	NEPAL BUREAU OF STANDARDS AND METROLOGY NEPAL PRODUCT CERTIFICATION SCHEME		STI
	DOC:STI/138/1	ISSUE 01	10 MAY 2013

SCHEME OF TESTING AND INSPECTION FOR CERTIFICATION OF INSTANT NOODLES ACCORDING TO NS 138-2044

1.0 Laboratory- A laboratory shall be maintained, which shall be suitably equipped and staffed, where different tests given in the specification shall be carried out in accordance with the method given in Nepal standards

1.1 All the testing apparatus shall be periodically checked and calibrated and records of such checks/calibration maintained.

2. Test Record - All records of analysis and tests shall be kept in suitable formats approved by the NBSM.

2.1 Copies of any records that may be required by NBSM shall be made available at any time on request.

2.2 Quality Control-It is recommended that, as far as possible, Statistical Quality Control (SQC) methods may be used for controlling the quality of the products as envisaged in this Scheme

2.2.1 The following instruments/equipment are required to be brought under calibration control, as per frequency to be decided depending upon the usage instruments/equipment.


2.3 In addition, effort should be made to gradually introduce a Quality Management System in accordance with NS ISO 9001-2008 Quality Management Systems -Requirements.

3. Standard Mark- The Certification Mark(s) as provided by NBSM along with the license shall be printed /stenciled on each container of Product or printed on the label applied to the container as the case may be provided always that the material in each container to which this mark is applied conforms to every requirement of the specification.

4.0 Marking – In addition, the following information should be given on each container or on the label attached to it:

- a) Name of the product;
- b) Trade name if any;
- c) Name and address of the manufacturer;
- d) Batch or code number;
- e) Net weight in grams;
- f) Type of Noodles (optional);
- g) List of ingredients in descending order of their composition by mass;
- h) The statement “contains permitted colours and added flavours”, if added,
- i) Month and year of manufacture;
- j) Best before..... (month and year to be given by the manufacturer), and

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k) Other labeling requirements laid down under the Standards, Food Act 2023, and the Rules framed there under.

5.0 Levels of Control- The Analysis and tests as indicated in Table 1 and at the levels of control specified therein, shall be carried out on the whole production of the factory and appropriate records and charts maintained in accordance with clause 2.0 above. All the production which conforms to the Nepal Standard and covered under the scope of licensee shall be marked with the Standard Mark.

5.1 control unit – For the purpose of this scheme, the quantity of instant noodles of the same type manufactured in one shift shall constitute a control unit.

5.1.1 Each of the test results for description shall pass. However, if one or more samples do not satisfy the specified requirement in respect of Instant noodles, the material in the control unit represented by the failed sample/samples shall be rejected for the purpose of marking. It may, however, be reprocessed and such reprocessed material when tested shall satisfy the specified requirements for the purpose of marking.

5.2 On the basis of tests and analysis results, the decision regarding conformity or otherwise, of a control unit to a given requirement shall be made.


6.0 Raw Materials – A sample from each consignment of wheat flour and edible oil/ fat and other raw materials used in the preparation of instant noodles shall be tested for conformity to corresponding NS or company standard and appropriate records maintained. Alternatively, a certificate giving test results for various parameters for conformity to NS/ company standard shall be obtained from the suppliers for each consignment of raw materials in the factory and appropriate records maintained. All ingredients shall be clean, of good quality, and safe for use in food products.

7.0 Hygienic Conditions – The Instant noodles shall be manufactured in premises maintained under hygienic conditions (as per NS 98:2042 Code for hygienic condition in food industries). A routine cleaning chart should be drawn-up by the licensee and implemented. All the workers engaged in production and packing shall use clean washed clothing, including head-covers. Incidental contamination from soiled equipment or from personnel suffering from injuries, eruptions or boils shall be avoided.

7.1 All the raw materials as well as the finished product shall be stored in suitable places taking care to see that adventitious impurities do not find an entrance.

