[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 aspect, 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 packing step in which the noodle strings are put into a retainer;

a first drying step in which, after the packing 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 while the noodle strings are being agitated to be loosened by the blowing of the hot air; and

CLAIMS

1. 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 packing step in which the noodle strings are put into a retainer;

a first drying step in which, after the packing 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 while the noodle strings are being agitated to be loosened by the blowing of the hot air; 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.

2. The method for producing dried instant noodles according to claim 1, wherein in the first drying step, the hot air having a wind speed of 30 m/s or higher and a temperature of 80°C to 120°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 30 to 150 seconds to dry the noodle strings while the noodle strings are being agitated to be loosened by the blowing of the hot air.

3. The method for producing dried instant noodles according to claim 1 or 2, wherein the gelatinized noodle strings are gelatinized noodle strings having no wave.

4. The method for producing dried instant noodles according to any one of claims 1 to 3, wherein the hot air blown from above the retainer downward in the first drying step has a wind speed of 50 to 70 m/s.

5. The method for producing dried instant noodles according to any one of claims 1 to 4, wherein the loosening agent for noodles contains at least one of gum arabic, soybean-derived water-soluble hemicellulose, sucrose fatty acid ester, emulsified oil and fat, or lecithin.

6. The method for producing dried instant noodles according to any one of claims 1 to 5, wherein the retainer has a substantially cup-shaped or substantially deep dish-shaped container having a bottom surface that is substantially horizontal and a side surface rising from the bottom surface.

7. The method for producing dried instant noodles according to any one of claims 1 to 6, wherein after the first drying step, the noodle strings have a moisture content of 40 to 55%.