

THIS SHEET HAS BEEN
REPLACED

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.

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