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Abstract (国際公開要約書)

A process for obtaining a puffed snack having a hard surface, soft inside and a favorable texture and showing a difference between the surface color tone and the inside color tone. In this process, a coating solution or water is sprayed onto the surface of a puffed snack dough extruded as a robe from an extruder. After spraying, the puffed snack dough is dried to give a moisture content of 5 to 12% by weight followed by cutting. An apparatus to be used in this production process composed of: a spraying unit (2) by which a coating solution or water is sprayed on the surface of a puffed snack dough extruded from a nozzle port (1b, 10b) of an extruder (1, 10); a drying unit (3) located in the downstream thereof, a drawing system (4) having belts (4e, 4f) for holding the puffed snack dough between them; a supporting pipe (5, 50) for supporting the puffed snack dough which is located adjacent to the drawing system in the downstream thereof; and a cutter (6) provided in the outlet of the holding pipe close thereto in such a manner that the puffed snack dough can be cut thereby.

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