

**SS 237:1980(2022)**  
(ICS 67.060)

**SINGAPORE STANDARD**

# **Specification for rice vermicelli**

Confirmed and classified as a mature standard 2022



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**Specification for rice vermicelli**

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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:

	<b>Name</b>	<b>Representation</b>
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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:

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## SS 237 : 1980

This Singapore Standard having been approved by the Food Industry Standards Committee was endorsed by the Standards Council on 31 March 1980.

First Published, August 1980.

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

	<b>Names</b>	<b>Organisations</b>
<b>Chairman:</b>	Dr Ngiam Tong Tau	Standards Council
<b>Deputy Chairman:</b>	Mr Chia Hong Hoe	Department of Scientific Services
<b>Secretary:</b>	Mrs Lee-Yoong Ngeun Yoon	Singapore Institute of Standards and Industrial Research
<b>Members:</b>	Dr Chio Kian Sai	Primary Production Department
	Mr Nah Whee Tuan	Ministry of the Environment
	Mr Peh Cheng Chuan	Singapore Food Manufacturers' Association
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	Mrs Soon Meng Wan	Singapore Institute of Standards and Industrial Research
	Mr Tan Jin Soon	Singapore Manufacturers' Association
	Mrs Tan Wei Ling	Ministry of Health
	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:

	<b>Names</b>	<b>Organisations</b>
<b>Chairman:</b>	Mr Chia Hong Hoe	Food Industry Standards Committee
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<b>Members:</b>	Mr Chu Sin-I	Ministry of the Environment
	Mr John Chua	Singapore Manufacturers' Association
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	Mr Soh Tuan Heng	Singapore Bee Hoon Manufacturers' Association
	Mr Eugene Yap	Consumers' Association of Singapore

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 RICE VERMICELLI

FOREWORD

This standard is prepared to establish the desired characteristics and requirements for rice vermicelli popularly known as "Bee Hoon". The product is made mainly from rice and is commonly consumed in this region.

The manufacturing process for rice vermicelli consists of making a dough from milled husked rice and water, with or without other flour, kneading it and then extruding it through an extrusion press, steaming it and finally drying it.

This standard was drawn up by the Technical Committee on Rice Vermicelli under the authority of the Food Industry Standards Committee. It was prepared based on information and data collected by the Institute on products sold in Singapore.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

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**1. SCOPE**

This standard prescribes the requirements and the methods of test for rice vermicelli made essentially from rice.

**2. CLASSIFICATION**

This standard covers rice vermicelli of 2 types differentiated by its cooking time. One type is known as rice vermicelli whilst the other type with shorter cooking time is known as instant rice vermicelli. The instant rice vermicelli could be flavoured with soup base and edible oil packed in separate sachets.