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codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 5

JOINT FAO/WHO FOOD STANDARD PROGRAMME

COORDINATING COMMITTEE FOR ASIA

Thirteenth Session, Kuala Lumpur, Malaysia 17-20 September 2002

PROPOSED DRAFT STANDARD FOR INSTANT NOODLES

- REQUEST FOR COMMENTS AT STEP 3-

BACKGROUND

1. The member of the Committee may recall that the 23rd session of the Codex Alimentarius Commission agreed that the Codex Coordinating Committee for Asia should examine feasibility of a Codex Standard for Instant Noodles in response to the proposal made by Japan and supported by Indonesia to make such a standard.

2. The 12th session of the Committee discussed intensively on feasibility of elaborating a standard and unanimously agreed to propose the elaboration of a Codex world wide standard for Instant Noodles, subject to approval of the 47th session of the Executive Committee. Several delegations expressed their willingness to draft a proposed draft standard, however, there was no clear decision on which country must take this role. The Committee also agreed the characteristics and definition of the "Instant Noodles" as follows.

- the name of the standard should be "Codex Standard for Instant Noodles"
- the process of pregelatinization is characteristic and prerequisite for "instant noodles".
- product definition:

Instant Noodle is a product prepared from wheat flour or rice flour as the main ingredient, with or without the addition of other ingredients. It may be treated by alkaline agents. It is characterized by the use of pregelatinization process and dehydration either by frying or by other methods.

3. The 47th Session of the Executive Committee approved the proposal by the Committee to initiate a new work and noted that the draft standard should be as broad as possible, non-descriptive and cover a world wide range of products. The Executive Committee further suggested that initial development be undertaken by CCASIA and final development would be through the CCCPL by correspondence.

4. In October 2001, Japan proposed to Codex Secretariat that it had an intention to draft a proposed draft standard to be circulated at step 3 for the 13th session of Coordinating Committee. On the other

hand, Indonesia was also recognized as a country that had been preparing for a draft. Discussions between two countries under coordination by the regional coordinator Malaysia had been undertaken and both countries could reach almost a common draft except for several points. On May 23rd, 2002, Indonesia hosted the informal drafting meeting which ASEAN countries and Japan attended to finalize the proposed draft standard. In this informal meeting, the Indonesian proposal was approved as ASEAN proposal. However, the ASEAN countries and Japan could not finally reach a consensus on a complete agreed text.

5. The Annex to this document is a proposed draft standard of Instant Noodles prepared by the Secretariat that incorporates proposals by the ASEAN countries and Japan, taking into account the format for Codex commodity standards.

REQUEST FOR COMMENTS AT STEP 3

Governments and international organizations wishing to provide additional comments should do so in writing, preferably by email, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla 00100 Rome, Italy, Fax: +39 (06) 5705 4593, E-mail: codex@fao.org with a copy to the Malaysian Secretary, Ms Noraini Mohd Othman, Fax: +60.3.26946517, E-mail: ccasia_malaysia@hotmail.com and ccp_malaysia@dph.gov.my **no later than 15 August 2002.**

ANNEX

PROPOSED DRAFT STANDARD FOR INSTANT NOODLES
(at step 3 of the Codex procedure)

1. Scope

The standard shall apply to various kinds of noodles. The instant noodles are packed with noodle seasonings, or in the form of seasoned noodle and with or without noodle garnishes in separate pouches, or sprayed on noodle and ready for consumption after rehydration process. [This standard does not apply for pasta.]

2. Description

Instant Noodle is a product prepared from wheat flour or rice flour as the main ingredient, with or without the addition of other ingredients. It may be treated by alkaline agents. It is characterized by the use of pregelatinization process and dehydration either by frying or by other methods.

3. Essential Composition and Quality Factors**3.1. Composition****3.1.1 Essential Ingredients**

- a) Wheat Flour [and/or][,] Rice Flour [or other flours]
- b) [Water]

3.1.2. Optional Ingredients

The optional ingredients shall be ingredients which are commonly used [and guaranteed food safety and hygiene].

3.2. Quality Criteria**3.2.1. Organoleptic**

The product shall be acceptable in terms of shape, texture, aroma, taste and color.

3.2.2. Foreign Matter

The product shall be free from foreign matter.

