

PROCESS FOR MANUFACTURING
DEHYDRATED INSTANT-NOODLES PRODUCTS

ABSTRACT OF THE DISCLOSURE

5 The improved process for manufacturing a dry instant-
noodles product comprises steaming or boiling strings that
have been cut out of a dough prepared in the usual manner
and transporting said strings on a net conveyor with air,
an inert gas or a mixture thereof being applied to said
10 strings so as to expand and dry them; the air, inert
gas or mixture thereof is controlled to have an elevated
temperature of 100 - 200°C and supplied from a separate
high-pressure compartment at high speed through spray
nozzle tubes provided both above and below said transport
15 net conveyor. The layers of steamed noodles are allowed
to expand and dehydrated rapidly within a short time with
process air, inert gas (e.g. N₂, He or Co₂) or mixtures
thereof that are delivered at high temperature and speed
from spray nozzle tubes.

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