CLAIMS

1. A process for preparing packaged shelf-stable wheat-based fresh noodles, comprising the steps of subjecting the noodles to water steaming and conventional cooking before packaging wherein the pH of the cooked noodles after rinsing is about 9.0 to 11.0; and subjecting the packaged noodles to pasteurisation at a temperature from about 70 to about 105℃ for a period from about 5 to about 55 minutes.

2. The process according to claim 1, wherein the wheat-based packaged noodles are subjected to pasteurisation at a temperature from about 70 to about 95℃.

3. The process according to claim 1, wherein the wheat-based packaged noodles are subjected to pasteurisation at a temperature from about 70 to about 85℃.

4. The process according to claim 1, wherein the wheat-based packaged noodles are subjected to pasteurisation at a temperature from about 70 to about 80℃.

5. The process according to any one of claims 2 to 4, wherein the wheat-based packaged noodles are subjected to pasteurisation for a period from about 5 to about 30 minutes.

6. The process according to any one of claims 2 to 4, wherein the wheat-based packaged noodles are subjected to pasteurisation for a period from about 5 to about 25 minutes.

7. The process according to any one of claims 2 to 4, wherein the wheat-based packaged noodles are subjected to pasteurisation for a period from about 5 to about 20 minutes.

8. The process according to claim 1, wherein the noodles are steamed for a period from 3 to 15 minutes.

9. Process according to any of the preceding claims, wherein the packaging used to package the noodles comprises nylon and linear low density polyethylene.

10. Packaged shelf-stable fresh noodles obtainable by a process of claim 1.