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**AGRICULTURAL DEVELOPMENT SYSTEMS
EGYPT PROJECT**

UNIVERSITY OF CALIFORNIA, DAVIS

**ECONOMIC IMPACT OF ORDINANCES
OF MINISTRY OF SUPPLY REGULATING THE PROCESSES
OF PRODUCTION AND DISTRIBUTION OF BALADY BREAD**


by

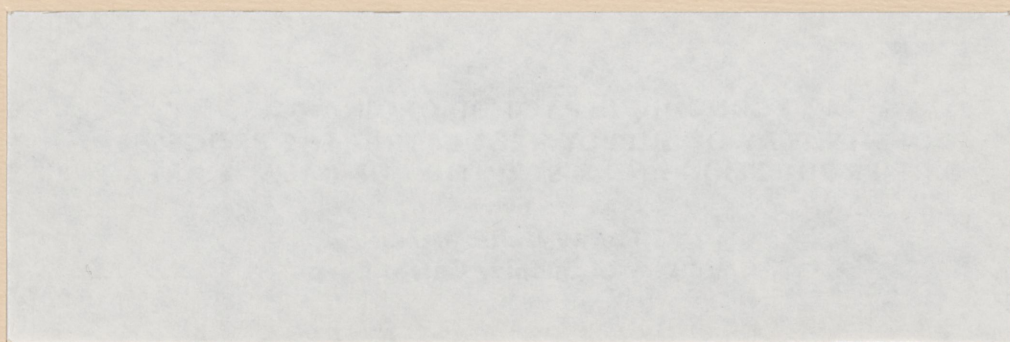
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Economic Impact of Ordinances of the
Ministry of Supply Regulating the Processes
of Production and Distribution of Balady Bread

"Balady" bread is considered the main element in the nutrition of Egyptians. Therefore, the Government was very keen to make it available, and exerted much effort in the form of the huge direct subsidy, which the state grants annually--amounting to L.E. 886 million in 1982. This is in addition to the indirect subsidy represented in the losses of some mill companies and of all of the bakeries of the public sector.

This project will attempt to carry out a field study of the Balady bakeries of Greater Cairo because of the importance of Balady bread. About 84 % of the total varieties of bread produced by commercial bakeries in 1982 on the Republic level was Balady bread. In Cairo and Giza alone 35 % of the total bread products of the commercial Balady bakeries on the Republic level is Balady bread.

A questionnaire consisting of 59 questions was designed for the study. The resulting sample represents the geographical distribution of the Greater Cairo area. 52 public sector and private sector bakeries received the questionnaire. The sample covered 14 quarters of Greater Cairo. It was carried out in April, 1983, and was a random sample.

The main problems examined in the research can be summarized as:

- (1) shortage of Balady bread in particular quarters of Cairo, and
- (2) low quality of bread produced.

Due to non-compliance of bakeries to requirements fixed by the Ministry of Supply, some of the bread is low quality. The price of bread on the black market is twice as much as the fixed price.

The objectives of this investigation are, therefore, to know the extent of success realized by the state in achieving the goals designed in production and distribution; and to obtain suggestions and recommendations to help solve the problems involved.

The study showed that most, if not all, of the Balady bakeries of the sample are old, primitive and manual. They are not clean and are small units. The bakeries operate under very difficult conditions. Results of our study indicated that the average age of bakeries was 38 years. The supposed age of most bakeries is well over that.

The ovens (fireplaces) of the bakeries usually number between one and four. Bakeries with 2 ovens or less represent 89 % of the sample bakeries, and the rest of the bakeries have more than 2 ovens. Most of the ovens are idle; only 10 % of the total number of the sample bakeries work at full capacity. Idle ovens represent 46 % of the total oven capacity. (Table 1)

We found that all dried bread ovens are idle, even though there is a demand for dried and toasted bread. These two kinds of bread are not produced now, because their prices are fixed at the same price as the fresh bread, although the cost of production of dried and toasted bread is relatively higher.

