UNITED STATES
DEPARTMENT OF COMMERCE
BUREAU OF
FOREIGN AND DOMESTIC COMMERCE

OFFICE OF COMMERCIAL ATTACHÉ
ROME, ITALY

Rome, April 8, 1927.

Miss. Ida M. Tarbell,
120 East Nineteenth Street,
New York, N.Y.

Standard Italian Flour.

Dear Miss Tarbell:

I was very glad to have your letter of March 18 and it is a pleasure to be able to comply with your request for a sample of the standard flour used here and the information with regard to its composition. I enclose copy of a letter I have written to Dr. Ruddiman, to whom I have also sent a generous sample of the flour.

Life in Italy continues to be full of interesting developments. You will no doubt have seen reports of the transformation of Italy's principal ports of entry into free ports. Personally, the only complaint I have to make is that, with the continued improvement of the lira, we are finding the necessities of life increasingly expensive, not to mention the luxuries.

I am to attend the International Economic Conference at Geneva in May and later will go to Vienna to a general Commercial Attachés meeting and from there on to Stockholm to attend the meeting of the International Chamber of Commerce. This will all be very interesting and pleasant but, as you see, will take me away from the office for many weeks. I am sure, however, that Mr. Osborne will be glad to be helpful to you in any way, should you have need of our services.

With kind regards,

I am,

Yours sincerely,

H. C. MacLean,
American Commercial Attaché.

Inclosure 33942.
EH/RB.

Digital Image, 2009. The Ida M. Tarbell Collection, 1890-1944, Allegheny College Pelletier Library.

Rome, April 8, 1927.

Dr. E. A. Ruddiman,
3324 Virginia Park,
Detroit, Mich.

Italian Standard Flour.

Dear Sir:

Miss Ida M. Tarbell has written us that Mr. Ford is interested in experiments tending to produce a palatable bread of high nutritive value. Miss Tarbell states that she talked with Mr. Ford about the standard dark loaf prescribed by the Government in Italy and requested us to send you a sample of the standard Italian flour with any information available with regard to it. I am, therefore, sending you a small package of the standard flour used in the city of Rome.

On August 13, 1926, the Fascist Government issued a Decree making it obligatory that all good milling quality of wheat having a specific weight of not less than 78 kilos per hectoliter (60.57 pounds per bushel) and containing not more than 2% impurities, be milled in such a manner as to extract a single grade standard flour having a milling extraction of not less than 85%.

A certain leeway is allowed for wheat having a lower specific weight than the above but in no case may the milling extraction fall below 80%. We are informed that the sample we have sent you represents about 82% milling extraction. Furthermore, nothing except the bran may be extracted from the flour. This flour is baked in loaves which may not exceed 7.05 ounces in weight. The local sanitary officers are charged to inspect at regular intervals samples of flour provided by the mills and to oversee bread-making in the local bakeries. Both the flour and the bread are subject to three examinations: 1) The flour is inspected for its appearance, color, odor and taste, and for presence of any coarse impurities. The bread is tested for odor, taste, baking methods, color of the crust and of the crumb, porosity and elasticity, presence of mould etc. 2) Both the flour and the bread are subject to a chemical analysis which must give the following results:

Flour

dry values:

Moisture	not more than 15%,
Ash	from 0.95 to 1.25%
" insoluble in hydrochloric acid	not more than 0.3%
Cellulose	from 0.80 to 1.40%
Ether extract (average)	1.90%
Nitrogen (average)	2.30%
" substances (average)	14.37%
Glutine (wet average)	35%

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Bread

Moisture	not more than 30%
Ash free from sodium chloride	from 1.05 to 1.35%
Ash insoluble in hydrochloric acid..	not more than 0.4%
Cellulose	from 0.80 to 1.40%
Nitrogen (average)	2.30%
" substances (average)	14.37%

3) Both the flour and bread are subject to a microscopic examination. Through the miscroscopic examination of the flour it is ascertained, by the percentage of the bran contained therein, whether or not the flour has been milled in accordance with the existing regulations. If there is any further information you would like with regard to milling and baking practices in Italy, we shall be glad to make an attempt to get it for you.

Very truly yours,

H. C. MacLean,
American Commercial Attaché.

Inclosure 33941.

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