

What Are The Categories Of Instant Noodles?

Fast drying speed (about 70s to complete drying). High degree of gelatinization (starch gelatinization rate reaches over 85%). The noodles are porous due to rapid evaporation and dehydration in a short time. Therefore, the product has good rehydration. Soak in the wastewater for 3 minutes and then eat.

Shandong Loyal Industrial Co.,Ltd. specializes in the production and development of instant noodle production lines and automatic instant noodle making equipment. We have provided the best quality service and the most professional technology to return customers and society.



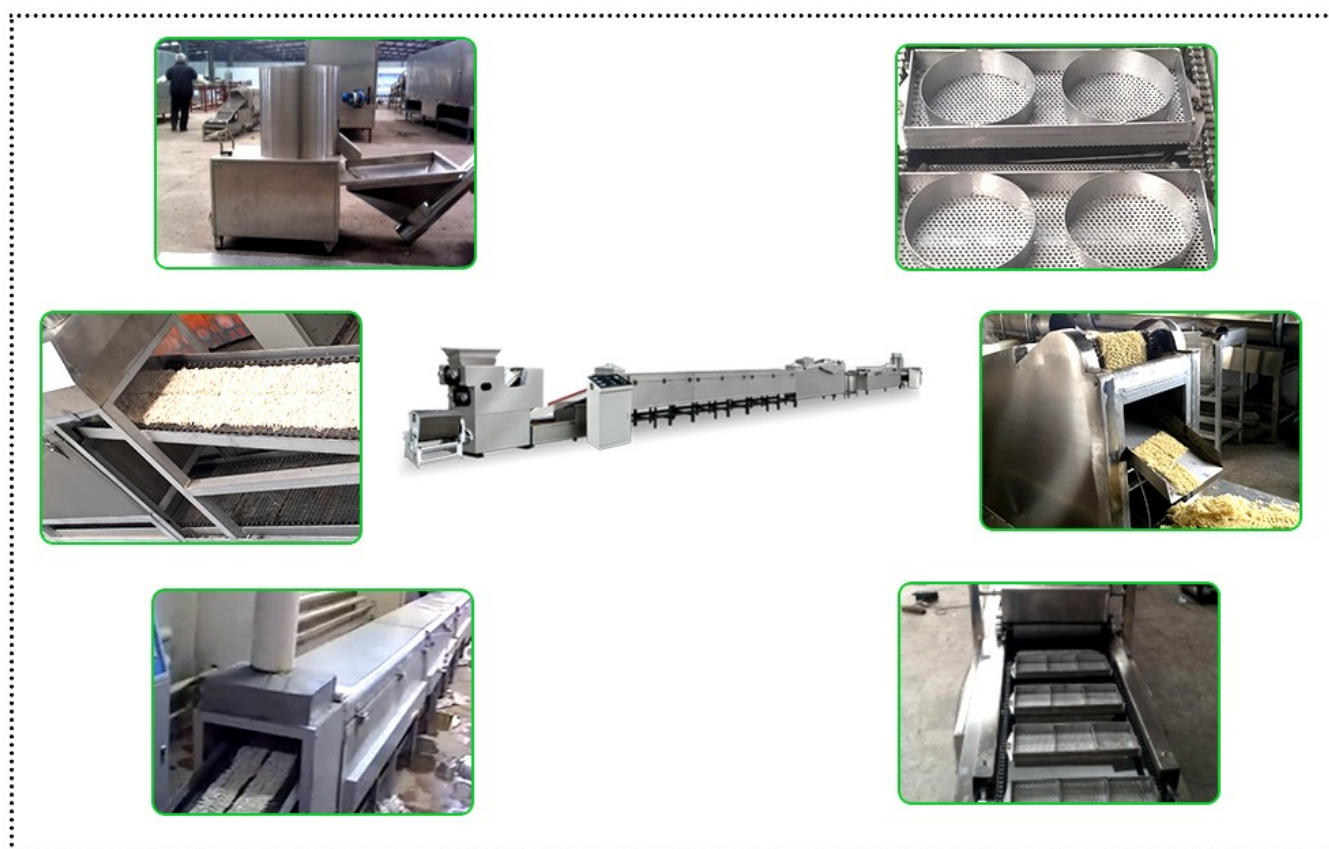
There is no uniform regulation on the classification. And there are four classification methods generally recognized by various documents.

(1) According to the drying process of instant noodles

It is divided into fried instant noodles, hot air dried instant noodles and boiled instant noodles.

1. Fried instant noodles

Fast drying speed (about 70s to complete drying). High degree of gelatinization (starch gelatinization rate reaches over 85%). The noodles are porous due to rapid evaporation and dehydration in a short time. Therefore, the product has good rehydration. Soak in the wastewater for 3 minutes and then eat. Convenience is high. And it has a pleasant fried aroma. But because the product contains 20%-24% grease. Therefore, the cost is high. In addition, despite the use of palm oil with a higher saturated fatty acid content. But after a period of storage. There will still be oxidative rancidity. Produces a greasy taste. And it significantly reduces the taste and taste of the product. Therefore, the storage period of fried instant noodles is shorter.



2. Hot air drying instant noodles

The steamed and gelatinized wet noodles are dehydrated and dried at a temperature of 70-90. Since no grease is used, the cost is low, it is not easy to oxidize and rancid. And the storage time is long. Due to the low drying temperature, the drying time is long, the degree of gelatinization is low. And the internal porosity of the noodles is poor. It takes a long time to rehydrate when eating, and the convenience is poor.

