[0011] PTL 1: JP 9-51773 A

PTL 2: Japanese Patent No. 4381470

PTL 3: Japanese Patent No. 4860773

PTL 4: JP 2000-139387 A

PTL 5: JP 2001-314163 A

PTL 6: JP 3-251150 A

PTL 7: JP 2011-244725 A

PTL 8: JP 3-251148 A

Summary of Invention

Technical Problem

[0012] It is therefore an object of the present invention to provide a dried instant noodle that is easily loosened at the time of eating and a method for producing the same.

Solution to Problem

[0013] More specifically, the present invention is directed to a method for producing dried instant noodles, including: a loosening agent-attaching step in which a loosening agent for noodles is attached to gelatinized noodle strings; a first drying step in which, after the loosening agent-attaching step, hot air having a wind speed of 30 m/s or higher and a temperature of 60°C to 160°C is blown onto the noodle strings for 5 to 240 seconds to dry the noodle strings; and a second drying step in which, after the first drying step, the noodle strings are dried with hot air.

[0013a] In one embodiment, there is provided a method for producing dried instant noodles, comprising:

a loosening agent-attaching step in which a loosening agent for noodles is attached to gelatinized noodle strings;

a step in which the noodle strings are put into a retainer to form a noodle block;

a first drying step in which, after the loosening agent-attaching step, hot air having a wind speed of 30 m/s or higher and a temperature of 60°C to 160°C is blown onto the noodle strings packed in the retainer from above the retainer downward or from above the retainer downward and from below the retainer upward for 5 to 240 seconds to dry the noodle strings; and

a second drying step in which, after the first drying step, the noodle strings are dried with hot air having a wind speed of 1 to 5 m/s and a temperature of 60 to 100°C for 20 to 120 minutes.

[0013b] In one embodiment, there is provided dried instant noodle produced by the production method a as described herein.

[0014] The loosening agent for noodles preferably contains at least one of gum arabic, soybean-derived water-soluble hemicellulose, sucrose fatty acid ester, emulsified oil and fat, and lecithin.

[0015] The loosening agent-attaching step is preferably performed by immersing the noodle strings in the loosening agent for noodles or by spraying or showering the loosening agent for noodles onto the noodle strings.

[0016] The second drying step is preferably performed by drying the noodle strings with hot air having a temperature of 60 to 100°C for 20 to 120 minutes.