

SRI LANKA STANDARD 858: 2019
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SPECIFICATION FOR
RICE NOODLES (RICE VERMICELLI)
(First Revision)

SRI LANKA STANDARDS INSTITUTION

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SLS 858: 2019

Gr. 7

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FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2019-03-07.

The main ingredients of rice noodles are rice or rice flour and water. However, sometimes other ingredients such as tapioca or corn starch are also added in order to improve the transparency or increase the gelatinous and chewy texture of the noodles. Rice noodles are the second most common rice product used in Asia, behind rice grains. Rice noodles do not contain gluten, which makes them a good choice for people with gluten sensitivities or celiac disease. Rice noodles are also referred to as rice vermicelli or rice sticks.

This Standard was first published in 1989. In this first revision, total protein has been included as a requirement for the product and limits for potentially toxic elements and mycotoxins have been introduced to safeguard the consumer.

This Standard is subject to the Food Act No. 26 of 1980 and the regulations framed thereunder wherever applicable.

For the purpose of deciding whether a particular requirement of this Standard is complied with, the final value, observed or calculated, expressing the results of a test shall be rounded off in accordance with **SLS 102**. The number of significant figures to be retained in the rounded off value shall be the same as that of the specified value in this standard.

In the preparation of this Standard, valuable assistance derived from the publications of the Thai Standards Institution is gratefully acknowledged.

1 SCOPE

This Standard prescribes the requirements, methods of sampling and test for rice noodles (rice vermicelli).

2 REFERENCES

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| SLS | 80 | Edible iodized salt (Powdered form) |
| SLS | 102 | Rules for rounding off numerical values |
| SLS | 124 | Test sieves |
| SLS | 143 | Code of practice for general principles of food hygiene |
| SLS | 428 | Random sampling methods |
| SLS | 467 | Code of practice for labeling of prepackaged foods |
| SLS | 614 | Potable water |
| SLS | 633 | Milled rice |