3. Boiled instant noodles

Boiled instant noodles (also known as fresh instant noodles, LL noodles, and udon noodles) are

another type of instant noodles after dried instant noodles and fried instant noodles. It caters to the tastes of different consumers. Meet the consumer requirements of different grades. Convenient to eat, boiled instant noodles have more advantages over air-dried noodles and fried instant noodles: its rehydration time is short and it is more convenient to eat. Without frying, long-term consumption is beneficial to human health. Especially popular among young people. There are many ways to eat, you can make noodle soup, cold salad, or stir-fry. Each way of eating has a different taste.



(2) According to the packaging method

It can be divided into three types: bag, cup and bowl.

Our country is currently dominated by bags and bowls. The bag is low in cost, easy to store and transport, and tableware is needed for eating, so its convenience is not as good as bowls and cups.

Instant noodles in bowls and cups have their own tableware. It has better convenience, but because the packaging container is more expensive. Therefore, the cost and price of this product are higher.

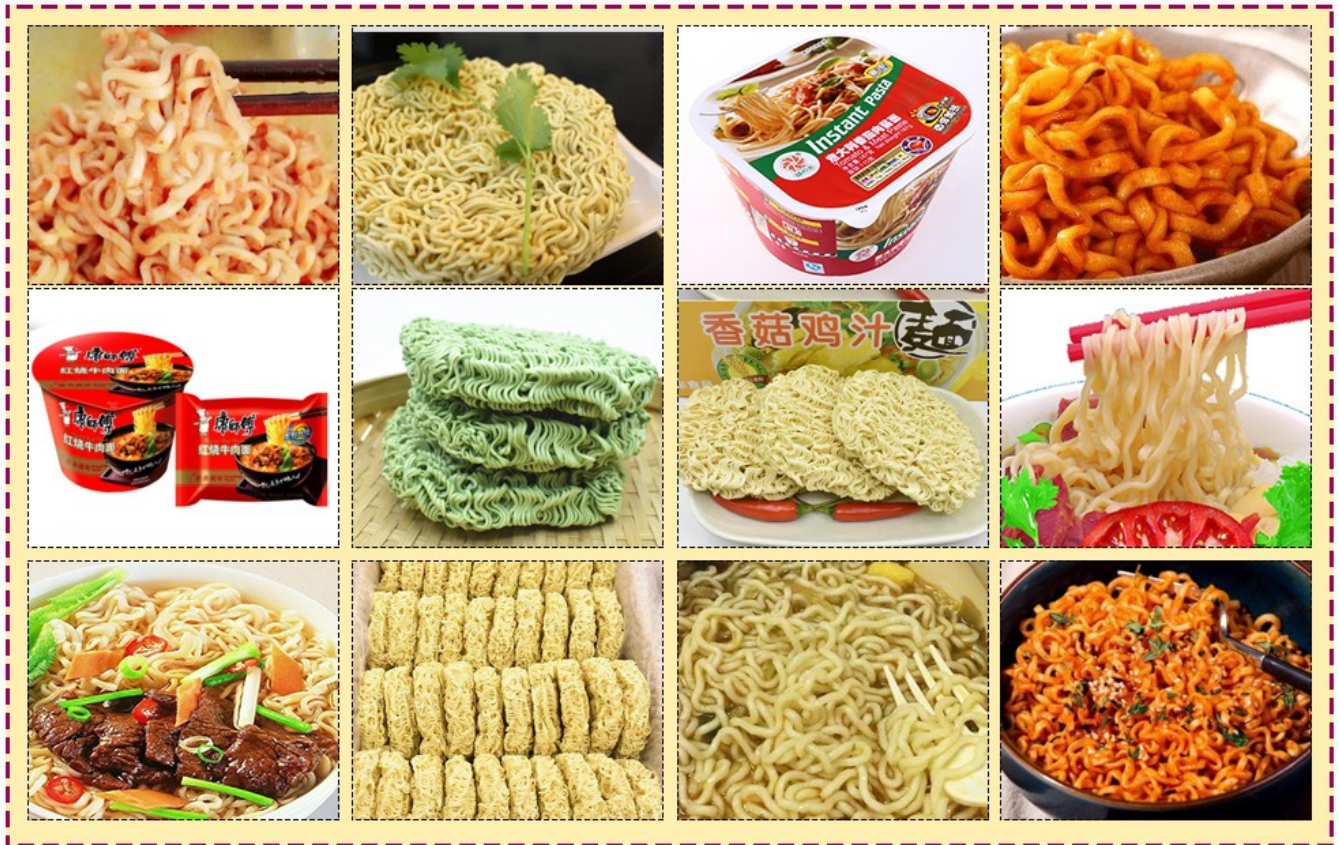
At present, the recycling rate of various packaging materials used for packaging instant noodles

in my country is low. Will cause pollution to the environment.



(3) According to product flavor

It can be divided into several types. Such as Chinese-style soy sauce fried noodles and scallion sauce shrimp-flavored noodles. Japanese-style miso-flavored thick noodles and curry soba noodles. And according to different needs, different nutrients are added to the instant noodle raw materials. Such as corn instant noodles, mung bean instant noodles, soy flour instant noodles or other grains, beans instant noodles, etc.



(4) By face type

It can be divided into square instant noodles and round instant noodles.