මහජන අදහස් සඳහා ප්‍රමිති කෙටුම්පත
பொதுசனக் கருத்துரைக்கான கட்டளை வரைவு
DRAFT STANDARD FOR PUBLIC COMMENT

(වෙනස්වීමට ඉඩ ඇත. திருத்தத்திற்குட்படக்கூடியது. Liable to alteration)

නිකුත් කළ දිනය
வெளியிட்டுத் திகதி
Date of Issue } 2022-03-15

අදහස් දැක්වියයුතු අවසාන දිනය
அபிப்பிராயங்களை தெவிப்பதற்கான இறுதித்திகதி
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Draft amendment No : 01 to SLS 1534 : 2016
SRI LANKA STANDARD SPECIFICATION FOR INSTANT NOODLES

ක්ෂණික නූඩිලස් සඳහා වන
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සංශෝධන කෙටුම්පත් අංක 01 (ශ්‍රීලංප්‍ර 1534 : 2016)

මෙම කෙටුම්පත ශ්‍රී ලංකා ප්‍රමිතියක් ලෙස නොසැලකිය යුතු මෙන් ම භාවිතා නොකළ යුතු ද වේ.
இவ்வரைவு இலங்கைக் கட்டளையெனக் கருதப்படவோ அன்றிப் பிரயோகிக்கப்படவோ கூடாது
This draft should not be regarded or used as a Sri Lanka Standard.

අදහස් දැක්විය යුත්තේ : ශ්‍රී ලංකා ප්‍රමිති ආයතනය, 17, වික්ටෝරියා පෙදෙස, ඇල්විටිගල මාවත, කොළඹ 08.

Comments to be sent to: SRI LANKA STANDARDS INSTITUTION, 17, VICTORIA PLACE, ELVITIGALA MAWATHA, COLOMBO 08.

හැඳින්වීම

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

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

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

මේ පිළිබඳව එවන සියලුම ලිපි පහත සඳහන් ලිපිනයට එවිය යුතුය.

අධ්‍යක්ෂ ජනරාල්
ශ්‍රී ලංකා ප්‍රමිති ආයතනය,
17, වික්ටෝරියා පෙදෙස,
ඇල්විටිගල මාවත,
කොළඹ 08.

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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

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 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 ±2◦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 (NaoH) = 0.1 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 mililitres, 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**).

……..