Results indicated that "Tabaky" bakeries (all private sector) produce dried or toast Balady bread, though it is forbidden. They sell this bread at the price of 20 millemes. This shows that the consumer is ready to pay double the fixed price of the loaf if it is improved in quality.

Table 1 - Number of ovens and their percentages (idle and working)
in sample of bakeries in Greater Cairo, 1983.

<u>Number of Bakeries</u>	<u>Number of Ovens/ Bakery</u>	<u>Percentage of Ovens</u>	<u>Total Ovens</u>	<u>Working Ovens</u>	<u>Idle Ovens</u>	<u>Percentage of Idle Ovens</u>
2	1	4 %	2	2	--	-- %
24	2	85 %	88	47	41	47 %
5	3	9 %	15	8	7	47 %
1	4	2 %	4	2	2	50 %
52		100 %	109	59	50	46 %

Source: Collected and computed from sample data.

Nearly all of the bakeries work 24 hours a day, continuously (Table 2). The production workers almost always work more than the work-hours fixed by the labor law. Worker's ages range between 12 - 14 years, or in some cases over 65 years. Only this age group can be attracted by the very low, illegal wages. Some bakeries hire the handicapped. In addition to the tremendous exertion required by bakery laborers, the conditions under which they work create health problems, and most suffer from professional diseases. This situation causes workers to run away from their places of employment. Workers in bakeries are temporary help, never permanent, and not reliable. The coffee shop is their market. These laborers are not specialists; they come from various professions, and are completely ignorant of the job for which they are hired. All of this creates an atmosphere for the production of bread of bad quality.

Therefore, it is recommended that close control be exercised on bakeries, making sure they adhere to the labor laws, and protect the laborers from exploitation, as well as providing healthy conditions for them, providing training for bakery production laborers, and increasing their number.

It was found that about 12 % of the total number of sample bakeries can work more hours than their present actual working hours. They work 16 hours or less daily, whereas they are able to work 24 hours. The reason for not working more hours is mainly the shortage of laborers. Particularly in short supply are technicians such as kneaders, dividers and bakers. These workers are not permanent--there is a constant turnover. Their work is not reliable, they are called for from the coffee shops; sometimes from their houses. This absence hinders production. Factors preventing bakeries from working 24 hours daily are: lack of high wages, 49 %; scarcity of labor, 48 %; and inability to meet flour quotas, 3 %.

Table 2 - Number of work hours daily of sample Balady bakeries
in Greater Cairo in 1983.

<u>Number of bakeries</u>	<u>Number of daily work hours</u>	<u>Percentage of number of bakeries</u>
46	24	88 %
4	16	8
1	8	2
1	depending on labor	2

Source: Collected and computed from sample data.

The present production capacity of Balady bakeries can be increased by operating the idle ovens, which consist of about half the total number.

It was found that all sample bakeries cannot increase the production capacity horizontally, i.e. establishing new ovens; but, by renewing idle ovens, production can be accelerated.

The data showed that about 79 % of the bakeries which have idle ovens can increase their production capacity, while the rest cannot.

The lack of extension of present production capacity is because of the scarcity of laborers, due to poor wages; a result of insufficient capital, plus the impossibility of obtaining an additional quantity of flour above the fixed quota; and the inability to market the extra bread. These factors represent 46 %, 25 %, 23 % and 6 %, respectively, of the bread production problem.

It is noticed that no quota of flour is fixed for the bakeries of the public sector; the quota is open according to the actual amount utilized. The maximum quantity used is 20 sacks of flour per oven, daily. The determined quota of flour for private sector, ranges between 12 and 48 sacks daily for bakeries of one working oven. (Table 3)

The fixed quota should be reconsidered. It must be based on actual and realistic surveys. The criterion of distributing the flour quota to bakeries should be according to the actual working ovens rather than being based on the total number of ovens. The normal rate under present bakery conditions is not more than 21 sacks daily.

