

What Are The Classifications Of Instant Noodles?

Since its inception in 1958, instant noodles have developed rapidly, with hundreds of varieties and thousands of different trademarks. And the name is also different, such as instant noodles, instant noodles, fast food noodles, instant noodles and so on.

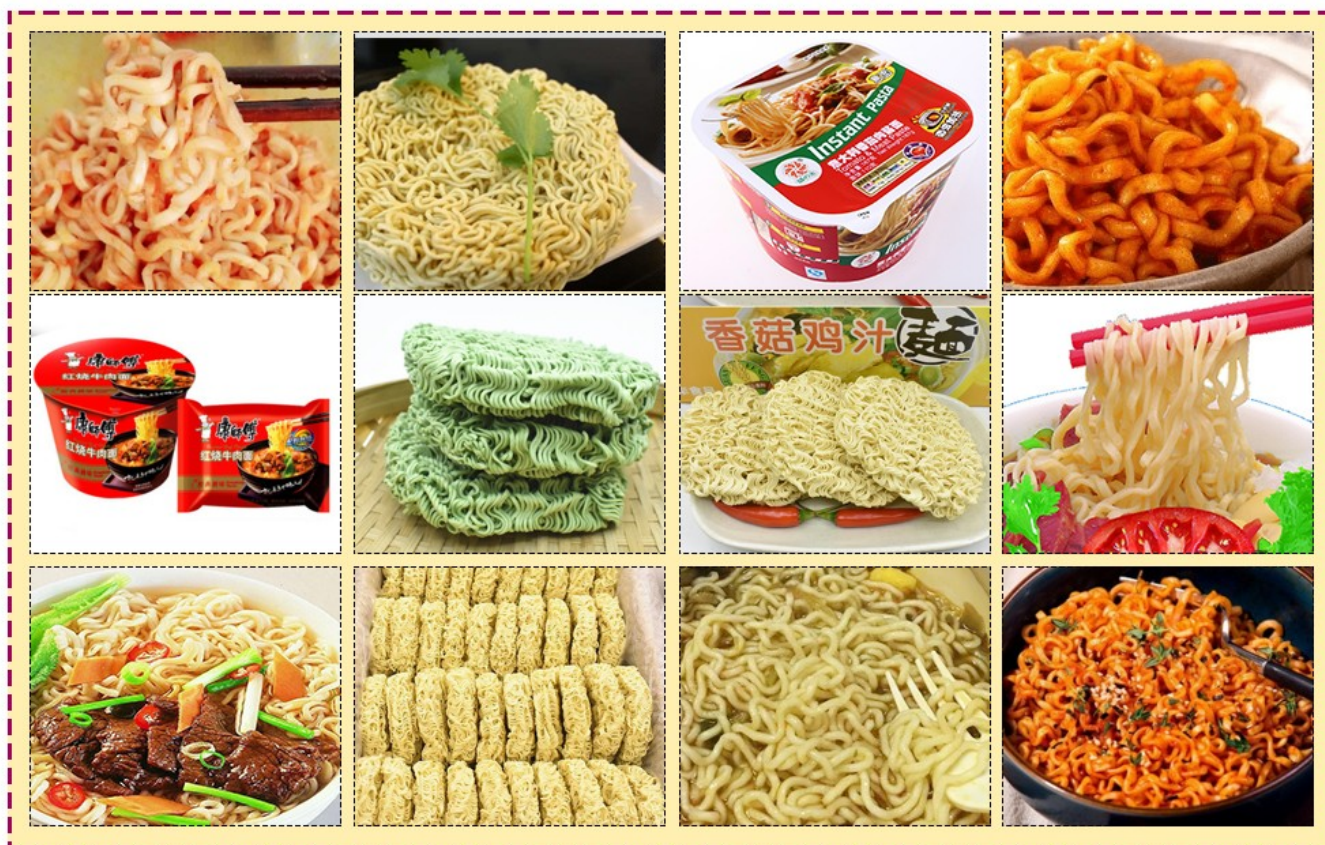
Since its inception in 1958, instant noodles have developed rapidly, with hundreds of varieties and thousands of different trademarks. And the name is also different, such as instant noodles, instant noodles, fast food noodles, instant noodles and so on. There is no uniform regulation on the classification, and there are 3 classification methods generally recognized in various documents. According to production process.



