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(ICS 67.06)

SINGAPORE STANDARD

Specification for dried noodles and pasta products

Amendment No. 1 and 2 (issued separately)
Confirmed and classified as a mature standard 2022

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Acknowledgements

The confirmation of this Singapore Standard and classifying it as a mature standard was approved on 6 October 2022 by the Food Standards Committee (FSC) under the purview of the Singapore Standards Council.

FSC consists of the following members:

	Name	Representation
Chair	: Dr Allan Lim	<i>Individual Capacity</i>
Deputy Chair	: Dr Tan Lee Kim	<i>Singapore Food Agency</i>
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The Technical Committee on Food Products under FSC undertook the confirmation of this standard. The Technical Committee consists of the following members:

	Name	Representation
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	Ms Ong Moi Kim	<i>Individual Capacity</i>
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This Singapore Standard having been approved by the Food Industry Standards Committee was endorsed by the Standards Council on 30 March 1979.

First Published, 1979.

The Food Industry Standards Committee appointed by the Standards Council consists of the following members:

	Names	Organisations
Chairman:	Dr Ngiam Tong Tau	Standards Council
Deputy Chairman:	Mr Chia Hong Hoe	Department of Scientific Services
Secretary:	Mrs Lee-Yoong Ngeun Yoon	Singapore Institute of Standards and Industrial Research
Members:	Mr Au Yee Pun	Central Supplies Department
	Dr Chio Kian Sai	Primary Production Department
	Mr Nah Whee Tuan	Ministry of the Environment
	Mr Peh Cheng Chuan	Singapore Food Manufacturers' Association
	Dr Quek Kai Miew	Ministry of Health
	Mrs Soon Meng Wan	Singapore Institute of Standards and Industrial Research
	Mr Tan Jin Soon	Singapore Manufacturers' Association
	Mr Eugene Yap	Consumers' Association of Singapore

The Technical Committee appointed by the Food Industry Standards Committee and responsible for the preparation of this standard, consists of representatives from the following organisations:

	Names	Organisations
Chairman:	Mr Eugene Yap	Food Industry Standards Committee
Secretary:	Mrs Tan-Lau Shuk Tack	Singapore Institute of Standards and Industrial Research
Members:	Mr T. W. Chow	Woh Hup Noodle House
	Mr Chua Hiong Eng	Singapore Kway Teow and Mee Manufacturers' Association
	Mr Andrew Ee	Singapore Manufacturers' Association
	Mr Yasuhiko Harada	Myojo Foods Company (S) Private Limited
	Dr (Mrs) Kow-Lien Wen Sze	Singapore Institute of Standards and Industrial Research
	Mr Nah Whee Tuan	Ministry of the Environment
	Mrs Doris Ng	Department of Scientific Services
	Dr B. Rachman	Singapore Manufacturers' Association

To keep abreast of technological changes and new technical development in the manufacturing sector, Singapore Standards are subject to periodical review. Revisions of Singapore Standards are announced through the issue either of amendment slips or of revised editions.

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SINGAPORE STANDARD

SPECIFICATION FOR DRIED NOODLES AND PASTA PRODUCTS

FOREWORD

Dried noodles, macaroni, spaghetti and vermicelli belong to a class of food products generally known as "pasta products" made from semolina or flour from durum or any wheat. The minor ingredients which may be added are common salt, sodium bi-carbonate, permitted colouring, flavouring and other food additives permitted in the Singapore Food Regulations.

In view of the difference in the type of wheat and form of flour used and the manufacturing processes adopted, the above products are grouped into Dried Noodle Products and Pasta Products.

The manufacturing process for dried noodles consists of making a dough from wheat flour, with or without other permitted ingredients, with water, kneading it and then sheeting it through sheeting rolls, then cutting it into the desired length, and finally drying it.

The manufacturing process for pasta products consists of making a dough from semolina or flour from durum or any wheat, with or without other permitted ingredients, with water, kneading it and then extruding it through an extrusion press fitted with a die of the desired shape, and finally drying it.

In view of the substantial quantities of dried noodles and pasta products being consumed, this standard specification is prepared to establish the desired characteristics and requirements for the products.

This standard was drawn up by the Technical Committee for Dried Noodles and Pasta Products and approved by the Food Industry Standards Committee.

In preparing this standard, references were made to the following:

- | | | |
|----|---|--|
| 1. | Canadian Government Specification
Board Standard
32-GP-16a : 1974 | Macaroni, Spaghetti, Vermicelli, Lasagna,
Noodles |
| 2. | Federal Specification
N-N-591F : 1969 | Noodles |
| 3. | Federal Specification
N-M-51G : 1975 | Macaroni, Spaghetti, Vermicelli and
Lasagna |
| 4. | Indian Standard
1485 : 1976 | Macaroni, Spaghetti and Vermicelli (First
Revision) |

Acknowledgement is made for the use of information from the above references.

1. SCOPE

This Singapore Standard prescribes the requirements and the methods of test for dried noodle products made from wheat flour and pasta products made from durum semolina or any other hard wheat flour.