Claims

[Claim 1]

A method for manufacturing frozen cooked noodles, comprising:

obtaining raw noodles by extruding dough containing from 0.5 to 5 parts by mass of a plant protein and 100 parts by mass of wheat flour including 70 mass% or more of common wheat flour at a pressure of from 60 kgf/$cm^2$ to 160 kgf/$cm^2$;

cooking the raw noodles; and

freezing the cooked noodles.

[Claim 2]

The method according to Claim 1, wherein the noodles are Chinese noodles.

[Claim 3]

The method according to Claim 1 or 2, wherein the common wheat flour comprises at least one of semi-hard wheat flour and moderate wheat flour.

[Claim 4]

The method according to any one of Claims 1 to 3, wherein the plant protein is gluten.

[Claim 5]

The method according to any one of Claims 1 to 4, wherein the dough is obtained by kneading 100 parts by mass of a flour ingredient and 20 to 43 parts by mass of kneading water .

[Claim 6]

The method according to any one of Claims 1 to 5, wherein a yield of the cooked noodles is from 200 to 260 mass%.

[Claim 7]

The method according to any one of Claims 1 to 6, wherein the freezing the noodles comprises freezing cooked noodles together with soup or sauce.

[Claim 8]

The method according to any one of Claims 1 to 6, further comprising, before freezing the noodles, cooking the cooked noodles together with sauce.

Claims

[Claim 1]

A method for manufacturing frozen cooked Chinese noodles, comprising:

obtaining raw Chinese noodles by extruding dough containing from 0.5 to 5 parts by mass of a plant protein and 100 parts by mass of wheat flour including 70 mass% or more of hexaploid wheat flour at a pressure of from 60 $kgf/cm^2$ to 160 $kgf/cm^2$;

cooking the raw Chinese noodles; and

freezing the cooked Chinese noodles.

[Claim 2]

The method according to Claim 1, wherein the hexaploid wheat flour comprises at least one of semi-hard wheat flour and moderate wheat flour.

[Claim 3]

The method according to any one of Claims 1 to 2, wherein the plant protein is gluten.

[Claim 4]

The method according to any one of Claims 1 to 3, wherein the dough is obtained by kneading 100 parts by mass of a flour ingredient and 20 to 43 parts by mass of kneading water .

[Claim 5]

The method according to any one of Claims 1 to 4, wherein a yield of the cooked noodles is from 200 to 260 mass%.

[Claim 6]

The method according to any one of Claims 1 to 5, wherein the freezing the noodles comprises freezing cooked noodles together with soup or sauce.

[Claim 7]

The method according to any one of Claims 1 to 5, further comprising, before freezing the noodles, cooking the cooked noodles together with sauce.