

Bean Noodles

1. **Developing Staff Members** : Bean Noodles

2. **Developing Staff Members**

Department	Name	Position
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3. **Development Idea**

Recently, due to the fact that beans are rich in nutrients such as protein, vitamins and essential amino acids, Taiwanese people have become more aware of their health and pay great attention to their daily diet. However, the main material, flour, is mainly made of wheat and contains gluten, which cannot be eaten by some people with allergies. Therefore, we want to develop gluten-free bean noodle products by combining red bean, mung bean and black bean with other raw materials through extrusion processing technology, in order to create a new product for the vegetarian market and provide consumers with a new choice of daily meal.

4. **Technological Competition and**

Industrial Application

Through extrusion technology and low-temperature drying technology, it ensures that the proportion of raw materials is reasonable and the palatability of the finished product meets the expectations of consumers ; and through low-temperature

drying, the loss of nutrients during the drying process is reduced to achieve a finished product with nutrition, extended shelf life and excellent flavor quality.

5. **Merchandise Statement of Achievement**

Product has been on shelves of NPUST' s cooperated shop



Fig 1 : Bean noodle product packaging diagram.



Fig 2 : The production process of bean noodles using extrusion technology.