


## **DRIED NOODLES - Indonesia**

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 This is not a regular WFP commodity.

The dried noodles must be produced according to the “Code of Good Manufacturing Practices” of the Codex Alimentarius and to the relevant laws of Indonesia [SNI 01-2974 - 1996]; the product shall be safe and suitable for human consumption.

**Nutrient Composition** (average nutrient composition of 100g dried noodles)

- Protein: 9 g
- Fat: 2g
- Energy: 330 kcal
- Moisture: 10%

**Ingredients** (on dry weight basis):

- Wheat flour: > 95%
- Starch: < 5%

### **Fortification**

Following Micronutrient Premix from Fortitech or DSM Nutritional Products shall be added.

The incorporation of the Vitamin/Mineral Premix and the Calcium Lactate shall ensure that the finished product achieves the following levels per 100 g finished product:

- Vitamin A (Acetate): 270 mcg
- Vitamin D: 13 mcg
- Vitamin E (Tocopherol Acetate): 13 mg
- Vitamin B1 (Thiamin Mononitrate): 0.3 mg
- Vitamin B2 (Riboflavin): 0.3 mg
- Vitamin B6 (Pyridoxine Hydrochloride): 3 mg
- Vitamin B12: 0.4 mcg
- Niacin: 1.3 mg
- Folic acid: 200 mcg
- Iron (Fumarate): 8 mg
- Iodine (Potassium Iodide): 35 mcg
- Zinc (Zinc Sulphate ): 7 mg
- Selenium: 20 mcg
- Calcium (Calcium Lactate): 300 mg

Proof of purchase of the appropriate premix from Fortitech or DSM.

## **Recommendations/ Notes:**

- All ingredients have to be of food grade quality.
- Wheat flour must be fortified according to Indonesian National Standard.
- Wheat flour can be of up to 80 % extraction rate.
- Quality of ingredients, the proportion as well as the micronutrient in the final product will be assessed through periodical laboratory testing.
- The variation of the macro nutrient composition item in the final product shall not exceed plus or minus 10% of the original value (stated specification).
- The variation of micronutrients in the final product shall not exceed plus or minus 20% of the original value (stated specification) using standard analytical techniques by laboratories recommended by BPOM, Departemen Kesehatan.
- Only colouring permitted by the regulation standard may be used.
- All other certifications, licenses and similar required authorisations required by Indonesia law relative to this product are the responsibility of the producer.

## **General Quality**

The noodles must be produced according to the “Code of Good Manufacturing Practices” of the Codex Alimentarius and to the relevant laws of Indonesia; the quality shall follow the standard of SNI. The dried noodles shall be in good condition with clean packaging, safe and fit for human consumption, and free from any objectionable smell or contamination. The dried noodles shall have a colour, and texture to be liked and enjoyed by the WFP beneficiaries.

Superintendents, appointed by the Buyer, will control the quality of the noodles to ensure that the final product conforms to the contractual specifications.

The finished product should conform to the following **microbiological specifications** in SNI:

- Total Plate Count: < 100,000/g
- E coli: < 10/g
- Mould: < 1,000/g

## **Shelf Life**

Shelf life must be maximum 12 months subject to proper transport and storage conditions.

## **Packing**

- The noodles shall be wrapped in new individual packets of 75 g net each, carefully wrapped and machine sealed in OPP / PP with multicoloured specified printing.
- 30 packs of noodles shall be packed in one PP plastic bag (2.25 kg net).
- Two plastic bags @ 2.25 kg shall be packed in a carton (total weight 5 kg net).
- The cartons shall be new and strong and made of 3 ply corrugated card-board semi craft paper.

The above is the minimum packaging required to keep the price at an economical level. However, if companies from marketing and quality control point of view like to provide more attractive packaging at minimum cost, such efforts are welcome.

Superintendents appointed by the Buyer will control the quality of the packing to ensure that it conforms to the contractual specifications. If a carton is received torn it may be rejected and will have to be replaced within 7 days at the Producer's expense inclusive of transport cost.

