

Abstract

METHOD FOR PRODUCING INSTANT NOODLES CONTAINING POTASSIUM
LACTATE

[Problem to be Solved]

5 Although potassium lactate is expected as a substitute for salt, it was revealed to impair noodle making properties. Therefore, an object of the present invention is to produce instant noodles to which a salty taste owing to potassium lactate is imparted, and which has good texture.

[Solution]

10 The present inventors found that an adverse effect of potassium lactate caused during noodle making can be suppressed by adding potassium lactate after noodle making of noodle strings. Thus, the present invention was accomplished so that a salty taste owing to potassium lactate can be imparted and texture of noodles can be retained.

(Fig.7)