

METHOD FOR PRODUCING INSTANT NOODLES DRIED BY HOT AIR STREAM AT HIGH TEMPERATURE

ABSTRACT

A method for producing instant noodles dried by a high-temperature hot air stream, wherein the noodles have a moreish taste and texture similar to fried noodles and yet have a low caloric value. The method for producing instant noodles dried by a high-temperature hot air stream comprises: step (a) producing a noodle band from a noodle dough prepared by adding an edible oil to a noodle dough material containing a raw material flour, and then producing raw noodle strands from the noodle band, step (b) adhering an edible oil to the raw noodle strands, and then steaming the raw noodle strands to produce steamed noodles, step (c) forming a noodle block by packing a predetermined amount of the steamed noodles into a retainer, and step (d) swelling and drying the noodle block by blowing a hot air stream at a temperature of 120°C to 160°C onto the noodle block from above and below the retainer at a stream speed of 30 m/s to 70 m/s for a period of 3 to 15 minutes.

Figure 1