

## Abstract

Provided is a modified wheat flour which has good handleability in cooking and provides high-quality food products containing wheat flour. A viscosity of a 10 mass% aqueous suspension of the modified wheat flour is 1,000 mPa·s or less when the aqueous suspension is warmed to 85°C and then cooled to 25°C, and the dispersibility of the aqueous suspension is 90% or less when the aqueous suspension is warmed to 85°C, then cooled to 25°C, and subsequently allowed to stand for 24 hours.