

SPECIFICATION FOR DRIED NOODLES AND PASTA PRODUCTS

AMENDMENT NO. 1

April 1988

Page 4, Foreword

1. *Delete* the second sentence of the first paragraph and *substitute* the following:
"The minor ingredients which may be added are common salt, sodium and potassium carbonates and bi-carbonates, permitted colouring, flavouring and other food additives permitted in the Singapore Food Regulations."
2. *Delete* the last 2 words of the third paragraph and *substitute* "deep frying or drying by hot air".
3. *Delete* the 3rd reference listed in the foreword and *renumber* the 4th reference as the 3rd.
4. *Insert* the following as the 4th reference:
"Japanese Agricultural Standard for Instant Noodles, March 1986"

Page 5, Clause 2, Group I

1. *Delete* the second sentence of the clause and *substitute*:
"These shall be prepared from wheat flour, with or without the addition of sodium chloride, sodium and potassium carbonates and bi-carbonates, permitted colouring, flavouring matters and other food additives."
2. *Insert* the phrase, "folded in nest form" after the word, "ribbons" in the last sentence of the clause.

Page 5, Clause 2, Group II

1. *Delete* "covering" in the first line of the clause and substitute "such as".

Page 5, Subclause 3.1

1. *Insert* the phrase "and even" after the word "good" in the second sentence of the subclause.

Page 6, Table 1

1. *Delete* the entire Table and substitute the following:

Characteristic	Requirement		Method of Test in Appendix
	Group I	Group II	
Protein content (on dry basis), % (m/m), minimum	9.0	11.0	A
Moisture content, % (m/m), maximum	10 (Fried noodles)	13	B
	13 (Air-dried noodles)	—	—
Total solids in gruel, % (m/m), maximum	⁽¹⁾ 8	8	C
Free fatty acids, as oleic acid of extracted oil, % (m/m), maximum	⁽²⁾ 0.8	—	D

Page 7, Clause 7, Marking

1. *Delete* subclause (b) and *substitute* the following:
"Name and address of manufacturer, packer or vendor with or without his registered trade mark".
2. *Insert* the following new subclause as subclause (c):
"(c) Ingredients, specified in descending order of the proportion by weight in which they are used".
Renumber subclauses "(c) and (d)" as "(d) and (e)" respectively.

1. Delete the entire title and text of Appendix D and substitute the following:

APPENDIX D

DETERMINATION OF FREE FATTY ACIDS

D.1 APPARATUS

- D.1.1 Erlenmeyer flasks, each of 150ml capacity.
- D.1.2 Filter paper, Whatman No. 1 or equivalent.
- D.1.3 Steam-bath.
- D.1.4 Drying oven maintained at $100 \pm 2^\circ \text{C}$.
- D.1.5 Glass desiccator, charged with an efficient desiccant.

D.2 REAGENTS

- D.2.1 Sodium hydroxide, 0.1N aqueous solution, accurately standardized.
- D.2.2 Phenolphthalein indicator, 1.0 per cent (m/v) solution in 95 per cent (v/v) ethanol.
- D.2.3 Ethanol, 95 per cent (v/v) neutralized with 0.1N sodium hydroxide using 1 per cent (m/v) phenolphthalein solution as indicator.

D.3 PROCEDURE

- D.3.1 **Extraction Of Oil From Noodle By Chloroform.** Soak about 100g of the prepared sample in 150ml chloroform in a 500ml beaker for 1 hour. Filter through a dry, fluted filter paper (see D.1.2), rejecting the first few millilitres, and keeping the filtrate in a stoppered flask.
- D.3.2 **Determination Of Oil Content In 25ml Of Chloroform Extract.** Pipette 25ml of the filtrate (see D.3.1) into a tared evaporating dish. Evaporate off the chloroform on a steam-bath (see D.1.3) and then dry in an oven (see D.1.4) at 100°C for 3 hours. Cool the dish in the desiccator (see D.1.5) before weighing.
- D.3.3 **Determination Of Free Fatty Acids.** Pipette 25ml of filtrate (see D.3.1) into a 150ml conical flask. Add 25ml of neutralized ethanol (see D.2.3) and titrate with 0.1 N sodium hydroxide solution (see D.2.1) using phenolphthalein (see D.2.2) as indicator. Shake vigorously during the titration.

The end point of the titration is reached when the addition of a single drop produces a slight but definite pink colour which persists for at least 15 seconds.

D.4 CALCULATION

- D.4.1 Oil content in 25ml of chloroform extract (see D.3.2)

$$M_0 = M_1 - M_2$$

where M_1 = mass in grams of dish and contents

M_2 = mass in grams of empty dish

- D.4.2 Free fatty acids (as oleic acid), % (m/m) (see D.3.3)

$$= \frac{282 \times V_1}{100 \times M_0}$$

where V_1 = volume in millilitres of 0.1 N sodium hydroxide used

M_0 = mass in grams of oil in 25ml of chloroform extract (see D.4.1)