

Voluntary Report – Voluntary - Public Distribution

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Report Name: Sri Lanka Invites WTO Members to Comment on Draft Amendment Standards - Number 1- for Instant Noodles

Country: Sri Lanka

Post: Colombo

Report Category: FAIRS Subject Report

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Report Highlights:

On March 15, 2022, the Sri Lanka Standards Institution (SLSI) notified draft amendment standards (number 1) for Sri Lanka Standards (SLS) 1534:2016 for instant noodles to the World Trade Organization (WTO). WTO members are invited to submit comments on notification G/TBT/N/LKA/50. The comment period expires on May 15, 2022.

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GENERAL INFORMATION

On March 15, 2022, the Sri Lanka Standards Institution (SLSI) notified draft amendment standards (number 1) for Sri Lanka Standards (SLS) 1534:2016 for instant noodles to the World Trade Organization (WTO). WTO members are invited to submit comments on notification [G/TBT/N/LKA/50](http://www.wto.org/gatt/secretariat/notifications/G/TBT/N/LKA/50). The comment period expires on May 15, 2022.

The SLS working group committee changed the limit specified for the peroxide value in line with international standards. The method for determination of peroxide value (in Appendix G) is also being replaced as the earlier specified test method did not produce accurate results.

The amendments listed in the notification include:

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Clause 6.2.3

The serial number iii) and iv) of Table 1, in clause **6.2.3** reads as follows:

iii)	Acid value of extracted oil, mg KOH/g oil, max	2	2****	Appendix F
iv)	Peroxide value**** of extracted oil as milliequivalent per kg, max	20****	20*****	Appendix G

****Applicable for oil sachet only.

A.4.2 Test other than heavy metals

A new clause A.4.2.3 is inserted, and it reads as:

A.4.3.2. A sufficient quantity from the contents of the noodles including all sachets, not less than 200g, shall be drawn from the packages selected as in A.3.2. or A.3.3 and form a composite sample for determination of acid value and peroxide value.

A.5 Number of Tests

Clause A.5.4 is replaced by the following:

A.5.4. A sufficient quantity of material shall be drawn from each package prepared as in A.4.2.2. and mix to form a composite sample. The composite sample thus obtained shall be tested for cooking time and total protein content.

Clause A.5.5 is inserted as follows:

A.5.5. A sufficient quantity of material shall be drawn from each package prepared as in A.4.2.3 and mix to form a composite sample. The composite sample thus obtained shall be tested for acid value and peroxide value.

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APPENDIX G: Includes changes for the determination of peroxide values.

The full text of the proposed draft amendment is accessible on the Sri Lanka Standards Institution's website located at: http://www.slsi.lk/images/Draft_Standards/2022-05-15/AMD_SLS_1534.pdf.

Comments should be addressed to:

The Director General
Sri Lanka Standards Institution
17, Victoria Place
Elvitigala Mawatha, Colombo 08

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මෙම ශ්‍රී ලංකා ප්‍රමිති කෙටුම්පත , ශ්‍රී ලංකා ප්‍රමිති ආයතනය විසින් සකසන ලදුව, සියලුම උදෙසාගේ අංශ වලට තාක්ෂණික විවේචනය සඳහා යවනු ලැබේ.

අදාළ අංශ භාර කමිටු මාර්ගයෙන් ආයතනයේ මහා මණ්ඩල වෙත ඉදිරිපත් කිරීමට පෙර , ලැබෙන සියලුම විවේචන ශ්‍රී ලංකා ප්‍රමිති ආයතනය විසින් සලකා බලා අවශ්‍ය වෙනොත් කෙටුම්පත සංශෝධනය කරනු ලැබේ.

මෙම කෙටුම්පතට අදාළ යෝජනා හා විවේචන නියමිත දිනට පෙර ලැබෙන්නට සැලැස්වුවහොත් අගය කොට සලකමු. තවද, මෙම කෙටුම්පත පිළිගත හැකි බැව් හැඟෙන අය ඒ බව දන්වන්නේ නම් එය ආයතනයට උපකාරී වනු ඇත.

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Introduction

This Draft Sri Lanka Standard has been prepared by the Sri Lanka Standards Institution and is now being circulated for technical comments to all interested parties.

All comments received will be considered by the SLSI and the draft if necessary, before submission to the Council of the Institution through the relevant Divisional Committee for final approval.

The Institution would appreciate any views on this draft which should be sent before the specified date. It would also be helpful if those who find the draft generally acceptable could kindly notify us accordingly.

All Communications should be addressed to:

The Director General
Sri Lanka Standards Institution,
17, Victoria Place,
Elvitigala Mawatha,
Colombo 08.

DRAFT AMENDMENT NO: 01 TO SLS 1534: 2016

SRI LANKA STANDARD SPECIFICATION FOR INSTANT NOODLES

Draft for public comments

SRI LANKA STANDARDS INSTITUTION

Draft Amendment No: 01 approved on to SLS 1534: 2016

SRI LANKA STANDARD SPECIFICATION FOR INSTANT NOODLES

EXPLANATORY NOTE

The working group committee decided to change the limit specified for peroxide value to in line with the Internationally published limits and replace the method for determination of peroxide value (Appendix G) since accurate results has not been produced by the specified test method.