The analysis showed that about 80 % of Balady bakeries in the private sector in Cairo obtain a quota of flour on the average of more than 29 % of their actual needs.

Table 3 - Number of ovens which are actually working in each bakery, and daily fixed flour quota (in sacks of 100 kg gross) per bakery in Greater Cairo in 1983.

<u>Number of bakeries</u>	<u>Number of working ovens per bakery</u>	<u>Total of working ovens</u>	<u>Fixed flour quota daily in sacks per bakery</u>	<u>Total flour quota</u>	<u>Notes</u>
1	1	1	12	12	work 8 hours daily
1	1	1	18	18	
2	1	2	20	40	
1	1	1	21	21	
3	1	3	22	66	
3	1	3	23	69	
1	2	2	23	23	
8	1	8	24	192	
7	1	7	25	175	
1	2	2	25	25	
3	1	3	26	78	
3	1	3	27	81	
1	2	2	27	27	
4	1	4	28	112	
7	1	7	30	210	
2	2	4	30	60	
1	2	2	32	32	
1	1	1	41	41	
1	1	1	48	48	total ovens are 3
1	2	2	57	57	total ovens are 4
<u>52</u>		<u>59</u>		<u>1387</u>	

Source: Collected and computed from sample data.

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The study showed that about 12 % of sample bakery owners and those responsible for their running, mentioned that the fixed quota of flour is not sufficient. But in fact, it was shown that only 4 % of the total number of sample bakeries could be considered as receiving an inadequate quota. (Table 4)

Table 4 - The degree of sufficiency of flour quota for some Balady bakeries in Greater Cairo in 1983.

<u>Bakeries serial No.</u>	<u>Working ovens</u>	<u>Total work hours daily</u>	<u>Fixed flour quota daily (in sacks)</u>	<u>Location</u>
1	1	24	25	Shoubra El Khema
2	1	8	12	Boulac Abou El Ealla
3	1	24	26	El Darb El Ahmar
4	2	24	27	El Maaidi
5	2	24	32	Giza
6	1	24	25	Boulac El Dakrour

Source: Collected and computed from sample data.

Data obtained showed that the fixed quota of flour for some bakeries is more than the actual flour utilized at the rate of 17 % to 56 % with the average being about 25 %. (Table 5)

It is well known that this excess flour goes to Tabaky bakeries or to rural areas. Therefore, it is recommended to close the Tabaky bakeries, as they work illegally and they rarely produce bread for Egyptian families. The great majority of them produce commercial Balady bread, sold to consumers at 20 millemes, although the fixed price is 10 millemes. A better use of their laborers can be made by putting those laborers in commercial Balady bakeries.

Table 5 - The increase of fixed flour quota above the actual amount needed for some Balady bakeries in Greater Cairo in 1983.

<u>Bakeries serial No.</u>	<u>Fixed flour quota in sacks, daily</u>	<u>The actual use in sacks daily</u>	<u>Percentage of the increased fixed quota over actual use</u>
1	28	24	17 %
2	24	20	20
3	18	15	20
4	21	15	40
5	24	20	20
6	24	20	20
7	30	22	36
8	30	25	20
9	30	25	20
10	30	25	20
11	24	20	20
12	26	20	30
13	25	20	25
14	25	16	56
Total	359	287	25 %

Source: Collected and computed from sample data.

The owners and those responsible for running about 77 % of the sample bakeries stated that the fixed quantity of bran is not sufficient. The fixed quantity of fine bran is 2.5 kg per sack of flour; they use an additional quantity of one kg. per sack.

It is suggested therefore that the fixed quantity of bran be reviewed.

Results showed that about 0.5 % of flour and bran is considered waste in the form of sweepings, which are a mixture of flour, bran and dust. Thus, it is recommended to exert efforts for reducing the waste of flour and bran in bakeries.

