

Abstract

5 A full moisture shelf stable noodle product having a dry matter content of from 30 to 45% by weight, having a pH of from 3.7 to 4.5 and comprising a cooked flour or semolina of a starchy plant, softened water, a cooked starch, an ionic gelling agent, an emulsifier, a cation which has formed a gel with the ionic gelling agent, an acid and an oil.

This Sheet Has Been Replaced



THIS SHEET HAS BEEN
REPLACED