	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>NOODLES INSTANT</b>	ED No: 01
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## 1. PRODUCT NAME

NOODLES INSTANT

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Instant noodles are prepared from wheat flour and/or other flours and/or starches as the main ingredients with or without addition of other ingredients.

## 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

Moisture Content (Max)	10% for fried noodles
Acid value (Max)	14% for non-fried noodles
Acid value (Max)	2 mg KOH/g oil for fried noodles

### QUALITY PARAMETERS

### MAXIMUM LIMITS

N/A

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## 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.
Texture	The texture shall be elastic and not mushy.
Foreign matter	The product shall be clean, sound, and wholesome and shall be free from evidence of insect or rodent infestation.

## 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

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's both 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 500 gr
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"