It was found that about 15 % of the total number of sample bakeries, receive the quota of flour from mills far from the bakeries, although there are nearer mills. This at least doubles the transportation cost, even though there is a fixed transportation cost allowance that is uniform for all bakeries. It is therefore recommended that consideration be given to the distances between bakeries and mills. The fixed quota of flour should be delivered by the mill nearest the bakery to decrease the transportation cost and to insure prompt delivery.

Data showed that all bakeries receive flour from mills daily due to lack of storage facilities and money.

It was found that about 85 % of the flour received by all sample bakeries is suitable for bread production; the rest is not. This is due to darkness of flour color, low moisture, weak gluten, so flour does not absorb much water, and sometimes it has stones or other strange substances.

Therefore it is recommended to mix the different kinds of wheat with suitable proportions before milling, to produce proper flour for making Balady bread, since most mills do not mix wheat.

Data obtained showed that the majority of owners stated that most of the flour sacks received are less than the fixed weight the shortage ranges between 0.5 to one kg. per sack. Short weights up to 5 kg. were reported.

It is recommended to insist on tight control in weighing flour sacks in mills.

Data indicated that 19 % of the sample bakeries have storage space for storing flour. Others have no storage area, and flour is stored in the passages of bakeries--sometimes in the street, often stacked on the dusty, unsanitary floor. The actual stored flour was found to be enough for one day or less in all stores and bakeries.

The study recommends consideration of adopting of a law insuring that one day's quota of flour will be stored in all bakeries, making continuous production a reality.

Ministerial Ordinance No. 116 in 1968 prohibits using solar (gasoline) or diesel as fuel in Balady bakeries. For this reason they have been using mazot since 1968. The ministerial ordinance No. 28 in 1960 compels bakeries to store stock of petroleum stuffs enough for 10 days.

The study indicated that more than 50 % of the sample bakeries were using solar before the law forbade it. The only advantage of mazot over solar is that it is priced lower and it is relatively more available. The cost of manufacturing flour sacks for Balady bread is fixed on the basis of the use of mazot.

Though the cost of fuel was unified, solar was used exclusively before the law prohibited it. Solar has many advantages over mazot. It is cleaner, works quickly, contributes to the improvement of the quality of bread produced, and is preferable considering the health of laborers and efficiency of machines. In the winter it saves the cost of melting mazot and cuts maintenance costs on machinery and equipment. Less production of defective bread is another advantage of solar.

Broadly speaking, the cost of using solar does not differ much from the cost of using mazot. Thus, it is recommended to leave bakeries free to use either fuel without raising the fixed cost as was the custom in previous years.

The cost of manufacturing flour sacks (100 kg), profit margin, the price of flour sacks, and the weight of the bread loaf, are defined by supply ordinances, on the basis of certain production rates of loaves per sack, and the selling price of the loaf.

The price of flour delivered to bakeries was quite stable from 1955 to 1978. The profit margin was also stable through this period. The cost of manufacturing sacks was almost as stable; it did not increase by more than about 10 % during this period. The wages increased about 159 % during the same period.

During a later period, from 1978 - 1982 the fixed price of flour to bakeries decreased by about 26 %. The profit margin increased by 213 %. The cost of manufacturing sacks increased by 102 %, whereas wages increased by 88 % during the same period. These large increases in the last period may be to compensate for the lack of increase and stability in the previous period.

Although the government raised the fixed costs of manufacturing flour for bread in 1982, the study showed that all owners of bakeries indicated that the fixed manufacturers cost does not conform with the actual cost. This is due to the increase in the price of machines, equipment, spare parts, and maintenance.

But the major problem in producing Balady bread, is concentrated mainly in shortage of manpower. As a result, the wages increased much more than the fixed wages for production laborers, particularly the kneader, divider and baker.

It is noteworthy that in all sample bakeries, whether public sector or private sector, the number of permanent production laborers is not

sufficient for full operation. The owners are thus obliged to hire temporary laborers from the coffee shops, in order to maintain continuous production.

