

Abstract

Provided is a frozen cooked noodle capable of maintaining a favorable texture even after thawing. A method for manufacturing a frozen cooked noodle, comprising: obtaining a noodle produced from raw material flour comprising 5 to 80% by mass of processed tapioca starch; gelatinizing the noodle; allowing a composition comprising gelatin to attach to the gelatinized noodle thus obtained; and freezing the noodle attached with the composition.