

EFFECT OF POTATO VARIETY ON THE YIELD & QUALITY OF DEEP-FRIED POTATO CHIPS

by

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ABSTRACT

Potato variety Desiree gave higher yield of Chips as 28.8% than that of the variety Patronas which produced 24.2%. The colour of the chips from Desiree was also desirable and attractive. Varietal characteristics had no effect on the taste and flavour, crispness and protein percentage.

INTRODUCTION

In Pakistan potato chips are prepared only by the housewives in their own kitchen and no efforts have been made to introduce this nutritive product to the civil market for the common man. Potato chips are the most convenient form of potatoes to serve, requiring no preparation as compared to other items such as canned or dehydrated potatoes.

There is increasing demand in recent years for convenience food and potato chips meet those requirements. In other countries a great deal of research has been done on the preparation of convenience food and potato chips is an important item among these convenience and are popular for picnics as a snack food. A selection of variety for chipping is an important need of the processing.

Akeley *et al.* (1) working on a number of potato varieties, reported that out of the ten varieties, Osage and Tawa produced chips of better colour under all storage conditions. Delus and Plymouth varieties produced chips of satisfactory colour when used immediately after 55°F storage but did not benefit by the conditioning period at 70°F. According to these workers chips of Monota were the best in over all colour characteristics and that of Canso variety had satisfactory colour score when made immediately after harvesting and after 55°F storage.