Decree No. 95 in 1945 stipulates that bakeries are not allowed to stop under any condition.

Results showed that about 83 % of the total bakeries pay wages above the fixed rate. The increase attained on an average is about LE 3.4 for baker, LE 3.2 for divider, LE 2.8 for kneader, in each shift.

It was also noticed that there is an inadequacy of fixed wages for production laborers according to the Ministerial Supply Ordinance No. 288 of 1982. It did not take into consideration the quantity, quality and conditions of labor, nor did it include all production laborers or all the categories of laborers. It is therefore recommended to review the fixed wages of laborers and to modify them to fit the actual situation.

The production rate per flour sack is defined at 880 loaves. It is based on the weight of each loaf being 169 gm.; the fixed price to consumers in 10 millemes. But we found that the actual rate of loaves ranges from 880 to 1150 loaves per sack.

Data obtained showed that only about 2 % of the bakeries produce bread according to the fixed properties of weight, while the rest do not.

(Table 6)

The short weight of the loaf varies between 8 gm. and 31 gm. About 46 % of the total bakeries produce bread of 138 gm. per loaf on the average. This means that the weight of the loaf is short of the fixed requirement by 31 gm., at a rate of 18 %.

Owners of bakeries admitted that they are obliged to reduce the weight of the loaf to compensate for the actual increase of costs over the fixed costs in general. This is especially true of production laborers' wages. It is noteworthy that Ordinance No. 90 in 1957 stipulated the following: The seller must deliver Balady bread by weight, if the buyer

Table 6 - Classes of sample bakeries according to actual average of loaves produced from a flour sack 100 kg. in weight.

<u>No. of loaves in flour sack</u>	<u>No. of bakeries</u>	<u>Percentage per class</u>	<u>Average weight of loaf (gm.)</u>
880	1	2 %	169
more than 880 to less than 900	5	10	167
from 900 to less than 950	8	15	161
from 950 to less than 1000	14	27	152
1000 to 1150	24	46	138
Total	52	100 %	

Source: Collected and
computed from sample data.

It is well known that it is difficult to apply this rule, and consumers have never heard of it even though this ordinance is still in force.

Therefore, it is recommended to review this rule and cancel it, since application of same is impractical and difficult. Furthermore the seller is not responsible for the decrease in the weight of bread.

Ordinance No. 90 in 1957 amended by No. 169 in 1980 defined the properties of bread. The most important of these properties are: the weight of each loaf should not be less than 169 gm. on an average; the diameter should not be less than 19 cm.; the bread should have a normal appearance, taste, flavor and odor; and moisture should not exceed 39 % for hot bread, or 38 % for cold bread.

The fact is that most bread produced at the present time does not fulfill the requirements as defined. 98% of produced bread is under the fixed weight. Most bread has high moisture content and may be partially unbaked.

Ordinance No. 728 of 1961 stipulates that the flour must be sifted to eliminate all foreign substances and leave the flour clean and healthy. Though this is a vital operation, it was found that bakeries do not sift the flour. The result is the production of bread of unacceptable quality, containing bits of foreign substances.

Neither is the bran sifted. Moreover it is not kept in clean containers but is left on the floor. Some bakeries use coarse bran which is unclean. Law No. 176 of 1968 prohibits owners of bakeries or those responsible for running them to stock or to use coarse bran. For these reasons, and because most production laborers are not specialized (although many operations require particular skills), the result shows that wages are tied to production on the basis of quantity not quality. A high quantity of defective bread is produced.

Data showed that the proportion of defective bread increases beyond the normal proportion of nearly 0.5 % of the total produced bread.

Defective bread in sample bakeries ranged from between 0.4 % and 4.7 % of total produced bread. It was found that only about 12 % of the sample bakeries do not exceed the normal proportion of defective bread. This normal proportion of 0.5 % is allowed in public sector bakeries. The remaining bakeries represent about 88 % of the total. The proportion of defective bread in these bakeries increases over the normal proportion. The general average of defective bread in all bakeries reaches more than three times the normal proportion and amounts to 1.6 %. The price of defective bread ranges between 4 and 7 millemes, and 6 millemes is the average. (Table 7)

Defective bread is used for feeding poultry and livestock.

