Claims

[Claim 1] A method for producing instant noodles, comprising a superheated steam treatment step of treating, with superheated steam, raw noodle strings prepared from a noodle dough containing 0.5 to 6.0 wt% of a fat or oil and/or an emulsifier that is in a solid powder form at ordinary temperature with respect to the weight of a main raw material powder, wherein

the temperature of the superheated steam to which the raw noodle strings are exposed is 120 to 200°C.

[Claim 2] The method for producing instant noodles according to claim 1, wherein the amount of the powder fat or oil contained is 1.0 to 3.0 wt% with respect to the weight of a main raw material powder.

[Claim 3] The method for producing instant noodles according to claim 1 or 2, wherein the temperature of the superheated steam to which the raw noodle strings are exposed in the super heated steam treatment step is 130 to 180°C.

[Claim 4] (Delete)

[Claim 5] The method for producing instant noodles according to any one of claims 1 to 3, wherein the time during which the superheated steam contacts with the raw noodle strings in the superheated steam treatment step is 15 to 60 seconds.

[Claim 6] The method for producing instant noodles according to any one of claims 1 to 5, further comprising, after the superheated steam treatment step, a drying step of drying the noodle strings that have undergone the superheated steam treatment step by a fry drying process, a hot-air drying process, a high-temperature hot-air drying process, a superheated steam drying process, a microwave drying process, or a freeze dry process, or a combination thereof.

[Claim 7] The method for producing fresh type instant noodles according to any one of claims 1 to 5, wherein the instant noodles are fresh type instant noodles, and the method comprises, after the superheated steam treatment step, the step of subjecting the noodle strings that have undergone the superheated steam treatment step to pH adjustment, full sealing, and heat sterilization.

[Claim 8] Instant noodles produced by a production method according to any one of claims 1 to 7.

Claims

[Claim 1] A method for producing instant noodles, comprising a superheated steam treatment step of treating, with superheated steam, raw noodle strings prepared from a noodle dough containing 0.5 to 6.0 wt% of a fat or oil and/or an emulsifier that is in a solid powder form at ordinary temperature with respect to the weight of a main raw material powder, wherein

the temperature of the superheated steam to which the raw noodle strings are exposed is 120 to 200°C.

[Claim 2] The method for producing instant noodles according to claim 1, wherein the amount of the powder fat or oil contained is 1.0 to 3.0 wt% with respect to the weight of a main raw material powder.

[Claim 3] The method for producing instant noodles according to claim 1 or 2, wherein the temperature of the superheated steam to which the raw noodle strings are exposed in the super heated steam treatment step is 130 to 180°C.

[Claim 4] The method for producing instant noodles according to any one of claims 1 to 3, wherein the time during which the superheated steam contacts with the raw noodle strings in the superheated steam treatment step is 15 to 60 seconds.

[Claim 5] The method for producing instant noodles according to any one of claims 1 to 4, further comprising, after the superheated steam treatment step, a drying step of drying the noodle strings that have undergone the superheated steam treatment step by a fry drying process, a hot-air drying process, a high-temperature hot-air drying process, a superheated steam drying process, a microwave drying process, or a freeze dry process, or a combination thereof.

[Claim 6] The method for producing fresh type instant noodles according to any one of claims 1 to 4, wherein the instant noodles are fresh type instant noodles, and the method comprises, after the superheated steam treatment step, the step of subjecting

the noodle strings that have undergone the superheated steam treatment step to pH adjustment, full sealing, and heat sterilization.

[Claim 7] Instant noodles produced by a production method according to any one of claims 1 to 6.