



# UN RATIIONS STANDARD

DATE: 31/08/2018

## NOODLES EGG

ED No: 03

CODE: UNSTD-COM 2151

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### 1. PRODUCT NAME

EGG NOODLES

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Dry food product that are ribbon shaped and prepared by drying units of dough from semolina, durum flour, farina, flour or any combination of two or more of these, with liquid eggs, frozen eggs, dried eggs, egg yolks, frozen yolks, dried yolks or any combination of these with or without water.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Flour (wheat, semolina, durum, farina) and eggs. Optional ingredients: water

#### 3.2. OTHER PERMITTED INGREDIENTS

Egg noodles may contain ingredients such as onions, celery, bay leaf, salt, gluten, concentrated glyceryl monostearate and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

### 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.

### 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

Egg solids (min)

5.5%

Total solids

87%

Moisture content (max)

10 %



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Ash (max)	1.3%
Protein (N x5.7) (min)	13.0%

### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Egg noodles shall have no foreign odour; the flavor shall be characteristic of egg noodle.
Texture	The texture shall be elastic when cooked.
Foreign matter	The product shall be clean, sound, and wholesome.
Storage and Transportation	Ambient

### 8. CONTAMINANTS

8.1. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	364 Kcal
Carbohydrates	71 g
Protein	15 g
Fat	4.5 g

### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors 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"