The high increase of defective bread over the normal proportion can be explained as being due to a lack of specialist and technical laborers. Looking at it in another way, the increase of defective bread may be profitable to bakery owners. As a result of paying higher wages than the fixed ones, the owners are obliged to decrease the weight of bread, as mentioned before. When calculating the value of the additional bread over the fixed rate (which includes a high proportion of defective bread), one finds that it covers the increase in fixed wages and more.

Results indicated that stale bread ranged between 0.2 and 1.5 % of the total bread. The average is about 0.9%. The price of stale bread is the same as that of defective bread, because most of it is defective bread, and is used for the same purpose as defective bread.

Stale bread occurs in areas where bread is of sufficient quantities and usually is the bread returned from restaurants.

Table 7 - Proportion of defective bread of sample bakeries

<u>Classes of proportion of defective bread</u>	<u>No. of bakeries</u>	<u>Percentage of bakeries</u>	<u>Selling price of loaf (millemes)</u>
to 0.5 %	6	12 %	4 - 6
from 0.5 % to less than 1 %	8	15	4 - 6
from 1 % to less than 1.5 %	11	21	4 - 7
from 1.5 % to less than 2 %	17	33	4 - 7
from 2 % to less than 2.5 %	6	12	5 - 7
2.5 % and more	4	7	6 - 7
Total	52	100	6

Source: Collected and
computed from sample data.

It was found that the most important distribution system is selling from bakery to consumer directly. All bakeries sell bread to consumers at 10 millemes per loaf. This is due to the unavailability of bread in other channels. Consumers are often obliged to buy bread from bakeries. Data showed that the proportion of bread sold from bakery to consumer ranged between 20 % and 100 %.

Further results indicated that about 10 % of the bakeries sell all produced bread to the consumer directly, and 40 % of bakeries sell more than 70 % of the total produced bread to consumers at the bakery. About 71 % of bakeries sell more than 50 % of the total produced bread to consumers. Most of the rest of the bread is sold to customers, delivered to customers' shops, and the balance is mainly sold to bakeries, and a small proportion is delivered to hospitals and companies.

Therefore it is recommended to expand mechanizing Balady bread with automatic and semi-automatic bakeries and thus to increase the production and supply of bread. Simultaneously a law should be passed to give no licences for establishing new Balady bakeries.

Most bakeries use more than one way to transport the bread. The most common way is by laborers who carry bread on their heads on pans or racks. About 56 % of the bakeries use this method in addition to other ways of transportation. The next most utilized method is transport of bread in pans or racks carried on the head, but while riding a bicycle. This method is used by about 40 % of the bakeries, along with other transportation means.

About 8 % of sample bakeries transport bread to companies and hospitals by pick-up.

Bakeries also use various types of carts, such as animal drawn, hand carts, or tricycles, etc.

It is evident that all these means of bread transport have many

disadvantages, one of which is exposure of bread to atmospheric contamination and possibility of dropping it on the ground, thereby contaminating the bread. It is recommended to use modern and sanitary methods of transporting bread.

It was found that about 35 % of sample bakery owners in the private sector have not enough knowledge about automatic or semi-automatic bakeries. Data showed that most bakery owners in the private sector, who represent about 53 % and have the necessary information regarding automation, prefer to transfer the operation of their bakeries to semi-automatic. The reasons for this preference are: to overcome the problem of labor shortage, to increase the production of bread, and to improve its quality. Therefore some owners have actually transferred their manual bakeries to semi-automatic. The other 47 % of bakery owners of the private sector do not wish to transfer their bakeries to automatic or semi-automatic. Their reasons for their decision are: lack of capital, the high rate of fixed costs, large areas of land required, and the need for technical and skilled laborers who are unavailable now. As a result of this, the bakeries remain idle a good part of the time.

