Claims

[Claim 1]

A method for producing instant Japanese noodles, comprising kneading potassium lactate, granulated sugar, citric acid, a kelp processed product and optionally a dried bonito processed product into noodles to enhance salty taste, in addition to reducing an amount of salt kneaded into the noodles,

wherein the instant Japanese noodles are wheat noodles, and

wherein the method comprises adding 0.03 to 0.08 g of potassium lactate, 0.05 to 0.20 g of granulated sugar, 0.04 to 0.17 g of citric acid, and 0.004 to 0.15 g of a kelp processed product in terms of kelp dry matter, per a reduced amount of 1 g of salt added to the noodles.

[Claim 2]

A method for producing instant Japanese noodles, comprising kneading potassium lactate, granulated sugar, citric acid, a dried bonito processed product and optionally a kelp processed product into noodles to enhance salty taste, in addition to reducing an amount of salt kneaded into the noodles,

wherein the instant Japanese noodles are buckwheat noodles, and

wherein the method comprises adding 0.10 to 0.39 g of potassium lactate, 0.03 to 0.13 g of granulated sugar, 0.003 to 0.063 g of citric acid, and 0.06 to 0.25 g of a dried bonito processed product in terms of dried bonito dry matter, per a reduced amount of 1 g of salt added to the noodles.

[Claim 3]

A method for enhancing salty taste of instant Japanese noodles, comprising kneading potassium lactate, granulated sugar, citric acid, a kelp processed product and optionally a dried bonito processed product into noodles to enhance salty taste, in addition to reducing an amount of salt kneaded into the noodles,

wherein the instant Japanese noodles are wheat noodles, and

wherein the method comprises adding 0.03 to 0.08 g of potassium lactate, 0.05 to 0.20 g of granulated sugar, 0.04 to 0.17 g of citric acid, and 0.004 to 0.15 g of a kelp processed product in terms of kelp dry matter, per a reduced amount of 1 g of salt added to the noodles.

[Claim 4]

A method for enhancing salty taste of instant Japanese noodles, comprising kneading potassium lactate, granulated sugar, citric acid, a dried bonito processed product and optionally a kelp processed product into noodles to enhance salty taste, in addition to reducing an amount of salt kneaded into the noodles,

wherein the instant Japanese noodles are buckwheat noodles, and

wherein the method comprises adding 0.10 to 0.39 g of potassium lactate, 0.03 to 0.13 g of granulated sugar, 0.003 to 0.063 g of citric acid, and 0.06 to 0.25 g of a dried bonito processed product in terms of dried bonito dry matter, per a reduced amount of 1 g of salt added to the noodles.