

PASTA PRODUCT AND MANUFACTURE

Abstract

An injection moulded pasta product made of a starting raw material mixture comprising a cereal flour or semolina, which has a water content of from 4 to 32% and which is made by a process comprising preparing a mixture of cereal flour or semolina and water, kneading the mixture to obtain a dough and injection moulding the dough, wherein a mixture is prepared which has a water content of from 10 to 35%, the step of injection moulding is carried out with an equipment comprising injection means and moulding means, the dough is heated to an injection temperature of from 30 to 150°C in the injection means, the dough is injected into the moulding means under a pressure of from 200 to 5000 bar, the dough is heated to a moulding temperature of from 30 to 150°C in the moulding means and, after having been released from the moulding means, the moulded pasta product is dried to a residual water content of from 4 to 13.5% and cooled.

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