



དབལ་ལྗན་འབྲུག་གཞུང་།  
སོ་ནམ་དང་ནགས་ཚལ་ལྗན་ཁག།  
འབྲུག་སོ་ནམ་དང་ཟ་ཆས་འབྲིམས་དོན་དབང་འཛིན།  
**ROYAL GOVERNMENT OF BHUTAN**  
Ministry of Agriculture and Forests  
Bhutan Agriculture and Food Regulatory Authority (BAFRA)  
Tashichodzong, Thimphu: Bhutan



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**PRESS RELEASE**

A video is being circulated on various social media platforms regarding *“formation of elastic mass (plastic-like) when refined wheat flour (Maida) is mixed with water and remains as solid residue when washed in water for a long time”*.

In this context, the Bhutan Agriculture and Food Regulatory Authority (BAFRA), Ministry of Agriculture and Forests would like to clarify that the wheat and other grains (including barley and rye) contain a mixture of two proteins viz. glutenin and gliadin. When flour made from grains is mixed with water, the two proteins (glutenin and gliadin) combine to form gluten. The more the dough is mixed, the more gluten is formed which has elastic nature.

As such, BAFRA would like to inform the general public that the plastic like mass is not any type of adulterant but the formation of gluten. In fact, gluten is critical as it provides the proper texture and functions for processing the dishes namely pasta, bread, and pastries.

Further, we would like to urge the general public to kindly contact BAFRA toll-free number (1555) or Facebook page (<https://www.facebook.com/BAFRA2018>) regarding any concerns related to foods before it is shared on social media, to avoid misleading the consumer and causing unnecessary panic among the public.

We assure timely information and advisories on food safety to all the consumers and look forward to your kind cooperation to promote food safety in the country.

**Bhutan Agriculture and Food Regulatory Authority (BAFRA)**