Claims

[Claim 1]

A modified wheat flour, wherein a viscosity of a 10 mass% aqueous suspension of the modified wheat flour is 1,000 mPa·s or less when the aqueous suspension is warmed to 85°C and then cooled to 25°C, and a dispersibility of the aqueous suspension is 90% or less when the aqueous suspension is warmed to 85°C, then cooled to 25°C, and subsequently allowed to stand for 24 hours~~.~~, wherein the modified wheat flour has a degree of gelatinization of 12% or less.

[Claim 2]

The modified wheat flour according to claim 1, wherein the viscosity is 800 mPa·s or less and the dispersibility is from 10 to 80%.

[Claim 3]

The modified wheat flour according to claim 1 or 2, which has a moisture content of from 10 to 14 mass%.

~~[Claim 4]~~

~~The modified wheat flour according to any one of claims 1 to 3, which has a degree of gelatinization of 12% or less.~~

[Claim ~~5~~4]

A method for producing the modified wheat flour according to any one of claims 1 to ~~4~~3, comprising subjecting a wheat flour having a moisture content of from 10 to 14 mass% to heat treatment under sealed conditions at a product temperature of from 70 to 170°C for ~~from 10 to 80 minutes~~from 20 to 60 minutes.