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Yellow Alkaline Noodles

Processing Technology
and Quality Improvement

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Improvement

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Preface

Noodles are amongst the oldest forms of processed food consumed and are considered to be important component of human diets especially for the communities living in South East Asia e.g. China, Japan, Indonesia, Malaysia, Thailand, etc. In recent years, noodles have also become popular in other parts of the world and their consumption is increasing with each passing day in some developing economies. The noodles are of various types and wide range of differences exists between communities living in different countries. In general, we can classify them based on origin i.e. Chinese, Japanese, and Thai bamee. They can also be categorized into white and yellow noodles based on their color. Similarly, they can also be classified based on flour type e.g. wheat and rice noodles. The variations in processing techniques also results in sub-classification of noodles into four types i.e. fresh, semi-boiled, dried, boiled, and steamed noodles. Amongst these all types, yellow alkaline noodles are of considerable importance owing to their brightness and yellow color tone. They are famous in South East Asia and now taking share in other parts of the globe too. Noodles and pasta are related products and both of them can be served in the same way. According to the best of authors knowledge, the literature regarding yellow alkaline noodles has not been compiled in the form of book/brief and knowledge is disintegrated that needs to be combined together to bring maximum information at one point. This Springer-brief is an attempt to clarify several issues related to yellow alkaline noodles e.g. classification, ingredients and their role, processing technology, factors affecting the quality of noodles, improving nutritional values, and indeed discussing the modern concepts and innovations. The noodles are of many types and sometime pasta and other products are also placed in the same category. However, there are some differences too that are highlighted in the first proposed heading of this Springer-brief i.e. Introduction and background. A detailed discussion (second heading) regarding noodle classification based on various characteristics is limelight of this Springer-brief. **In the third heading of the proposed brief**, the authors briefed the readers about the yellow alkaline noodles. **In the fourth heading**, the quality criteria have been discussed for each raw material. **In the fifth heading**, the detailed manufacturing has been discussed. **In the 6th & 7th headings**, the discussion has been made regarding the factors affecting the quality of the yellow alkaline noodles along with measure to improve the nutritional