



# UN RATIIONS STANDARD

DATE: 31/08/2018

## NOODLES RICE

ED No: 03

CODE: UNSTD-COM 2153

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### 1. PRODUCT NAME

NOODLES RICE

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



The product is prepared by drying units of dough from rice flour or in combination with wheat, durum semolina or farina flours with or without water. Dry food product that are cod shaped (not tubular) with a diameter of no more than 0.06 inches

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Rice Flour with or without wheat, semolina, durum and farina.

#### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

### 4. PROCESSING

#### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 249-2006 CODEX STANDARD FOR INSTANT NOODLES

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

### 6. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Ash (dry basis)	1.1%
Protein (min)	6%
Gluten (max)	13% (m/m)
Moisture content (max)	13%
Total solids (max)	87% (m/m)

### 7. PHYSICAL CRITERIA



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#### PARAMETER

Odour or flavour	Rice noodles shall have no foreign odour (rancid, musty, bitter, and sour) the flavour shall be characteristic of type of noodle.
Texture	The texture shall be elastic when cooked.
Foreign matter	The product shall be clean, sound, and wholesome and shall be free from evidence of insect or rodent infestation.
Cooked product	Shall not break up during cooking and shall not adhere in a mass that cannot be separated with a fork.
Storage and Transportation	Ambient

#### 8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

#### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	363 Kcal
Carbohydrates	80 g
Protein	5.9 g
Fat	0.5g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent biodegradable/recyclable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 150g to 500g
Warranty at delivery location	4 Months

#### 11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"