Claims

1. A powdery processed egg which has a slope of 20 cP/min or more in viscosity measurement using a rapid visco-analyzer (RVA), wherein the powdery processed egg is desugared.

2. The powdery processed egg according to claim 1, which has a peak viscosity of 120 cP or more.

3. A method for identifying a powdery processed egg which is suitable to be puffed when the powdery processed egg is restored with hot water, comprising:

mixing the powdery processed egg and water, wherein the powdery processed egg is desugared;

measuring viscosity of a mixture of the foregoing step using a rapid visco-analyzer (RVA); and

calculating a slope in viscosity change based on a measurement result obtained from the foregoing step,

wherein the powdery processed egg which is suitable to be puffed has a slope of 20 cP/min or more in viscosity measurement using the rapid visco-analyzer (RVA).