Fried noodles with soup stock after steaming. Use frying method to remove moisture and shape the product. When packing, add 1 pack or several packs of various types of soup. When eating, the soup and noodles can be brewed together in boiling water or cooked in boiling water.

Seasoned fried noodles This kind of noodles is different from the previous one in that the noodles are steamed. Before frying, spray liquid and powdered seasonings on the surface of the noodles, then deep-fry and package them into products. This kind of noodles are generally packaged without adding soup, and no other seasonings are needed when eating. The pre-

processing of dry noodles with soup is the same as fried noodles. However, the frying process is not used after cooking, and it is usually dehydrated and dried in a hot air drying oven. Add a small packet of soup to the packaging. Because this noodle does not contain fat. Therefore, in addition to the powdered soup, a packet of liquid oil should be added as a seasoning and spice. To improve the flavor of the product.



The stick-shaped dry noodles are shaped like traditional Chinese dried noodles. The production process is basically similar. The difference is that the noodles still need to be cooked after they are formed. Then it is dried, so it is called "stick-shaped dry noodles" in Japan. This product is also packaged with soup in powder form and liquid oil or liquid seasoning. The scope of application is mostly for family cooking.

Microwave drying instant noodles have the characteristics of fast heating speed and good product puffing effect due to microwave drying. Therefore, using microwave drying instead of frying and drying products has low oil content and good rehydration effect. Frozen instant noodles This noodle is a kind of noodles that are frozen and preserved after being pressed into pieces, cut into strips, steamed and gelatinized. Compared with other instant noodles, this kind of noodles can better maintain the original color, fragrance, taste, shape and nutritional value of the noodles. According to product flavor.



Chinese noodles This is made by following the traditional Chinese noodle preparation method. Potassium carbonate or soda ash is added to the dough, and the flavor of the soup is also close to the Chinese custom. It is generally prepared with pork, lard, sesame oil, garlic, pepper, ginger, soy sauce, sour and sweet.

Wafong noodles are Japanese-style instant noodles. Buckwheat flour, sweet potato flour or other starchy ingredients are often mixed in the noodle recipe. The flavor of the soup is suitable for Japanese habits. It is prepared with bonito, kelp, shiitake mushrooms, wine, cooking wine, soy sauce, chili, ginger, sweeteners and wild vegetables as raw materials. The solid condiments also often use seafood such as cuttlefish, squid, clam meat, oysters, scallops, etc.



European style noodles are European-style macaroni noodles. But it is different from normal macaroni in that it has been steamed and processed, so it is a convenient macaroni. This kind of noodles needs to use high-protein flour as the raw material, and the noodles have strong elasticity. In addition to staple food for writers, it is often used as a snack for banquets and banquets. The raw materials in the soup are prepared from meat, tomatoes, olive oil, salad oil, cloves, meat peels, sour and sweet materials.

Cold noodles and fried noodles. In the late 1970s, various bags of semi-prepared food for homemade noodles or fried noodles appeared on the Japanese market. The noodles are still fried instant noodles. When eating, boil it in boiling water for 3 to 4 minutes, then remove the noodles and soak in cold boiling water to cool. Add seasonings to make cold noodles, or stir-fry them in a pot and add seasonings to make fried noodles. The characteristics of this kind of noodles are relatively coarse, longer cooking time, and strong viscoelasticity. According to packaging.



Instant noodles making machine produces instant noodle products in bags, sealed with a composite plastic film with cellophane outer layer and polyethylene inner layer. The packaging material can also be a composite plastic film of polyester and polypropylene, or a simple packaging of ordinary paper and plastic packaging.

Shandong Loyal Co., Ltd. specializes in the production and development of instant noodle machines, instant noodle production line equipment, non-fried instant noodle equipments, non-fried instant noodle production line. We have provided the best quality service and the most professional technology to return customers and society.

