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## Optimized recipe for crispy potato chips process

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

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

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Product link: <https://www.french-fries-machine.com/product/optimized-recipe-crispy-potato>