

ABSTRACT

PRODUCTION METHOD FOR NOODLES

Provided are noodles having a preferable texture with good elasticity, viscosity, and crispness, and capable of maintaining a flavor of a sauce during chewing. Provided is also a method for producing noodles, including extruding a dough at a pressure of 40 kgf/cm² to 120 kgf/cm², in which the dough is prepared from a raw material flour containing durum wheat flour and moderate wheat flour having a crude protein content of 10% or more at a mass ratio of 1 : 99 to 29 : 71.