### **Markings**


Each package @ 75 g net shall be marked and clearly printed in indelible ink, with legible letters of appropriate size stating as follows:

It should contain:

- Name of the product
- WFP (in UN Blue or as agreed by WFP) logo
- Manufacturer's name and address
- List of ingredients
- Nutrient value or indication of fortification
- Expiry date and lot
- Basic requirement of the product label is attached. Modification can be made on the esthetic presentation and must be agreed upon in advance by WFP.
- Label must be written in local language
- Label must contain registration number
- The label must indicate "**Halal**"/or "**Vegetarian**" is necessary with corresponding certification numbers

## INSTANT NOODLES - Indonesia

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 This is not a regular WFP commodity.

The fried noodles must be produced according to the “Code of Good Manufacturing Practices” of the Codex Alimentarius and to the relevant laws of Indonesia [SNI 01-3551 - 2000]; the product shall be safe and suitable for human consumption.

**Nutrient Composition** (average nutrient composition of 100g fried noodles)

- Protein: 9 g
- Fat: 15 g - 19 g
- Energy: 380 kcal
- Moisture: 3 - 5 %

### Ingredients

The dough composition of the fried noodles may contain following food grade basic ingredients (dry weight basis) in approximate proportion:

- Wheat flour: min 72.5%
- Starch: max 2.5%
- Vegetable oil: 15-20%

### Fortification

Seasoning sachet shall have the following Micronutrient Premix, BASF or DSM Nutritional Products. In addition, calcium compound (food grade quality preferably Calcium Lactate) can be added to the seasoning in an adequate quantity to reach the overall calcium content of 300 milligram per 100 gram of fried noodles.

The incorporation of the Vitamin/Mineral Premix and the Calcium Lactate shall ensure that the finished product achieves the following levels per 100 g of finished product:

- Vitamin A (Acetate) 270 mcg
- Vitamin D 13 mcg
- Vitamin E (Tocopherol Acetate) 13 mg
- Vitamin B1 (Thiamin Mononitrate) 0.3 mg
- Vitamin B2 (Riboflavin) 0.3 mg
- Vitamin B6 (Pyridoxine Hydrochloride) 3 mg
- Vitamin B12 0.4 mcg
- Niacin 1.3 mg
- Folic acid 200 mcg
- Iron (Fumarate) 8 mg
- Iodine (Potassium Iodide) 35 mcg
- Zinc (Zinc sulphate ) 7 mg
- Selenium 20 mcg
- Calcium (Calcium Lactate) 300 mg

**Recommendations/ Notes:**

## **General Quality**

The fried noodles shall be in good condition with clean packaging, safe and fit for human consumption, and free from any objectionable smell or contamination. The fried noodles shall have a color, taste and texture to be liked and enjoyed by the WFP beneficiaries. If the Producer from their marketing experiences, like to provide more than one flavors at minimum cost, such efforts are welcome.

The finished product should conform to the following microbiological specifications in SNI:

- Total Plate Count: < 100,000/g
- E.coli: < 3/g
- Salmonella negative per 25 g
- Mould: < 1,000/g

Superintendents, appointed by the Buyer, will control the quality of the noodles to ensure that the final product conforms to the contractual specifications.

## **Shelf Life**

Shelf life must be minimum 9 months subject to proper transport and storage conditions

## **Packing**

- The noodles shall be wrapped in new individual packets of 75 g net each, carefully wrapped and machine sealed in OPP / PP with multicolored specified printing.
- 30 packs of noodles shall be packed in one PP plastic bag (2.25 kg net).
- Two plastic bags @ 2.25 kg shall be packed in a carton (total weight 4.50 kg net).
- The cartons shall be new and strong and made of 3 ply corrugated card-board semi craft paper.

The above is the minimum packaging required to keep the price at an economical level. However, if companies from marketing and quality control point of view like to provide more attractive packaging at minimum cost, such efforts are welcome.

Superintendents appointed by the Buyer will control the quality of the packing to ensure that it conforms to the contractual specifications. If a carton is received torn it may be rejected and will have to be replaced within 7 days at the Producer's expense inclusive of transport cost.

## **Markings**

Each package @ 75 g net shall be marked and clearly printed in indelible ink, with legible letters of appropriate size stating as follows:

It should contain:

- Name of the product
- WFP (in UN Blue or as agreed by WFP) logo
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- List of ingredients
- Nutrient value or indication of fortification
- Expiry date and lot
- Basic requirement of the product label is attached. Modification can be made on the esthetic presentation and must be agreed upon in advance by WFP.
- Label must be written in local language.
- Label must contain registration number.
- The label must indicate “**Halal**” or “**Vegetarian**” if necessary with their corresponding certification number