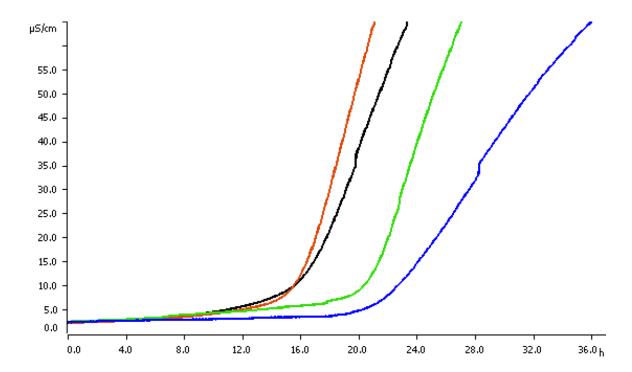# Oxidation stability of instant noodles

Instant noodles became very popular in many parts of the world. During the production process instant noodles are deep-fried, which enables a quick preparation for the consumer. Due to the high fat content of instant noodles (up to 22%), they can get rancid. The 892 Professional Rancimat can be used to determine the oxidation stability of the deep-fried instant noodles without fat extraction.

Results

	Sample	Induction time
——	Instant noodles, deep fried	16.7 h
——	«Kitsune udon» noodles	15.8 h
——	«Yakisoba» noodles	21.0 h
——	Chicken «ramen» noodles	21.7 h

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Method description

Sample

- Instant noodles without seasoning

Sample preparation

Seasoning and additions have to be removed manually. The noodles are crashed into pieces of 3 mm to 5 mm by hand.

Instrument

892 Professional Rancimat

Parameters

Temperature	120 °C
Air flow	20 L/h
Evaluation	Induction time
Evaluation sensitivity	1.5
Stop criteria	End points
Sample amount	2 g
Measuring solution	60 mL deionized water

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