



UN RATIONS STANDARD

DATE: 31/08/2018

NOODLES INSTANT

ED No: 04

CODE: UNSTD-COM 2152

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1. PRODUCT NAME

NOODLES INSTANT

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Instant noodle is a product prepared from wheat flour and/or other flours and/or starches as the main ingredient, with or without addition of other ingredients. The instant noodle may be packed with noodle seasonings, or in the form of seasoned noodle and with or without garnish(s) in separate pouches or sprayed on noodle and ready for consumption after dehydration process.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour and/or other flours and water.

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

Moisture Content (Max)

8.0 %

7. PHYSICAL CRITERIA

PARAMETER

Odour or flavour

Instant noodles shall have no foreign odour such as burnt, scorched, stale, sour or rancid smell. Flavor shall be characteristic of type of noodle.



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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. Ambient

Storage and Transportation

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	420 Kcal
Protein	9.3 g
Fat	17 g
Carbohydrate	57.4 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent biodegradable/recyclable packaging 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 50g to 150g
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"