

Pasta products - Specification

1. Scope

This Kenya Standard prescribes the requirements and methods of test for pasta products.

2. Types

Pasta products covered in this standard shall be of the following types:

- (a) Macaroni
- (b) Spaghetti
- (c) Vermicelli
- (d) Noodles
- (e) Short-cut pasta
- (f) Lasagne

3. Requirements

- 3.1 Basic Ingredients** — The dough for the manufacture of pasta products shall either be prepared from semolina derived from durum grains, hard wheat varieties or any combination of two or more of the specific wheat flours. The dough may be also prepared from gluten free flour milled from maize, rice, amaranth, buckwheat, chia, linseed, sorghum, quinoa, montina, teff, potato, coconut, almond, chesnut, hazelnut, walnuts, pecan, cashew , among others

3.2 Description

- 3.2.1 Macaroni** — It shall be in the form of tubes of a minimum length of 250 mm. Outer diameter of the tube shall range from 2.5 mm to 7 mm and the wall thickness shall be 1.0 mm with tolerance of ± 0.1 mm.
- 3.2.2 Spaghetti** — It shall be in the form of solid rods of a minimum length of 250 mm and minimum diameter of 1.6 mm with tolerance of ± 0.1 mm.
- 3.2.3 Vermicelli** — It shall be in the form of solid rods of minimum length 250 mm and of diameter between 0.5 mm to 1.25 mm.
- 3.2.4 Folded Vermicelli** — They shall be in the form of folded rods of diameter between 0.5 mm to 1.25 mm.
- 3.2.5 Noodles** — They shall be in the form of solid rods of minimum length 250 mm and diameter between 1.25 mm and 2.0 mm or ribbons of width from 1.5 mm to 15 mm and thickness ranging from 1.25 mm to 2.0 mm.
- 3.2.6 Folded Noodles** — These shall be in the form of folded ribbons of thickness ranging from 1.25 mm to 2.0 mm.
- 3.2.7 Short-cut Pasta** — These shall be products of various defined forms such as shells, stars, squares, etc.
- 3.2.8 Lasagne** — These shall be square or rectangular shaped pasta products.
- 3.2.9 Special Type Pasta** — These may contain eggs or vegetable products and the final products shall have the appearance of the characteristic added material such as yellow for egg pasta and green for spinach pasta.