8. In respect of all other clauses of the specification the factory will maintain appropriate controls and checks to ensure that product conforms to the various requirement of the specification

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9.0 Rejection- A separate record providing the detailed information regarding the rejected control units and mode of their disposal shall be maintained. Such material shall in no case be stored together with that conforming to the specification.

10. Samples - The licensee shall supply, free of charge, the sample or samples required in accordance with the Nepal Standard (Certification Marks) Rules 2040 from his factory or go down. NBSM shall pay for the samples taken by it from the open market.

11. Replacement

11.1 Whenever a complaint is received soon after the goods with the Standard Mark have been purchased and used, and if there is adequate evidence that the goods have not been misused, defective goods or their components shall be replaced or repaired free of cost by the licensee in case the complaint is proved to be genuine and the warranty period (where applicable) has not expired. The final authority to judge conformity of the product to the Nepal Standard shall be with NBSM.

11.2 In the event of any damages caused by the goods bearing the Standard Mark, or claim being filed by the consumers against NBSM Standard Mark and not "conforming to" the relevant Nepal Standard, entire liability arising out of such non conforming product shall be of licensee and NBSM shall not in any way be responsible in such cases.

12. Stop Marking

12.1 The marking of the product shall be stopped under intimation to NBSM, if at any time, there is some difficulty in maintaining the conformity of the product to the specification or the testing equipment goes out of order. The marking may be resumed as soon as the defects are removed under intimation to NBSM.

12.2 The marking of the product shall be stopped immediately if directed to do so by NBSM for any reason. The marking may then be resumed only after permission by NBSM. The information regarding resumption of marking shall also be sent to NBSM.

13. Production Data

The licensee shall send to NBSM as per the enclosed proforma to be authenticated by the manufacturer by giving an affidavit / undertaking, a statement of quantity produced, marked and exported by him and the trade value thereof end of each operative year of the license.

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Table 1 LEVELS OF CONTROL
NS: 138-2044
INSTANT NOODLES

TEST DETAILS				LEVELS OF CONTROL		REMARKS
Clause	Requirements	Test Method		No. of Sample	Frequency	
		Clause	Reference			
2	General requirements					
2.1	Shape and color	-	visual	One	Each Control Unit	
	Diameter after keeping in boiling water		Vernier caliper	one	-do-	
2.1.1	Cracks, flaw, fungal infestation		visual	one	-do-	
2.1.2	Disintegration and swelling after boiling for 3 minutes		visual	one	-do-	
2.2	Compulsory requirements					
	Moisture percentage by mass		NS 71-2041	one	-do-	
	Total Ash percentage by mass		NS 71-2041	one	-do-	
	Acid Insoluble Ash in percentage by mass		NS 71-2041	one	-do-	
	Total protein (Nx5.7) by mass		NS 71-2041	one	-do-	
	Total solid percent of Gruel content during cooking by mass		NS 71-2041 (Annex-Ka)	one	-do-	
	(a) Acid value of extracted fat		NS 27-2040 (Annex-Kha)	one	-do-	
	(b) Peroxide values of extracted fat		NS 27-2040 (Annex- Ga)			
	(a) Acid value of Packet's oil	Annex-Ga	-	one	-do-	
	(b) Peroxide values of Packet's oil	Annex-Kha	-		-do-	

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**FORM 1
RECORDS OF TEST RESULTS FOR INSTANT NOODLES**

Date	Batch /Code No.	Shape and colour	Diameter after keeping in boiling water	Cracks,flaw, fungal infestation	Disintegration and swelling after boiling for 3 minutes	Moisture percentage by mass	Total Ash percentage by mass
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)

Acid Insoluble Ash in percentage by mass	Total protein (Nx5.7) by mass	Total solid percent of Gruel content during cooking by mass	Acid value of extracted fat	Peroxide values of extracted fat	Acid value of Packet's oil	Peroxide values of Packet's oil
(9)	(10)	(11)	(12)	(13)	(14)	(15)

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