Draft for public comments

Draft Amendment No: 01 approved on to SLS 1534: 2016

SRI LANKA STANDARD SPECIFICATION FOR INSTANT NOODLES

6.2.3 Other requirements

Replace the Sl no iii) and vi), requirements given in Table 1 and insert the note as follows:

iii)	Acid value of extracted oil, mg KOH/g oil, max.	2	2****	Appendix F
vi)	Peroxide value*** of extracted oil as milliequivalent per kg, max.	20***	20****	Appendix G

**** *Applicable for oil sachet only*

A.4.2 Test other than heavy metals

Insert following as clause **A.4.2.3**

A.4.3.2 A Sufficient quantity from the contents of the noodles including all sachets, not less than 200 g, shall be drawn from the packages selected as in **A.3.2** or **A.3.3** and form a composite sample for determination of acid value and peroxide value.

A.5 NUMBER OF TESTS

Delete clause **A.5.4** and insert following:

A.5.4 A sufficient quantity of material shall be drawn from each package prepared as in **A.4.2.2** and mix to form a composite sample. The composite sample thus obtained shall be tested for cooking time and total protein content.

Insert following as clause **A.5.5**

A.5.5 A sufficient quantity of material shall be drawn from each package prepared as in **A.4.2.3** and mix to form a composite sample. The composite sample thus obtained shall be tested for acid value and peroxide value

APPENDIX G

Replace Appendix **G** determination of peroxide value with following:

APPENDIX G
DETERMINATION OF PEROXIDE VALUE

G.1 APPARATUS

- G.1.1 Erlenmeyer flask, 150 ml capacity
- G.1.2 Filter paper, Whatman No. 1 or equivalent
- G. 1.3 Water-bath, with temperature regulator
- G.1.4 Drying oven maintained at $100 \pm 2^{\circ}\text{C}$
- G.1.5 Glass desiccator, charged with any efficient desiccant

G.2 REAGENTS

- G.2.1 N-Hexane or cyclohexane
- G.2.2 Sodium hydroxide, standard volumetric solution, $c(\text{NaOH}) = 0.1 \text{ mol/l}$
- G.2.3 Glacial Acetic acid
- G.2.4 Potassium Iodide, saturated solution, freshly prepared
- G.2.5 Sodium thiosulfate, 0.002 N
- G.2.6 Phenolphthalein indicator, 1.0 per cent (m/v) solution in 95 per cent (v/v) ethanol
- G.2.7 Starch solution as indicator, 1 per cent(m/v) freshly prepared
- G.2.8 Ethanol, 95 per cent (v/v) neutralized with Sodium hydroxide solution (G.2.2), using 1 per cent (m/v) phenolphthalein solution as indicator.

G.3 SAMPLE PREPARATION

Take approximately 200g -250 g noodles and grind. Add contents of all sachets and mix thoroughly.

G.4 PROCEDURE

G.4.1 *Extraction*

Weigh 200 g of prepared sample and soak it in 300 ml of N-Hexane or cyclohexane in a 1 litre amber coloured or covered (to protect from light) stoppered container for one hour. Filter through a dry filter paper. Reject the first few millilitres, and keep the filtrate (A) in a stoppered flask.

G.4.2 *Determination of oil content in 25 ml of N Hexane*

Pipette 25 ml of the filtrate (A) into a tared evaporating dish. Evaporate the hexane on a water bath and dry in a drying oven at 100 °C for 3 hrs. Weigh the dish after cooling in a desiccator.

G.4.3 *Determination of peroxide value*

Pipette 25 ml of the filtrate (A) into 150 ml conical flask add 35 ml of glacial acetic acid and 0.5 ml of saturated Potassium Iodide and shake for 1 minute. Add 30 ml of water and titrate with 0.002 N Sodium thiosulphate solution using starch as indicator, stir vigorously to remove the last traces of Iodine from the layer of Hexane.

Carry out a blank (N hexane or cyclohexane 25 ml into 35 ml glacial acid) titration.

G.5 CALCULATION

G.5.1

Oil content in 25 ml of N-Hexane extract (G.4.2)

$$m_0 = m_1 - m_2$$

Where,

m_1 = the mass, in g, of dish and contents; and

m_2 = the mass, in g, of empty dish.

G.5.2

Peroxide value, milliequivalents of peroxide oxygen per kilogram of oil (G.4.3)
$$= \frac{v_2 \times c \times 1000}{m_0}$$

Where,

v_2 = the volume, in ml, of Sodium thiosulfate solution (see G.2.5) used;

c = the concentration, mol/l of Sodium thiosulfate solution (see G.2.5) used;

m_0 = the mass, in g, of oil in 25 ml of N-Hexane extract (see G.5.1).

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Attachments:

No Attachments.