned yeast and poor dough.

The inspection revealed that the dilution of the yeast and the mixing of the dough is performed at different temperatures in the baking premises. At branch number 38 at Sofia the temperature of the premises is 18 degrees; at branch number 172 at Sofia -- 23 degrees; at branch number 30 at Plovdiv -- 30 degrees, etc. The temperature of the flour used for mixing the yeast and the dough differs in different bakeries; at branch number 172 at Sofia there is a 10 degree difference; at branch number 152 at Sofia -- 11 degrees; at branch number 1 at Plovdiv -- 9 degrees; at branch

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number 32 at Plovdiv -- 24 degrees; and at branch number 1 at Gabrovo -- 23 degrees.

The necessary length of time for the dough to rise is not allowed; it is not placed in the molds or shaped at the proper time; as a result the first kneaded bread loaves rise excessively and overflow the pan, while the ones prepared later are placed in the oven before they have had time to rise.

The baking time and temperatures of the ovens also differ at the various bakeries; at branch number 38 at Sofia the bread is baked for 25 minutes in an oven at 320 degrees temperature; at branch number 155 at Sofia the bread is baked for only 25 minutes in an oven at 220 degrees temperature; and at branch number 6 at Dimitrovo the bread is baked for only 12 minutes, as a result of which the bread is scorched on the outside and raw on the inside.

The unsatisfactory preparation of bread at many places is due to the lack of the necessary baking equipment, obtainable without great difficulty.

Despite the knowledge of the Ministry of Internal Trade concerning the unsatisfactory situation of bread production and about the poor bread preparation methods at some bakeries, as shown by the inspection protocols of 1951, made by officials of the bread production section at the said Ministry, it has not taken the necessary measures for improving the bread production processes. At the end of December 1951 the Ministry of Internal Trade had not yet completed the elaboration of bread production technology. It had not assured the bakeries a supply of the necessary equipment

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and tools. On the other hand, the responsible bread production officials of the People's Soviets at cities inspected, have not exercised daily supervision of bread production, assuring its local improvement. They have not supplied the bakeries with even the most indispensable equipment such as containers, clocks, thermometers, and other utensils, although they have had the chance to do so. They also have not given them assistance and have not exercised a constant and efficient control over bread production.

The Ministry of Internal Trade and the responsible officials for bread production at the People's Soviets do not keep registers of their personnel, upon whom the quality of the bread depends, nor have they organized courses for increasing the skill of the personnel. The Ministry of Internal Trade has not sought out and employed the skilled bakers at hand.

As a result, despite the satisfactory proportions of the flour mixture allotted for bread preparation -- 80 percent wheat and 20 percent barley, or 65 percent wheat, 15 percent rye, and 20 percent barley -- many bakeries prepare bad bread.

Therefore, the main cause for low grade bread at many localities is the unsatisfactory method of preparation. The low grade bread is caused by unsatisfactory baking, non-observance of elementary technological requirements of bread baking by the bakeries, and the lack of efficient and constant supervision and management by officials of the Ministry of Internal Trade and the People's Soviets, who are responsible for satisfactory bread production.

The State Control Commission reported the results of its in-

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spection to the Council of Ministers. The Council of Ministers adopted a series of measures for improving bread production and its management.

The State Control Commission dismissed the following persons from their jobs: engineer Iliya Pavlov Iliev, Managing Inspector of the "Khleboproizvodstvo" (Bread Production) Section in the Ministry of Internal Trade, because in spite of the numerous reports and warnings about the low grade of the bread produced, he had condoned its production and sale to the working people, he had not rationalized and assured the application of a unique and complete technological process for bread baking, he had not taken the necessary steps for supplying the bakeries with the required baking equipment and utensils, and he had not taken the required measures to train bakers. Stefan Ivanov Kolev, Director of the "Khlyab i khlebni izdeliya" Sofia Municipal Economic Enterprise, was dismissed for the following reasons: he had not exercised sufficient control over Sofia bakeries, in spite of the fact that he had a large staff of controllers at his disposal; because he had not supplied them with the necessary equipment; and because he had allowed them to turn out bad bread. Iliya Khristov Iliev, Chief of the "Khlebroproizvodstvo" Section at the "Gradska turgoviya" Municipal Commercial Enterprise at Gabrovo, was dismissed for the following reasons: he had not exercised the necessary control over the quality or weight of the bread; because he had not taken measures for enlarging and remodeling the ovens; because he had not guaranteed sanitary conditions for those engaged in bread production; and because he had not taken the necessary care of the selection and training of the bakery workers. Denyu Georgiev Totev, Chief Account-

