

Instant Noodles

Note By Note
Ting Chen

Noodles

- **Flavor** - Noodles have a taste of instant food and the overall taste is bland.
- **Texture** - The noodle has the smell of wheat and a slightly chewy texture.
- **Color** - Red noodles are prepared with a natural red colorant, the gelatinous texture is not very noticeable.
- **Shape** - Instant noodles are prepared in a specific shape, which is usually a long, thin, and slightly curved shape.

Soup

- **Flavor** - The soup has a bland taste with a slight salty and umami flavor.
- **Texture** - The soup is a clear, light-colored liquid with a slightly viscous texture.
- **Color** - The soup is a light yellowish-brown color, which is typical for instant noodle soup.
- **Shape** - The soup is a liquid, so it has no specific shape.

Analysis of Properties

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- **Color** - Red noodles are prepared with a natural red colorant, the gelatinous texture is not very noticeable.
- **Shape** - Instant noodles are prepared in a specific shape, which is usually a long, thin, and slightly curved shape.

Noodles

Ingredients of noodles

Water	500g
Protein	25g
Fat	15g
Glucose	7g
Methylcellulose (type A16M)	6g
Salt	1.5g
Dimethyl Pyrazine	0.5g
Sesame Oil	0.5g
Betalain	0.025g

Process for the Noodles

- Bring water to a boil and shear in methylcellulose.
- Blend the water with all other ingredients and chill to 12 C.
- After the cooling, place the mixture into a piping bag and use to fill individual squeeze bottles. Reserve in fridge until needed.

Methylcellulose (type A16M)

Methylcellulose A16M is made from cellulose pulp. It has the unusual property of gelling when it is heated and melting as it cools. The gels are thermoreversible, meaning they can be set and used multiple times if the pH is lowered and cooling temperature is maintained.

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Methylcellulose (type A16M)

Methylcellulose A16M is made from cellulose pulp. It has the unusual property of **gelling** when it is **heated** and **melting** as it **cools**.

The gels are thermo-reversible, meaning they can be set and unset multiple times. It has a lower setting and melting temperature than many other types.

Prezi

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Soup

Ingredients of Soup

Water 3kg
Gel 1g
Monosodium Glutamate 7g
Disodium 5-Ribonucleotide 0.2g
Capsaicin 0.4g
Salt 7g
Mecaprotubutane 0.2g
Linalyl Formate 0.2g

Process for the Soup

- Boil the water and add all other ingredients.
- Ladle 4 ozs of soup into four bowls and serve each bowl with one of the mixture in the squeeze bottles.
- Squeeze the mixture into the soup and stir. Noodles will form instantly.

Prezi

Ingredients of Soup

Water 3kg
Oil 1g
Monosodium Glutamate 2g
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- Boil the water and add all other ingredients.
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Analysis of Properties

- Flavor - Noodles have a taste of toasted beef and the soup contains spicy flavors.
- Smell - The soup has the smell of onion, red pepper and coriander.
- Colour - Red noodles in transparent soup.
- Consistency - The high temperature of soup can maintain the gel formed by Methylcellulose.
- Shape - Like normal noodles.
- Trigeminal Stimulations - Capsaicin causes burning sensation when it comes in contact with mucous membranes.