

METHOD FOR PRODUCING FRIED NOODLE LUMP

Abstract

5 [Problem to be Solved] There is provided a fried noodle lump which is prevented from being inverted in a cup by external shock in a state where the fried noodle lump is stored in a cup-shaped container.

[Solution] The shape retention of a bottom end portion of the fried noodle lump is secured by storing a group of noodle strings after gelatinization in a retainer
10 and frying the lower end portion of the group of noodle strings. Accordingly, the fried noodle lump can be prevented from being inverted in a cup by external shock in a state where the fried noodle lump is stored in a cup-shaped container. Further, it is preferred to include a step of immersing the whole of the group of noodles strings in a fry oil, after the step of securing the shape retention of the bottom end portion of
15 the fried noodle lump.

[Fig. 5]