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ant at the above mentioned enterprise at Gabrovo, was dismissed for the following reasons: he had not established a strict accounting system and control over the use of flour, and had condoned flour savings at the expense of quality and weight of the bread. Vangel Kostov Khadzhigeorgiev, Chairman of the "Khlyab" Production Artisan Cooperative at Plovdiv, was dismissed for the following reasons; he had not exercised the necessary supervision over the bread production, had permitted the production and sale of bad bread to the population, and moreover had allowed bread to waste. Krum Boyanov Dimitrov, Chief of the "Khleboproi_zvodstvo" Section at the Municipal Commercial Enterprise "Gradska Turgoviya" at Dimitrovo, was dismissed for the following reasons: he had not assured an effective control over the quality and the weight of the bread, had permitted the regular baking and selling of low grade bread to the population, and had not assured a supply of the most essential equipment and utensils to the bakeries.

The State Control Commission also imposed punishment upon other guilty persons.

The State Control Commission will continue to inspect bakeries in the future.

II In connection with the report of the Chairman of the State Control Commission, Comrade D. Dichev, on the results of the inspection performed by order of the Council of Ministers; at certain bakeries in Sofia and throughout the country, the Council of Ministers has adopted the following resolutions:

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1. The conclusions and the proposals of said commission were approved.

2. Attention is seriously called to the chiefs of the Ministry of Internal Trade and to the People's Soviets in the cities concerning the impermissible bread production situation at some localities and to the lack of necessary supervision and cares for proper bread preparation. They are asked to take immediate measures to eliminate this state of affairs and to assure the production of good quality bread in all of the country's bakeries.

3. The deputy-Minister of Internal Trade, Comrade Todor Stoyanov Yordanov has been strongly reprimanded, because he had not assured efficient administration of bread production and had condoned defects in production.

4. It has been decided to establish an Office for Bread Production at the Ministry of Internal Trade. This office will have complete authority and control over bread production enterprises.

5. Bread production services will be instituted at People's Soviets of worker's deputies, in the larger cities. Bread baking specialists and workers, who have distinguished themselves in the bread industry will be employed in this service.

6. The Minister of Internal Trade has been ordered to:

(a) draw up and approve special instructions for applying correct technology in bread preparation within a month, and to require all bakeries to observe them;

(b) make an inventory of the equipment and condition of bakeries and to take measures for remodeling and supply them

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with the most essential equipment and utensils within a month, so that the right conditions for the production of good quality bread will be created;

(c) determine, within a month, the bakeries' oven capacity, and assure the observance of this capacity, in the desire of improving the quality of the bread and its outward appearance; and

(d) draw up and approve, within 15 days, a plan for grading workers engaged in bread production, and to assure the fulfillment of this plan.

7. The Ministry of Supply and Food Industry has been ordered to draw up, within a month, complete instructions for grinding flour according to proper technological methods, and to assure the application of these instructions.

8. A special group in the State Control Commission will be instituted to exercise regular control over bread production.

9. The executive committees of People's Soviets of worker's deputies has been ordered to set up and exercise strict control over bread production and quality.

10. The Ministry of Public Health and Social Welfare has been ordered to exercise a regular and effective control over the bread producing enterprises. It will have the authority to impose heavy penalties for violations of sanitary requirements, including closing those bakeries which do not observe rules of public hygiene.

11. From 1 Mar 52 the proportion of the ingredients in flour, allotted for the preparation of ordinary bread, has been ordered to be as follows: 80 percent wheat and 20 percent rye, or 75 percent wheat and 25 percent rye.

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The Council of Ministers is of the opinion that a very useful role, assuring proper and high grade bread production, can be played by the control exercised by the population itself, namely, the commissions for public control of the Fatherland Front. These commissions must become more active and their control activities must be increased. Their duty is to report all irregularities and weaknesses they have discovered to the State Control Commission, and to the officials who are directly in charge of bread production.

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