

KEEPING FRESH, ASIAN-STYLE NOODLES SAFE TO EAT

Fresh noodles can cause serious illness if they are not kept refrigerated from the time they are manufactured right through to the time they are sold to the consumer.

Fresh noodles are potentially hazardous

Fresh noodles have a high water activity level and a near neutral pH. This allows pathogenic organisms to grow, and rapidly reach dangerous levels.

These organisms can cause serious illness if they are not controlled.



Food retailers are required to only sell food that is safe to eat.

Contaminated or spoiled products may not look deteriorated, so they must be refrigerated at all times to minimise the risk to consumers.

Bacteria grow fastest between 5°C and 60°C, so is it important to keep the noodles under 5°C (refrigerated) at all times.



Hardening of fresh noodles

Typically, fresh noodles harden when refrigerated. This may cause consumers to think that the noodles are not fresh. The 'use-by' date, production date (if one is included by the manufacturer) and storage and cooking instructions on the packaging should reassure customers that the products are fresh.

Noodles will soften once they are reheated.

More information

- contact your local council
- visit the website at www.foodauthority.nsw.gov.au/industry
- phone the helpline on 1300 552 406



Department of
Primary Industries
Food Authority

More resources at foodauthority.nsw.gov.au



nswfoodauthority



nswfoodauth

About the NSW Food Authority: The NSW Food Authority is the government organisation that helps ensure NSW food is safe and correctly labelled. It works with consumers, industry and other government organisations to minimise food poisoning by providing information about and regulating the safe production, storage, transport, promotion and preparation of food.

Note: This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the *Food Act 2003* (NSW).



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