Dagangan:	**Kod Tarif :**
20. INSTANT NOODLES Trade Name: Instant Japanese Fresh Udon Jenama: Kanika	1902.30.100

Keterangan :

Barangan adalah mee berbentuk selinder berwarna putih dan dikatakan terdiri dari *wheat flour, salt* dan *water for human consumption*. Berdasarkan label, barangan adalah *Instant Japanese Fresh Udon.* Barangan dipek 216 gm *per plastic bag* .

Cara menggunakannya adalah dengan menambah mee dan *seasoning sauce* kedalam air mendidih selama 3 minit. Ia boleh digoreng dengan minyak dengan menambah daging dan sayur dan seterusnya mencampurkan mee , air dan *seasoning sauce*. Ia boleh juga dibuat *steamboat* udon dengan mencampurkan mee ini kedalam sup.

Analisa kimia didalam lapuran (PJ)IKA 2566/09-0 bertarikh 12 .11.09 menyatakan bahawa dagangan adalah mee berbentuk selinder panjang berwarna putih dan didapati mengandungi kanji, protein dan garam. Hasil pemeriksaan microskopic mendapati ia mengandungi tepung gandum yang telah masak.

Mesyuarat Panel Penetapan Penjenisan (Ketetapan Kastam) Bil. 16 /2010 memutuskan barangan ini sesuai diperjeniskan mengikut **GIR 1 dan 6** di bawah kod tarif **1902.30.100 sebagai noodles** berdasarkan alasan-alasan berikut:

I. Dagangan diliputi dengan jelas secara spesifik di*heading* 1902 Explanatory Notes 2007 mukasurat IV-1902-1 sebagai pasta –*noodles*

*HEADING 19.02 - **PASTA, WHETHER OR NOT COOKED** OR STUFFED (WITH MEAT OR OTHER SUBSTANCES) OR OTHERWISE PREPARED, SUCH AS SPAGHETTI, MACARONI, **NOODLES**, LASAGNE, GNOCCHI, RAVIOLI, CANNELLONI; COUSCOUS, WHETHER OR NOT PREPARED.*

- *Uncooked pasta, not stuffed or otherwise prepared :*

1902.11- - Containing eggs
1902.19- - Other
1902.20- Stuffed pasta, whether or not cooked or otherwise prepared
1902.30- Other pasta
1902.40- Couscous

The pasta of this heading are unfermented products made from semolinas or flours of wheat, maize, rice,potatoes, etc.

These semolinas or flours (or intermixtures thereof) are first mixed with water and kneaded into a dough which may also incorporate other ingredients (e.g., very finely chopped vegetables, vegetable juice or purées, eggs, milk, gluten, diastases, vitamins, colouring matter, flavouring).

The doughs are then formed (e.g., by extrusion and cutting, by rolling and cutting, by pressing, by moulding or by agglomeration in rotating drums) into specific predetermined shapes (such as tubes, strips, filaments, cockleshells, beads, granules, stars, elbow-bends, letters). In this process a small quantity of oil is sometimes added. These forms often give rise to the names of the finished products (e.g., macaroni, tagliatelle, spaghetti, noodles).

The products are usually dried before marketing to facilitate transport, storage and conservation; in this dried form, they are brittle. The heading also covers undried (i.e., moist or fresh) and frozen products, for example, fresh gnocchi and frozen ravioli.

The pasta of this heading may be cooked, stuffed with meat, fish, cheese or other substances in any proportion or otherwise prepared (e.g., as prepared dishes containing other ingredients such as vegetables, sauce, meat). Cooking serves to soften the pasta without changing its basic original form. Stuffed pasta may be fully closed (for example, ravioli), open at the ends (for example, cannelloni) or layered, such as lasagne.

The heading also covers couscous which is a heat-treated semolina. Couscous of this heading may be cooked or otherwise prepared (e.g., put up with meat, vegetables and other ingredients as the complete dish which bears the same name).

II. Mengikut *Codex Alimentarus Of Noodle, barangan ini* adalah menepati maksud *noodles.*

CODEX STANDARD FOR INSTANT NOODLES

CODEX STAN 249-2006

1 SCOPE

The standard shall apply to various kinds of noodles. The instant noodle may be packed with noodle seasonings, or in the form of seasoned noodle and with or without noodle garnish(s) in separate pouches, or sprayed on noodle and ready for consumption after dehydration process. This standard does not apply to pasta.

2 DESCRIPTION

Instant Noodle *is a product prepared from wheat flour and/or rice flour and/or other flours and/or starches as the main ingredient, with or without the addition of other ingredients. It may be treated by alkaline agents. It is characterized by the use of pregelatinization process and dehydration either by frying orby other methods. The product should be presented as one of the following styles:*

2.1 Fried noodles, or
2.2 Non-fried noodles

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Essential Ingredients

(a) Wheat Flour and/or Rice Flour and/or other flours and/or starches;
(b) Water.

3.1.2 Optional Ingredients

The optional ingredients shall be ingredient(s) which are commonly used.

3.2 *QUALITY CRITERIA*

3.2.1 Organoleptic

Shall be acceptable in term of appearance, texture, aroma, taste and colour.

3.2.2 Foreign Matter

The product shall be free from foreign matter.

3.2.3 Analytical Requirement for Noodle Block (Noodle Excluding Seasonings)

(a) Moisture Content

Maximum of 10% for fried noodles

Maximum of 14% for non-fried noodles

(b) Acid value: maximum of 2 mg KOH/g oil (applicable only to fried noodles)

Gambar :

Tiada