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PROCESS FOR MANUFACTURING
DEHYDRATED INSTANT-NOODLES PRODUCTS

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ABSTRACT OF THE DISCLOSURE

5 The improved process for manufacturing a dry instant-noodles product comprises steaming or boiling strings that have been cut out of a dough prepared in the usual manner and transporting said strings on a net conveyor with air, an inert gas or a mixture thereof being applied to said
10 strings so as to expand and dry them; the air, inert gas or mixture thereof is controlled to have an elevated temperature of 100 - 200°C and supplied from a separate high-pressure compartment at high speed through spray nozzle tubes provided both above and below said transport
15 net conveyor. The layers of steamed noodles are allowed to expand and dehydrated rapidly within a short time with process air, inert gas (e.g. N₂, He or CO₂) or mixtures thereof that are delivered at high temperature and speed from spray nozzle tubes.

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