3.2.3. Noodle Block Standard**a) Moisture Content**

Maximum of 10 % for fried noodles

Maximum of [14.0][14.5] % for noodles dried by other process

b) Acid value: Maximum of 2.0 mg KOH/g oil. (applicable only to fried noodles).**c) [Peroxide Value : Maximum of 30meq/kg oil]****d) [Degree of pregelatinization : Not less than 0.7(absorbance at 570nm)]**

4. Food Additives

[The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the Codex Committee on Food Additives and Contaminants. Other additional additives currently used may be incorporated in this standard and it shall be kept at the level as minimum as possible.]

[Only these food additives listed below may be used within the limits specified.

INS	Food additive	Maximum permitted level
4.1 Alkalis		
500(i)	Sodium carbonate] Limited by GMP
500(ii)	Sodium hydrogencarbonate	
501(i)	Potassium carbonate	
4.2 Flour treatment agents		
339(i)	Sodium dihydrogenphosphate] 1,000mg/kg single or in combination expressed as phosphorus
339(ii)	Disodium hydrogenphosphate	
339(iii)	Trisodium phosphate	
340(iii)	Tripotassium phosphate	
450(i)	Disodium dihydrogendiphosphate	
450(iii)	Tetrasodium diphosphate	
451(i)	Sodium tripolyphosphate	
452(i)	Sodium polyphosphate Sodium Metaphosphate	
452(ii)	Potassium Polyphosphate	
4.3 Emulsifiers		
322	Soybean Lecithins] Limited by GMP 2,000mg/kg
471	Mono- and diglycerides of fatty acids	
473	Sucrose ester of fatty acids	
4.4 Thickeners		
400	Alginic acid	Limited by GMP
405	Propylene Glycol Alginate	1000mg/kg
410	Carob bean gum] Limited by GMP
412	Guar gum	
414	Gum Arabic	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
4.5 Antioxidants		
304(i)	L-Ascorbic parmitate ester] Limited by GMP
306	Mixed tocopherols concentrate	

4.6 Colours

100	Curcumin	50mg/kg
101(i)	Riboflavins	200mg/kg
150a	Caramel ? – plain	Limited by GMP
160a(i)	Beta-carotene(Synthetic)	200mg/kg
160a(ii)	Carotenes, natural extracts	Limited by GMP

4.7 Flavor enhancers

508	Potassium chloride] Limited by GMP
621	Monosodium glutamate	
627	Disodium 5' - guanylate	
631	Disodium 5' - inosinate	
635	Disodium 5' - ribonucleotides	
(639)	DL-Alanine	
640	Glycine	

4.8 Acidity regulators

260	Acetic acid, glacial] Limited by GMP
270	Lactic acid(D, L, and DL-)	
296	Malic acid(DL-)	
300	Ascorbic acid	
330	Citric acid	
334	Tartaric acid	
355	Adipic acid]	

5. Contaminants

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission for these products.

[6. Container or Packaging Condition

The product shall be appropriately packed in suitable packaging material as follows:

6.1. Flexible Container:

Instant Noodles must be packed and sealed in flexible packaging materials with adequate damp-proofing properties and strength.

6.2. Rigid Container:

Instant Noodles packaged in containers must be packed and sealed in rigid materials with adequate strength, heat resistance, thermal insulation, water resistance and oil resistance, which must be constructed as to not permit spilling of boiling water during preparation or consumption of the product due to breakage or denting.]

7. Food Hygiene

- 7.1. It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principle of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 7.2. The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

8. Labeling

The products covered by this Standard shall be labelled in accordance with the General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-1999, Codex Alimentarius Vol 1A)

8.1 The Name of the Food

The name of the products shall be "Instant Noodle(s)".

8.2 Labeling for “Halal”

Claim on “Halal” Instant Noodles shall follow the appropriate section of the Codex General Guidelines for Use of The Term “HALAL” (CAC/GL 24-1997)

9. Methods of Analysis and Sampling

9.1. Sampling

Sampling shall be carried out in accordance with Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5) (Ref No. CAC/RM 42-1969)

9.2. Determination of Moisture

[According to AOAC 925.10] [Undr Consideration]

9.3. Determination of Acid Value

[According to AOCS Cd. 3d.63.] [Undr Consideration]

[9.4. Determination of Peroxide Value

Undr Consideration]

[9.5. Determination of Pregelatinization

Under Consideration]