Claims

1. A process for the production of a legume based dried instant noodle comprising legume flour, cereal flour, Kansui salts, starch and wheat gluten, the process comprising the steps of:
   a) Roasting legume splits selected from the group of chickpea splits, lentil splits, or a combination thereof and milling the roasted legume splits to obtain roasted legume flour or roasting legume flour selected from the group of chickpea flour, lentil flour, or a combination thereof to obtain roasted legume flour;
   b) Mixing the roasted legume flour, cereal flour, starch, wheat gluten and optionally other dry ingredients with the Kansui salts and water to form a dough;
   c) Sheeting and slitting the dough to obtain noodle strands;
   d) Steaming the noodle strands from step c);
   e) Cutting the noodle strands from step d) and optionally folding;
   f) Frying the noodle strands from step e) in oil or air drying the noodle strands from step e);
   g) Cooling.

2. A process for the production of a legume based dried instant noodle as claimed in claim 1, comprising 10 to 60wt% of legume flour (by weight of the total composition), 5 to 70wt% of cereal flour (by weight of the total composition), 0.2 to 3.5wt% of Kansui salts (by weight of the total composition), 0.5 to 10wt% of wheat gluten (by weight of the total composition), 1 to 20wt% of starch (by weight of the total composition).

3. A process for the production of a legume based dried instant noodle in any one of claims 1 to 2, wherein the legume based dried instant noodle has a ratio between starch and wheat gluten between 1.25 to 3.5.

4. A process for the production of a legume based dried instant noodle in any one of claims 1 to 3, wherein the legume splits are chickpea splits or wherein the legume flour is chickpea flour.

5. A process for the production of a legume based dried instant noodle in any one of claims 1 to 4, wherein the cereal flour is wheat flour, oat flour, corn flour, rice flour, barley flour, millet flour or combinations thereof, preferably wheat flour.

6. A process for the production of a legume based dried instant noodle in any one of claims 1 to 5, wherein the kansui salts comprises a mixture of sodium chloride, sodium carbonate, potassium carbonate, sodium phosphate or a combination thereof.

7. A process for the production of a legume based dried instant noodle in any one of claims 1 to 6, wherein the kansui salts are added as a solution of 1 to 10wt% of sodium chloride, sodium carbonate, potassium carbonate and sodium phosphate (based on the total amount of the solution) in 90 to 99wt% of water (based on the total amount of the solution).

8. A process for the production of a legume based dried instant noodle as claimed in any one of claims 1 to 7, wherein the roasting is done between a temperature range of 80-160°C for 2 to 8 hours.

9. A process for the production of a legume based dried instant noodle as claimed in any one of claims 1 to 8, wherein the instant noodle is fried in the oil at a temperature between 110 to 170 °C and a frying time between 30 to 200 seconds.

10. A process for the production of a legume based dried instant noodle as claimed in any one of claims 1 to 9, wherein the steaming is done by using saturated steam within 0.5 to 15min.

11. A process for the production of a legume based dried instant noodle as claimed in any one of claims 1 to 10, wherein the pre-drying is done at a temperature between 50 to 120°C and 15 to 500sec.

12. A legume based dried instant noodle comprising 10 to 60wt% of legume flour (by weight of the total composition) selected from the group of chickpea flour, lentil flour, or a combination thereof, 5 to 70wt% of cereal flour (by weight of the total composition), 0.2 to 3.5wt% of Kansui salts (by weight of the total composition), 0.5 to 10wt% of wheat gluten (by weight of the total composition), 1 to 20wt% of starch (by weight of the total composition), wherein the legume based dried instant noodle has an amount of protein of at least 10wt% (by weight of the total composition), wherein the legume flour is a roasted legume flour selected from the group of roasted chickpea flour, roasted lentil flour, or a combination thereof.

13. The use of the composition as claimed in claim 12 for preparing a food product.