Optimized recipe for crispy potato chips process

To make perfect fried crispy potato chips which are light yellow flakes, with potatoes unique flavor and crisp taste with oil content ≤ 40%, moisture content ≤ 4%, some followed experience is recommended.

1. selected of the potato tubers of solid content ≥ 20% and reducing sugar content < 0.5%;
2. potato slice thickness of 1-1.5 mm or so;
3. blanching temperature of 90 ℃, time 1 min
4. potato chips frying temperature 180 ~ 190 ℃ and the frying time does not exceed 2 min.

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