

# Check the process of frying instant noodles in the factory

The process of fried noodles in instant noodles production is most concerned because there are quite a lot of people who think they are dipped in frying oil pans.

The process of fried noodles in instant noodles (shrimp noodles) is most concerned because there are many people who believe that they are dipped in frying oil pans. In fact, the modern fried instant noodles process in manufacturing plants is a closed system with strict standards to fry every drop of oil.

## 1. This is what happens in the stomach when you eat shrimp noodles



In instant noodles production, the oxidation index of fried oil is strictly controlled. It is based on Acid Value (AV) index, to assess the degree of oxidation of oil. Strongly oxidized oil has a very high AV index, causing the oil to smell bad.

Codex International Standards Committee and Vietnamese Standards have established regulations for instant noodle production: allowable AV levels for fried noodles products are = 2 mg KOH / gram of oil.

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