

**EFFECT OF INTERMINTTENT FRYING AND FRYING MEDIUM IN
POTATO SLICES**



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ABSTRACT

EFFECT OF INTERMITTENT FRYING AND FRYING MEDIUM IN POTATO SLICES

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Potato slices fried in palm oil were compared with potato slices fried in maize oil for intermittent frying. The product was evaluated for chemical and sensory changes during intermittent frying. The potato slices fried in palm oil were found to have lower breaking strength value and also lower amount of fat absorption as compared to potato slices fried in maize oil resulting in higher of breaking strength value and greater amount of fat absorption. Absorption of fat in potato slices was significantly difference using difference frying medium. The quantity of fat absorption was not significant difference for intermittent frying. For color the L,a,b values were not significant difference during intermittent frying, between frying medium potato slices fried in maize oil gave lighter color as compared to potato slices fried in palm oil.

CHAPTER 1

INTRODUCTION

Potato is commonly known as Irish or white potato. Potato is the tuber of various domesticated species belonging to the family *Solanum tuberosum*.

Potato slices is a popular product made from potato; it is a type of snack food obtains using deep frying method. Deep-frying of food is one of the most common processing techniques throughout the world. Deep-frying is a very important method of cooking because it is fast, convenient and more inner deep fried foods are generally preferred for their flavor and texture.

Potato crisps processor is interested in product yield from any given quantity of potatoes. The factors that determine yield, color of slices and factors affecting color, oil content of slices are important. Also contributing factors, which affect the flavor of slices and texture of slices will contribute to the quality of potato slices.

The quality of the fried foods depends upon the quality of the frying oil and thus it is of prime importance to maintain and protect the quality of the frying medium.