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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 17400-2015

Replacing GB 17400-2003

National Food Safety Standard Instant noodle

食品安全国家标准 方便面

(English Translation)

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Foreword

This standard replaces GB 17400-2003 "instant noodles health standards." this standard compared with GB 17400-2003, the main changes are as follows.

- Standard name was changed to "national food safety standards of instant noodles";
- Modify the scope;
- Modify the terms and definitions;
- Modify the physical and chemical properties;
- Modified microbial indicators.

National Food Safety Standard Instant noodles

1 Scope

This standard applies to instant noodles, instant rice noodles (rice noodles), convenience of fans.

2.1 Noodle

Wheat flour and/or other grain flour, starch as the main raw material, with or without added excipients, bread made by processing, with or without Add noodles seasoning convenient pre-packaged convenience foods, including fried instant noodles and non-fried noodles.

2.1.1 Fried instant noodles

Frying process using dried instant noodles including instant noodles, dried noodles and noodles.

2.1.2 Non-fried instant noodles

Using other processes (such as microwave, vacuum and hot air) drying the noodles including instant noodles in addition to fried, dried noodles and noodles.

2.2 Rice noodles (rice noodles)

With rice as the main raw material, with or without added excipients, various forms of rice flour made by processing (rice noodle) products, with or without Convenient pre-packaged convenience food seasoning.

2.3 Facilitate the fans

With potatoes, beans, corn starch as the main raw material, with or without added excipients, fans cake made by processing, easy to add or not add Spices pre-packaged convenience foods.

2.4 Bread

Wheat flour, rice, and/or other grain flour, starch as the main raw material, various forms of pasta made by processing.

2.5 Convenient seasoning

Edible materials other than bread, noodle, noodles and seasoning for providing nutrition, such as spices, vegetables, beans, livestock, aquaculture and other processing Products can be directly attached to the dough or packaged separately.

3.1 Requirements for raw materials

Food raw materials shall comply with relevant standards and regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods the product should have the color of color Taste, smell no smell, no different olfactory Status neat appearance or consistency, no normal vision visible foreign matter Press the appropriate amount to eat the sample set 500mL colorless Beaker, observe the color and shape in natural light, smell it, Rinse with warm water after a taste of its products

3.3 Physical indicators

Physical and chemical indicators should be consistent with the provisions of Table 2.

Table 2. Physical and chemical indicators

Item Index Test Method Water/(g/100g) Fried bread ≤ Non-fried bread ≤ 10.0 14.0 GB 5009.3 the acid value (in terms of fat) (KOH)/(mg/g) Fried bread ≤ 1.8 GB 5009.229 Peroxide value (fat meter)/(g/100g) Fried bread ≤ 0.25 GB 5009.227

3.4 Limits of contaminants

Limits of contaminants should comply with the GB 2762 with a filling (material) flour and rice products.

3.5 Microbiological

3.5.1

pathogens Limited shall comply with GB 29921 in instant noodles rice products.

3.5.2

Microbiological should also comply with the requirements of Table 3.

Table 3 microbiological limits

project

And a limited sampling program ncm M Testing method Total number of colonies b/(CFU/g) 5 2 104 105 GB 4789.2 Coliform b/(CFU/g) 5 2 10 102 GB 4789.3 Plate Count Sampling and processing a sample according to GB 4789.1 execution.

b test only applies to mixed bread and spices.

3.6 Food additives and food nutrition fortifier

3.6.1

Use of food additives should comply with the provisions of GB 2760.

3.6.2

food nutrition enhancers should comply with the provisions of GB 14880.