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FSSAI puts draft of standards on making instant noodles in public domain

Minister of State for Health Faggan Singh Kulaste said the standards specify the raw materials that can be used for manufacture of noodles and seasoning provided with the noodles.



The draft of standards regarding manufacturing of instant noodles specifying the ingredients used, quality and safety parameters have been put in public domain by the Food Safety and Standards Authority (FSSAI), government told the [Lok Sabha](#) on Friday.

Minister of State for Health Faggan Singh Kulaste said the standards specify the raw materials that can be used for manufacture of noodles and seasoning provided with the noodles along with the quality and safety parameters of the final product.

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“These can be prepared from wheat flour and/or rice flour and/or flour of any other cereals, millets, legumes and water as the main ingredients, with or without addition of spices,” he said during question hour.

Kulaste said starches, dried fruits and vegetables, nuts, edible protein and egg powder may be added, if required. The standards also provide that the product shall be of good characteristic colour, appearance, texture, aroma and taste and shall be free from added colour, undesirable taste, dirt, insect’s larvae and impurities or any other extraneous matter.

“The limits for moisture, acid insoluble ash and acid value have also been specified in these standards,” he said.

The Minister said in case of any violation of labeling requirement, action as per provisions of the Food Safety and Standards Act 2006 and regulations there under shall be taken by the state authorities concerned.

Comments are being sought on this draft, he added.
