Claims

[Claim 1]

Instant fried noodles having a porous structure,

wherein the porous structure is constituted by a plurality of pores containing a fat or oil, and

the number of pores of 100 μm^2 or larger present per unit area of 1 mm^2 in a cross section of a noodle string of the instant fried noodles is 250 or less.

[Claim 2]

The instant fried noodles according to claim 1, wherein a total area of the pores of 100 μm^2 or larger present in the cross section of the noodle string of the instant fried noodles is 25% or less of an area of the cross section of the noodle string.

[Claim 3]

Instant fried noodles having a porous structure,

wherein the porous structure is constituted by a plurality of pores containing a fat or oil, and

the number of pores of 100 μm^2 or larger present per unit area of 1 mm^2 in a cross section of a noodle string of the instant fried noodles is 150 or less.

[Claim 4]

The instant fried noodles according to claim 3, wherein a total area of the pores of 100 μm^2 or larger present in the cross section of the noodle string of the instant fried noodles is 19% or less of an area of the cross section of the noodle string.

[Claim 5]

The instant fried noodles according to any one of claims 1 to 4, wherein an average area of the pores of 100 μm^2 or larger present in the cross section of the noodle

string of the instant fried noodles is 0.14% or less of the area of the cross section of the noodle string.

[Claim 6]

The instant fried noodles according to any one of claims 1 to 5, wherein a fat or oil content of the noodle string is 15% or less.

[Claim 7]

The instant fried noodles according to any one of claims 3 to 5, wherein a fat or oil content of the noodle string is 13% or less.

Claims

[Claim 1]

Instant fried noodles having a porous structure,

wherein the porous structure is constituted by a plurality of pores containing a fat or oil, and

the number of pores of 100 μm^2 or larger present per unit area of 1 mm^2 in a cross section of a noodle string of the instant fried noodles is 250 or less.

[Claim 2]

The instant fried noodles according to claim 1, wherein a total area of the pores of 100 μm^2 or larger present in the cross section of the noodle string of the instant fried noodles is 25% or less of an area of the cross section of the noodle string.

[Claim 3]

The instant fried noodles according to claim 1, wherein an average area of the pores of 100 μm^2 or larger present in the cross section of the noodle string of the instant fried noodles is 0.14% or less of the area of the cross section of the noodle string.

[Claim 4]

The instant fried noodles according to claim 1, wherein a fat or oil content of the noodle string is 15% or less.

[Claim 5]

Instant fried noodles having a porous structure,

wherein the porous structure is constituted by a plurality of pores containing a fat or oil, and

the number of pores of 100 μm^2 or larger present per unit area of 1 mm^2 in a cross section of a noodle string of the instant fried noodles is 150 or less.

[Claim 6]

The instant fried noodles according to claim 5, wherein a total area of the pores of 100 μm^2 or larger present in the cross section of the noodle string of the instant fried noodles is 19% or less of an area of the cross section of the noodle string.

[Claim 7]

The instant fried noodles according to claim 5, wherein an average area of the pores of 100 μm^2 or larger present in the cross section of the noodle string of the instant fried noodles is 0.14% or less of the area of the cross section of the noodle string.

[Claim 8]

The instant fried noodles according to claim 5, wherein a fat or oil content of the noodle string is 13% or less.