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Instant Noodle

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Instant Noodle

1 Subject Content and Application Scope

This Part specifies the classification, technical requirements, test methods, inspection rules and labelling, packaging, transportation and storage of instant noodle.

This Part applies to instant noodle which is produced with the main raw material of wheat flour, by adding edible salt or flour quality improver, through rolling, forming, steaming, frying or hot air drying and achieving a certain cooking degree.

2 Normative References

The following referenced documents are indispensable for the application of this document. For dated references, only the edition dated applies to this document. For undated references, the latest edition of the referenced documents (including all amendments) applies to this Part.

GB 601, *Chemical Reagent – Preparation of Standard Solutions for Titrimetric Analysis (Volumetric Analysis)*

GB 1355, *Wheat Flour*

GB 7102.1, *Hygienic Standard for Edible Vegetable Oils Used in Frying Food*

GB 2760, *Standard for Uses of Food Additives*

GB 4789.2, *Microbiological Examination of Food Hygiene – Detection of Aerobic Bacterial Count*

GB 4789.3, *Microbiological Examination of Food Hygiene - Enumeration of Coliforms*

GB 4789.4, *Microbiological Examination of Food Hygiene – Examination of Salmonella*

GB 4789.5, *Microbiological Examination of Food Hygiene – Examination of Shigella*

GB 4789.10, *Microbiological Examination of Food Hygiene – Detection of Staphylococcus Aureus*

GB 4789.11, *Microbiological Examination of Food Hygiene – Examination of Streptococcus Hemolyticus*

GB 5009.37, *Method for Analysis of Hygienic Standard of Edible Vegetable Oils*

P – deviation of net content, in %;

W – total amount of 10 bags of net dough, in g;

G – total marked amount of 10 bags of sample dough, in g.

5.2 Water content

Determine in accordance with the method specified in GB/T 14769.

5.3 Fat

Determine in accordance with the method specified in GB/T 14772.

5.4 Acid value

Extract fat in accordance with the method specified in 2.2 of GB 5009.56.

Determine in accordance with the method specified in 2.1 of GB 5009.37.

5.5 Peroxide value

Extract fat in accordance with the method specified in 2.2 of GB 5009.56.

Determine in accordance with the method specified in 2.2 of GB 5009.37.

5.6 Sodium chloride

5.6.1 Reagent and solution

5.6.1.1 0.1 mol/L silver nitrate standard titration solution: prepare in accordance with the method specified in GB 601.

5.6.1.2 5% potassium chromate indicator solution: weigh 5.00 g of potassium chromate to dissolve in 100 mL of distilled water; shake up.

5.6.2 Instruments

5.6.2.1 Balance: sensitivity 0.01 g.

5.6.2.2 Suction flask, triangular flask, pipette, burette.

5.6.3 Analytical procedure

Use a balance to weigh 20.00 g of pulverized sample, accurate to 0.01 g. Transfer to a 250 mL triangular flask; add 100 mL of distilled water; shake (or use an oscillator to vibrate) for 40 min; use a suction flask for suction filtration until dry. Use a pipette to absorb 25 mL of filtrate; transfer to a 150 mL triangular flask; add 1 mL of 5% potassium chromate indicator solution; use 0.1 mol/L silver nitrate standard titration solution to titrate until an orange colour emerges. Meanwhile, use distilled water to do blank test.

5.8.1.2 pH 5.8 monopotassium phosphate-dipotassium phosphate buffer solution:

- a. Weigh 13.6 g of monopotassium phosphate to dissolve in distilled water and add distilled water dropwise to 1 000 mL;
- b. Weigh 16.42 g of dipotassium phosphate to dissolve in distilled water and add distilled water dropwise to 1 000 mL;
- c. Absorb 50 mL of solution a and 4.5 mL of solution b; add distilled water to 100 mL after mixing.

5.8.2 Instruments

5.8.2.1 Thermostatic oscillator: amplitude 12 mm; oscillation frequency 140 r/min.

5.8.2.2 Electric centrifuge.

5.8.2.3 Spectrophotometer.

5.8.2.4 Analytical balance: sensitivity 0.000 1 g.

5.8.2.5 Boulting cloth CB36 (mesh number 100).

5.8.2.6 Mortar.

5.8.3 Specimen preparation

Fully extract the fat in the sample in accordance with the method specified in 2.2 of GB 5009.56; take 5 g immediately before grinding; all pass through boulting cloth number CB36 (mesh number 100) as standby.

5.8.4 Analytical procedure

5.8.4.1 Extraction

Weigh 2.000 0 g of specimen prepared in accordance with 5.8.3 to put into a 150 mL triangular flask; add 20.0 mL of distilled water; place into a thermostatic oscillator to oscillate for 30 min at 1°C; pour into a centrifugal tube after shaking up; centrifuge for 10 min at 3 000 r/min.

5.8.4.2 Add dropwise to scale

Take 1.00 mL of supernatant to put into a 50 mL volumetric flask; add 5 mL of buffer solution (5.8.1.2) and 1.0 mL of 0.05 mol/L iodine-potassium iodide solution (5.8.1.1); add distilled water dropwise to scale and shake up.

Meanwhile, take 1.00 mL of distilled water to replace supernatant for preparing blank solution.

5.8.4.3 Determination

6.2 Type inspection

6.2.1 Type inspection shall be carried out in one of the following cases:

- a. when a new product is put into production;
- b. when there is a significant change in principal materials, formulas and key technologies;
- c. when a quality supervision body asks for type inspection.

6.2.2 The type inspection items include all indexes of 4.2 to 4.4.

6.3 Grouping

One batch consists of products of the same work shifts and specifications.

6.4 Sampling

5 boxes shall be sampled randomly for each batch from the finished products warehouse and 4 packets shall be sampled for each box.

6.5 Evaluation criteria

6.5.1 They are qualified products if all exit-factory inspection items are as specified in this Standard. When some index is not as specified, double the number of samples for reinspection; they are unqualified products if the reinspection results are still not as specified.

6.5.2 They are qualified products if all type inspection items are as specified in this Standard. When some index is not as specified, double the number of samples for reinspection; they are unqualified products if the reinspection results are still not as specified.

6.6 In case of any dispute between the supplier and the purchaser with regard to product quality, they shall resort to an arbitration institution for inspection after they carry out joint sampling; the inspection result of the arbitration institution shall prevail.

7 Labelling, Packaging, Transportation and Storage

7.1 Labelling

Label content for sales package shall be as specified in GB 7718.

7.2 Packaging

7.2.1 Products shall be packaged in the form of bag, bowl and cup. Package shall be tight and pattern shall be complete.

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