

Profitable Business Ideas in India for Starting Macaroni, Vermicelli, Noodles and Instant Noodles with Tastemaker Business

Description:

Vermicelli

Vermicelli is a traditional type of pasta round in section similar to spaghetti. In Italy vermicelli is slightly thicker than spaghetti, but in the United States it is instead slightly thinner. Vermicelli is very fine, long strands of pasta – like a skinny spaghetti – often used in soups. The name means 'little worms' in Italian (though in America, it is described more ethereally 'angel hair' pasta). It is available fresh or dried.

Fideo is a type of short vermicelli pasta, originally produced in Europe, particularly Spain that spread to Mexican and Latin American cuisine. It is commonly used in chicken soup and in sopa seca, a type of side-dish. Vermicelli is a popular instant food product. It falls under the category of extruded product and is made from wheat flour. At times tapioca or soybean or groundnut flour is also added. Thus, it is rich in proteins and liked by people from all walks of life, irrespective of age. It is basically a snack food item and at times it is also used as a table enricher. With changing lifestyles, greater awareness about health and preference for instant food items have made vermicelli very popular and an item of mass consumption.

Noodles

Noodles are one of the staple foods consumed in many Asian countries. Instant noodles have become internationally recognized food, and worldwide consumption is on the rise. The properties of instant noodles like taste, nutrition, convenience, safety, longer shelf-life, and reasonable price have made them popular. Quality factors important for instant noodles are color, flavor, and texture, cooking quality, rehydration rates during final preparation, and the presence or absence of rancid taste after extended storage. The origin of noodles has been disputed. Claims have been made that the noodle was of Chinese, Arabian and European origin. A Nature article claimed the oldest evidence of noodle consumption was from 4,000 years ago in China. While long, thin strips may be the most common, many varieties of noodles are cut into waves, helices, tubes, strings, or shells, or folded over, or cut into other shapes. Noodles are usually cooked in boiling water, sometimes with cooking oil or salt added. They are often pan-fried or deep-fried. Noodles are often served with an accompanying sauce or in a soup. Noodles can be refrigerated for short-term storage, or dried and stored for future use.

For more details download PDF file.

Keywords: Making of Spaghetti and Macaroni, Macaroni Manufacturing, Macaroni Manufacturing, How to Make Pasta, Macaroni Making, Pasta Making, Macaroni Making Process, Manufacturing of Vermicelli and Macaroni, Pasta Production Process, Making of Pasta, Macaroni Pasta Production, Pasta Manufacturing, Production of Pasta, Dry Pasta Manufacturing, Preparation of Vermicelli and Noodles, Short Pasta Macaroni Making, Macaroni Production Process, How is Pasta Made, Pasta Manufacturing Process, Pasta Production,

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