~~Manufacturing process of a dehydrated instant-Bird's Nest product~~ MANUFACTURING PROCESS FOR DEHYDRATED INSTANT-EDIBLE BIRD'S NEST

Abstract of the Disclosure

A manufacturing process of a dehydrated instant-Bird's Nest product is disclosed. The method comprises the steps of

(i) moulding a brick of dry Bird's Nest by with or without adding seasonings, herbs, spices, flavours to the Bird's Nest, fixing the Bird's Nest by steaming the dry Bird's Nest with the seasonings, herbs, spices, and flavours;

(ii) spraying fine water droplets or mist at a temperature of 30 to 50 degree Celsius to precondition or moisturized the Bird's Nest in step (i);

(iii) spraying hot steam onto the Bird's Nest obtained in step (ii) at a temperature ranging from 100 degree to 120 degree C to fix or cook and sterilize the Bird's Nest together with the seasonings, herbs, spices and flavours;

(iv) supplying air or inert gas or a mixture of air and inert gas to dry the steamed Bird's Nest obtained in step (iii) at a temperature ranging from 60 deg C to 135 deg C; and

(v) supplying hot gases or hot inert gas or a mixture of hot gases and hot inert gas to the steamed Bird's Nest to allow a homogenous and quick expansion and drying of the steamed Bird's Nest.

(Fig.1)