

METHOD FOR MAKING BOILED NOODLE OR PASTA

Background of the invention:

This invention relates to a method for making boiled noodle or pasta, and more particularly to a method for making boiled noodle or pasta and the like having a slick surface.

Prior Art:

Usually, in order to make boiled noodle or pasta, macaroni, vermicelli and the like, wheat flour is mixed with water to make dough, and then the dough is kneaded and rolled out so as to form a sheet of the dough. The sheet of the dough is cut into strips or formed in a desired shape, and the formed dough is boiled in water.

Japanese Patent No. 1,094,434 discloses a method for making boiled noodle which comprises putting a desired quantity of the dough of noodle into a metal basket, passing the basket containing the dough of the noodle through hot water for about 30 to 60 seconds, transferring the boiled dough in the basket to another vessel, pouring hot water into the vessel, passing the dough of the noodle through a steam sterilization container, transferring the dough of the noodle in the vessel to a metal basket to remove water therefrom, and cooling the dough of the noodle.

According to the above prior method, the surface layer of the boiled noodle is swollen with water for the reason that the dough of the noodle is treated with water in many times, and therefore the surface of the boiled noodle become roughness.

In the light of the foregoing, it is a principal object of the invention to provide a method for making boiled noodle

or pasta having a slick surface.

It is a further object of the present invention to provide a method for making boiled noodle or pasta in which water content in the surface layer of the noodle or pasta is substantially the same as the water content in the central portion thereof.

Brief Description of the Drawing:

FIGURE 1 shows an enlarged sectional view of a single strip of boiled noodle made by the method of the present invention.

Description of a Preferred Embodiment:

The method for making the boiled noodle or pasta of the present invention comprises mixing wheat flour with water or brine, kneading the wheat flour with water so as to form dough of noodle, rolling out the dough of the noodle to form a sheet of the dough, cutting or forming the sheet of dough in a desired form of pasta or noodle, boiling the dough of the noodle or pasta for a short time, for example, about 3 to 180 seconds, removing a portion of the water contained in the surface layer of the boiled pasta or noodle dough, and packing the boiled pasta or noodle in a bag or vessel with water.

When the noodle or pasta dough is boiled for a short time, for example, about 30 seconds in accordance with the present invention, as shown in Figure 1, beta-starch in the surface layer 1 of the dough is converted into alpha-starch, but beta-starch in a central zone 2 of the dough is not converted into alpha-starch and the water content in the surface layer 1 of the noodle or pasta dough is larger than the water content in the central zone 2 of the noodle or pasta dough.

According to the invention, a portion of the water

contained in the surface layer of the boiled noodle or pasta dough is removed by drying or dehydrate treatment to evaporate and another portion of water contained in the surface layer is permeated into the central zone of the dough which is in the state of beta-starch so as to equalize the water contained in the surface layer of the boiled noodle or pasta dough with the water contained in the central zone of the boiled noodle or pasta dough.

Consequently, the water content in each of the surface layer 1 and the central zone 2 of the boiled noodle may be substantially equalized.

The boiled noodle or pasta made by the method of the present invention may be supplied to the user in packing it in a bag or container with water, or may be stored in a vessel containing water.



What is Claimed is:

1. A method for making boiled noodle or pasta which comprises: mixing wheat flour with water; kneading the wheat flour with water so as to form dough; rolling out the dough to form a sheet of the dough; cutting or forming the sheet of the dough into a desired shape of noodle or pasta dough; boiling the noodle or pasta dough for a short time; removing a portion of the water contained in the surface layer of the boiled noodle or pasta; and steeping the boiled noodle or pasta in water.
2. A method for making boiled noodle or pasta as claimed in claim 1 in which the time for boiling the noodle or pasta dough is about 3 to 180 seconds.
3. A method for making boiled noodle or pasta as claimed in claim 1 in which the boiled noodle or pasta is packed in a bag with water.

