

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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STANDARD FOR INSTANT NOODLES

CXS 249-2006

Adopted in 2006. Amended in 2016, 2018, 2019, 2023.

2023 Amendments

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in December 2023, amendments were made in Section 9. Methods of analysis and sampling.

1. SCOPE

The standard shall apply to various kinds of noodles. The instant noodle may be packed with noodle seasonings, or in the form of seasoned noodle and with or without noodle garnish(s) in separate pouches or sprayed on noodle and ready for consumption after dehydration process. This standard does not apply to pasta.

2. DESCRIPTION

Instant noodle is a product prepared from wheat flour and/or rice flour and/or other flours and/or starches 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 pre-gelatinization process and dehydration either by frying or by other methods. The product should be presented as one of the following styles:

2.1 **Fried noodles**; or

2.2 **Non-fried noodles**

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

3.1.1 *Essential ingredients*

- (a) Wheat flour and/or rice flour and/or other flours and/or starches; and
- (b) Water.

3.1.2 *Optional ingredients*

The optional ingredients shall be ingredient(s) which are commonly used.

3.2 Quality criteria

3.2.1 *Organoleptic*

Shall be acceptable in term of appearance, texture, aroma, taste and colour.

3.2.2 *Foreign matter*

The product shall be free from foreign matter.

3.2.3 *Analytical requirement for noodle block (noodle excluding seasonings)*

- (a) Moisture content:
 - Maximum of 10 percent for fried noodles; and
 - Maximum of 14 percent for non-fried noodles.
- (b) Acid value: maximum of 2 mg KOH/g oil (applicable only to fried noodles).

4. FOOD ADDITIVES

Acidity regulators, anticaking agents, antioxidants, colours, emulsifiers, flour treatment agents, humectants, preservatives, stabilizers used in accordance with Table 1 and Table 2 of the *General standard for food additives* (CXS 192-1995)¹ in food category 06.4.3 (Pre-cooked pastas and noodles and like products) and only certain Table 3 acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, humectants, stabilizers, and thickeners as indicated in Table 3 of the *General standard for food additives* are acceptable for use in foods conforming to this standard.

5. CONTAMINANTS

The products covered by this standard shall comply with the maximum levels of the *General standard for contaminants and toxins in foods and feed* (CXS 193-1995).²

6. CONTAINERS OR PACKING CONDITION

Instant noodles shall be packaged in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

The containers, including the packaging materials, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substances or undesirable odour or flavour to the product.

7. FOOD HYGIENE

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 *General principles of food hygiene* (CXC 1-1969)³ and other relevant Codex texts such as codes of hygienic practice and codes of practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).⁴

8. LABELLING

The product covered by this standard shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985).⁵

8.1 Name of the food

The name of the food shall be “instant noodle(s)”, or optionally as “fried noodle(s)” or “non-fried noodle(s)” in accordance with Subsections 2.1 and 2.2. Other names may be used if allowed by national legislation.

8.2 Labelling for “Halal”

Claim on “Halal” Instant Noodles shall follow the appropriate section of the *General guidelines for use of the term “Halal”* (CXG 24-1997).⁶

9. METHODS OF ANALYSIS AND SAMPLING

9.1 METHODS OF ANALYSIS

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)⁷ relevant to the provisions in this standard, shall be used.

9.2 SAMPLING

Sampling shall follow the *General guidelines on sampling* (CXG 50-2004).⁸

NOTES

¹ FAO and WHO. 1995. *General standard for food additives*. Codex Alimentarius Standard, No. CXS 192-1995. Codex Alimentarius Commission. Rome.

² FAO and WHO. 1995. *General standard for contaminants and toxins in foods and feed*. Codex Alimentarius Standard, No. CXS 193-1995. Codex Alimentarius Commission. Rome.

³ FAO and WHO. 1969. *General principles of food hygiene*. Codex Alimentarius Code of Practice, No. CXC 1-1969. Codex Alimentarius Commission. Rome.

⁴ FAO and WHO. 1997. *Principles and guidelines for the establishment and application of microbiological criteria related to foods*. Codex Alimentarius Guideline, No. CXG 21-1997. Codex Alimentarius Commission. Rome.

⁵ FAO and WHO. 1985. *General standard for the labelling of pre-packaged foods*. Codex Alimentarius Standard, No. CXS 1-1985. Codex Alimentarius Commission. Rome.

⁶ FAO and WHO. 1997. *General guidelines for use of the term “Halal”*. Codex Alimentarius Guideline, No. CXG 24-1997. Codex Alimentarius Commission. Rome.

⁷ FAO and WHO. 1999. *Recommended methods of analysis and sampling*. Codex Alimentarius Standard, No. CXS 234-1999. Codex Alimentarius Commission. Rome.

⁸ FAO and WHO. 2004. *General guidelines on sampling*. Codex Alimentarius Guideline, No. CXG 50-2004. Codex Alimentarius Commission. Rome.