According to these results, and for other reasons, it is recommended that it is imperative to generalize semi-automatic bakeries.

Data obtained showed that about 37 % of bakeries in the private sector; wish to continue in this activity. The reason for this preference is that it is their only profession and the source of their income, and they find it difficult to transfer to another job.

We also found that about 63 % of bakery owners in the private sector do not wish to continue. The main reasons for this is: the profits are relatively low in comparison to other fields of endeavor. This profession has many risks. Owners are subject to severe supply penalties for contraventions which are usually beyond their control and the inspectors have a rigid attitude.

Few expressed sorrow for having to decrease the weight of the loaf and admitted that they were obliged to do so and consider their profit is not unlawfull.

It is observed that most of the bakery owners are elderly and do not wish to pass on the profession to their sons, who are also not willing to work in this profession because of its hard conditions. No new producers are willing to enter this profession of bakery operator.

From the above it is clear that Balady bakeries are gradually diminishing. This trend supports the necessity to move toward expansion to automatic or semi-automatic bakeries.

From conclusions emerging from the above discussion,
the following is recommended:

1. It is necessary to expand the construction of semi-automatic bakeries, leading to solving many of the present problems of Balady bakeries as mentioned previously in this paper. Another important benefit is the ability to control production. It is recommended that the expansion proceed through the public sector.
2. No licences should be given for construction of new Balady bakeries.
3. The "Tabaky" bakeries should be closed, as they work illegally and facilitate the transfer of their laborers to the commercial Balady bakeries.
4. The fixed selling price of flour to Balady bakeries and flour retailer shops should be unified to avoid negative reactions and to prevent the leakage of unmanufactured flour outside the bakeries to retailer shops, Tabaky bakeries and rural areas, where it is sold on the black market, and sometimes used in disadvantageous manners.

5. The fixed price of the Balady loaf to consumers should be raised to 20 millemes at least in an effort to improve its quality. This will lead to consumption rationalization, by reducing the waste of bread; besides this, the subsidization of bread can be reduced. This move is warranted since it was found that Balady bread is actually sold to consumers at 20 millemes or more in most quarters. Therefore, the actual situation prevailing must be admitted to be a useful factor in problem solving in the bread production business. This would require raising the price of other kinds of bread in the same proportion. Due to the price disequilibrium, the per capita consumption of wheat leaped to 189 kg in 1982. This indicates the degree of deviation which gives the red light warning--this leap exceeds the normal rate by all criteria, and cannot be justified except as due to the low prices of wheat, flour wheat and the bread. Therefore, wheat and its derivatives are being misused, and this demands a review of the present price policy in general in a thorough comprehensive manner.
6. Review the fixed quota of flour sent to Balady bakeries, according to number of actual working ovens, and not according to total number.
7. Reconsider the fixed quota of bran according to its actual use.
8. Efforts should be exerted to reduce the waste of flour and bran in bakeries.
9. Closer supervision of the cleanliness of bakeries and application of health regulations is required.
10. Close control of the application of ordinances regarding sifting flour and bran to eliminate foreign substances is needed.
11. An ordinance should be issued that flour stock at bakeries should not be less than one day's quota.
12. Review the fixed wages of production laborers, and raise them to the actual pay and appropriate wages. Adhere to labor laws, and apply

- them to bakery laborers. Provide healthier working conditions.
and improve training for bakery laborers.
13. Review the ordinance prohibiting the use of solar, and allow its use without raising fuel fixed costs.
 14. Review the tying of bakeries to specific mills considering, the distances involved for delivery.
 15. Wheat should be mixed in the mills to produce flour suitable for Balady bread production.
 16. Exercise close control on weight of flour sacks in mills.
 17. Use modern and healthy means of transporting bread to protect it from contamination.
 18. Abolish the article of selling Balady bread to consumer by weight; it is non-applicable and impractical.

