Claims

[Claim 1]

Instant fried noodles having a porous structure,

wherein the porous structure is constituted by a plurality of pores containing a fat or oil, and

the number of pores of 100 μm² or larger present per unit area of 1 mm² in a cross section of a noodle string of the instant fried noodles cut in a direction perpendicular to a lengthwise direction of the noodle string is ~~250 or less~~71 to 150, ~~.~~

~~[Claim 2]~~

~~The instant fried noodles according to claim 1, wherein a total area of the pores of 100 μm² or larger present in the cross section of the noodle string of the instant fried noodles is 25% or less of an area of the cross section of the noodle string.~~

~~[Claim 3]~~

~~Instant fried noodles having a porous structure,~~

~~wherein the porous structure is constituted by a plurality of pores containing a fat or oil, and~~

~~the number of pores of 100 μm² or larger present per unit area of 1 mm² in a cross section of a noodle string of the instant fried noodles is 150 or less.~~

~~[Claim 4]~~

~~The instant fried noodles according to claim 3, wherein~~ a total area of the pores of 100 μm² or larger present in the cross section of the noodle string of the instant fried noodles is 8.6% to 19% ~~or less~~ of an area of the cross section of the noodle string, and

a fat or oil content of the noodle string is 11.4% to 13%.

[Claim ~~5~~2]

The instant fried noodles according to ~~any one of~~ claim~~s~~ 1~~ to 4~~, wherein an average area of the pores of 100 μm^2 or larger present in the cross section of the noodle string of the instant fried noodles is 0.06% to 0.14% ~~or less~~ of the area of the cross section of the noodle string.

~~[Claim 6]~~

~~The instant fried noodles according to any one of claims 1 to 5, wherein a fat or oil content of the noodle string is 15% or less.~~

~~[Claim 7]~~

~~The instant fried noodles according to any one of claims 3 to 5, wherein a fat or oil content of the noodle string is 13% or less.~~