

PROCESS FOR PRODUCTION OF FRIED NOODLES

ABSTRACT

Fried noodles of excellent quality that are approximately 1 to 7
5 cm in length can be produced efficiently by a process for production of
fried noodles including: a step of preparing raw noodles; a step of
gelatinizing the raw noodles; a step of cutting the gelatinized raw
noodles into noodles of 1 to 7 cm; and a step of frying the cut noodles
by allowing the same to naturally float in frying oil.

10 Figure 2