

INSTANT FRIED NOODLES

[Abstract]

[Problem to be Solved]

5 An object of the present invention is to provide instant fried noodles having a lower fat or oil content than general instant fried noodles.

[Solution]

10 Instant fried noodles having a porous structure including a smaller number of pores and having a lower porosity are provided by inhibiting formation of a layered gluten network structure within noodle strings. Thus, a fat or oil content of the fried noodles can be lowered.

[Figure 1]