CLAIMS

1. A mix powder for a dumpling wrapper, the mix powder comprising an etherified starch and wheat flour, wherein a content of the etherified starch is equal to or more than 8.3% by mass and equal to or less than 26% by mass with respect to the mix powder;

wherein a gelatinization initiation temperature of the etherified starch is 60°C or lower;

wherein a raw material starch of the etherified starch is one kind or two or more kinds selected from the group consisting of tapioca starch, potato starch, and waxy corn starch; and

wherein the mixed powder is used by mixing in a dough sheet when preparing a wrapper.

2. The mix powder according to claim 1, wherein the mix powder contains the etherified starch in an amount of equal to or more than 9 parts by mass and equal to or less than 35 parts by mass with respect to 100 parts by mass of the wheat flour.

3. The mix powder according to claim 1 or 2, wherein the mix powder is used for a dumpling wrapper that is to be stored after heating cooking.

4. The mix powder according to any one of claims 1 to 3, wherein the mix powder has an effect of suppressing hardening of a dumpling wrapper on an occasion of storage after heating cooking, and comprises the etherified starch as an active ingredient of the mix powder.

5. A dumpling wrapper obtainable from a dough sheet in which an etherified starch and wheat flour are mixed, wherein the dumpling wrapper contains the etherified starch in an amount of equal to or more than 8.3% by mass and equal to or less than 26% by mass with respect to powder raw materials of the dumpling wrapper;

wherein a gelatinization initiation temperature of the etherified starch is 60°C or lower;

wherein a raw material starch of the etherified starch is one kind or two or more kinds selected from the group consisting of tapioca starch, potato starch, and waxy corn starch.

6. The dumpling wrapper according to claim 5, wherein a content of the etherified starch in the dumpling wrapper is equal to or more than 5.9% by mass and equal to or less than 19% by mass.

7. A method for suppressing hardening of a dumpling wrapper on an occasion of storage after heating cooking,

wherein the storage is one or two selected from storage at normal temperature and refrigerated storage; and

wherein at a time of preparing a dough for a dumpling wrapper containing wheat flour, an etherified starch is included in an amount of equal to or more than 8.3% by mass and equal to or less than 26% by mass with respect to powder raw materials of the dumpling wrapper.

8. The method for suppressing hardening according to claim 7, wherein the suppressing hardening is a hardening suppression after

microwaving.

9. A method for producing a dumpling wrapper, the method comprising: producing a dough sheet in preparing a dough by mixing the mix powder according to any one of claims 1 to 4.

10. A method for producing a dumpling, the method comprising: using the dumpling wrapper according to claim 5 or 6, or a dumpling wrapper obtained by the method according to claim 9.

11. The method according to claim 10, comprising a step of wrapping a portion or an entirety of stuffing in the dumpling wrapper.

12. The method according to claim 10 or 11, wherein the dumpling is a gyoza, a shumai, a xiaolongbao, or a Chinese steamed bun.

13. The method according to any one of claims 10 to 12, wherein the dumpling is a pan-fried gyoza.