

ABSTRACT

MULTILAYER STRUCTURE INSTANT NOODLE AND METHOD FOR
MANUFACTURING SAME

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The present invention relates to a multilayer structure instant noodle which is manufactured through the steps in which an inner layer noodle sheet is sandwiched between outer layer noodle sheets such that these noodle sheets are combined to form a single noodle sheet, the single noodle sheet is flat-rolled so as to form noodle lines, and the noodle lines are gelatinized and dried, wherein a blending amount of salt in the inner layer noodle sheet is higher than a blending amount of salt in the outer layer noodle sheet.

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15 Fig. 1