

	UN RATIONS STANDARD	DATE: 01/08/2016
	NOODLES RICE	ED No: 02
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1. PRODUCT NAME
NOODLES RICE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Dry food product that are cod shaped (not tubular) with a diameter of no more than 0.06 inches. 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 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

Rice Flour with or without wheat, semolina, durum, farina and eggs. Optional ingredients: 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
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- 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
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QUALITY PARAMETERS	MAXIMUM LIMITS
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Ash (dry basis)	0.9%
Protein (minimum)	6%
Gluten (max)	13% (m/m)
Moisture content (max)	11%
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.

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	364 Kcal
Carbohydrates	80
Protein	6.0 g
Fat	0.6g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains 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	Up 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"