Claims

1. A powdery processed egg which has a slope of 20 cP/min or more in viscosity measurement using a rapid visco-analyzer (RVA) according to measuring conditions as set out below:

Time (min.)	Temperature (°C)	Rotation (rpm)
0-1.0	50	1000
1.0-4.5	50 - 80	320
4.5-9.5	80	320
9.5-15.0	80 - 30	320
15.0-20.0	30	320

wherein the slope is calculated by dividing a viscosity difference in a predetermined time by the predetermined time,
wherein the predetermined time is set as 4.5 minutes to 6.0 minutes after the start of the viscosity measurement.

2. The powdery processed egg according to claim 1, which has a peak viscosity of 120 cP or more.

3. A method for identifying a powdery processed egg which is suitable to be puffed when the powdery processed egg is restored with hot water, comprising:

mixing the powdery processed egg and water;

measuring viscosity of a mixture of the foregoing step using a rapid visco-analyzer (RVA) according to measuring conditions as set out below:

Time (min.)	Temperature (°C)	Rotation (rpm)
0-1.0	50	1000
1.0-4.5	50 - 80	320
4.5-9.5	80	320
9.5-15.0	80 - 30	320
15.0-20.0	30	320

; and

calculating a slope in viscosity change based on a measurement result obtained from the foregoing step, wherein the slope is calculated by dividing a viscosity

difference in a predetermined time by the predetermined time, in which the predetermined time is set as 4.5 minutes to 6.0 minutes after the start of the viscosity measurement,

wherein the powdery processed egg which is suitable to be puffed has a slope of 20 cP/min or more in viscosity measurement using the rapid visco-analyzer (RVA).