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Abstract

A method and apparatus for manufacturing puffed snack having a hard surface layer and soft inside, and having a good texture and a difference in color tone between the surface layer and the inside. After spraying a coating liquid or water onto the surface of a dough extruded from an extruder in the form of a rope, the extrudate is dried so that the moisture content of the sprayed extrudate becomes 5 to 12% by weight and then cut. The apparatus used for this manufacturing method comprises a spray device (2) for uniformly spraying the surface of the dough extruded from a nozzle hole (1b, 10b) of an extruder (1, 10), a drying device (3) arranged on the downstream side thereof, a drawing mechanism (4) comprising belts (4e, 4f) spanned in a tensioned state so as to clamp the extrudate, a holding cylinder (5, 50) for holding the extrudate, arranged adjacently on the downstream side of the drawing mechanism (4), and a cutting blade (6) arranged in close proximity to the outlet side opening of the holding cylinder to cut the extrudate.

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