

QUICK COOKING PASTA**ABSTRACT**

A process for the production of a quick-cooking pasta or a retorted pasta which comprises steaming a dry or wet uncooked pasta to give a surface gelatinised steamed pasta, contacting the steamed pasta with water to give a wet pasta and then steaming the wet pasta to give a partially cooked pasta. The partially cooked pasta may be dried and mixed with an appropriate amount of water and sauce in a container and the mixture sterilised while rotating the container.