[Document Name] Claims

[Claim 1]

Packaged frozen noodles for microwave cooking comprising:

a package having a ventilation hole or ventilation holes,

wherein a total area of an opening of the ventilation hole or openings of the ventilation holes is 0.02 to 5 cm^2 per 100 cm^2 of a surface area of the package,

the package contains inside thereof cooked noodles and 1 to 10 parts by mass of water relative to 100 parts by mass of the cooked noodles, and the cooked noodles and the water are frozen.

[Claim 2]

The frozen noodles according to claim 1, wherein the cooked noodles have the water attached to surface thereof.

[Claim 3]

The frozen noodles according to claim 1 or 2, wherein the package is produced from a material having a piercing strength of 10 N or higher.

[Claim 4]

The frozen noodles according to any one of claims 1 to 3, wherein a maximum length of the opening of the ventilation hole is 0.1 to 5.0 mm.

[Claim 5]

The frozen noodles according to any one of claims 1 to 4, wherein five or more ventilation holes are provided on a side to be irradiated with microwaves of the package per 100 cm^2 of a surface area of the package.

[Claim 6]

The frozen noodles according to any one of claims 1 to 5, wherein the ventilation hole is circular.

[Claim 7]

A method for preventing quality deterioration in frozen noodles caused by microwave cooking comprising:

putting cooked noodles and 1 to 10 parts by mass of water relative to 100 parts by mass of the cooked noodles in a package having a ventilation hole or ventilation holes, wherein a total area of an opening of the ventilation hole or openings of the ventilation holes is 0.02 to 5 cm^2 per 100 cm^2 of a surface area of the package; and

freezing the cooked noodles and the water.

[Claim 8]

The method according to claim 7, wherein the cooked noodles have the water attached to surface thereof.

[Claim 9]

The method according to claim 7 or 8, wherein the package is produced from a material having a piercing strength of 10 N or higher.

[Claim 10]

The method according to any one of claims 7 to 9, wherein a maximum length of the opening of the ventilation hole is 0.1 to 5.0 mm.

[Claim 11]

The method according to any one of claims 7 to 10, wherein five or more ventilation holes are provided on a side to be irradiated with microwaves of the package per 100 cm^2 of a surface area of the package.

[Claim 12]

The method according to any one of claims 7 to 11, wherein the ventilation hole is circular.

Claims

[Claim 1]

Packaged frozen noodles for microwave cooking comprising:

a package having a ventilation hole or ventilation holes,

wherein a total area of an opening of the ventilation hole or openings of the ventilation holes is 0.02 to 5 cm^2 per 100 cm^2 of a surface area of the package,

the package contains inside thereof cooked noodles and 1 to 10 parts by mass of water relative to 100 parts by mass of the cooked noodles,

and the cooked noodles and the water are frozen.

[Claim 2]

The frozen noodles according to claim 1, wherein the cooked noodles have the water attached to surface thereof.

[Claim 3]

The frozen noodles according to claim 1 or 2, wherein the package is produced from a material having a piercing strength of 10 N or higher.

[Claim 4]

The frozen noodles according to any one of claims 1 to 3, wherein a maximum length of the opening of the ventilation hole is 0.1 to 5.0 mm.

[Claim 5]

The frozen noodles according to any one of claims 1 to 4, wherein five or more ventilation holes are provided on a side to be irradiated with microwaves of the package per 100 cm^2 of a surface area of the package.

[Claim 6]

The frozen noodles according to any one of claims 1 to 5, wherein the ventilation hole is circular.

[Claim 7]

A method for preventing quality deterioration in frozen noodles caused by microwave cooking comprising:

putting cooked noodles and 1 to 10 parts by mass of water relative to 100 parts by mass of the cooked noodles in a package having a ventilation hole or ventilation holes and a total area of an opening of the ventilation hole or openings of the ventilation holes being 0.02 to 5 cm^2 per 100 cm^2 of a surface area of the package; and

freezing the cooked noodles and the water.

[Claim 8]

The method according to claim 7, wherein the cooked noodles have the water attached to surface thereof.

[Claim 9]

The method according to claim 7 or 8, wherein the package is produced from a material having a piercing strength of 10 N or higher.

[Claim 10]

The method according to any one of claims 7 to 9, wherein a maximum length of the opening of the ventilation hole is 0.1 to 5.0 mm.

[Claim 11]

The method according to any one of claims 7 to 10, wherein five or more ventilation holes are provided on a side to be irradiated with microwaves of the package per 100 cm^2 of a surface area of the package.

[Claim 12]

The method according to any one of claims 7 to 11, wherein the ventilation hole is circular.