

**Bunchy Fresh Noodles Used as Instant Noodles****[ABSTRACT]**

An object of the present invention is to provide a bundle of fresh noodles useful as ingredient noodles of instant noodles which become less-wavy, straight noodles when the instant noodles are cooked with hot water, while maintaining an existing manufacturing line as much as possible and without using any special additive.

A noodle dough is caused to pass through between a pair of cutting blade rolls to form a plurality of noodle strings. The noodle strings are stacked on a conveyor such that adjacent noodle strings are in a non-parallel state and each noodle string bends to have a substantially spiral shape. The plurality of noodle strings are arranged to overlap one another and form a substantially flat bundle of noodle strings. Each of the noodle strings forming fresh noodles bends and repeatedly forms loops on the conveyor. The loops are arranged to be sequentially shifted in a direction opposite a conveyance direction of the conveyor. A trajectory of each noodle string is not in synchronization with a trajectory of the adjacent noodle string. Each noodle string intersects with and overlaps the adjacent noodle string such that positions of the loops of each noodle string are shifted from positions of the loops of the adjacent noodle string. Even if such noodle strings are steam-boiled as-is, they become substantially straight noodles when they are cooked with hot water.

Fig. 6