

ABSTRACT

Disclosed herein are a dried instant noodle improved in loosening at the time of eating and a method for producing the same. The method for producing dried instant noodles comprises: a loosening agent-attaching step in which a loosening agent for noodles is attached to gelatinized noodle strings; a first drying step in which, after the loosening agent-attaching step, hot air having a wind speed of 30 m/s or higher and a temperature of 60°C to 160°C is blown onto the noodle strings for 5 to 240 seconds to dry the noodle strings; and a second drying step in which, after the first drying step, the noodle strings are dried with hot air.