



# **SNS COLLEGE OF TECHNOLOGY**

**An Autonomous Institution  
Coimbatore - 35**

Accredited by NBA – AICTE and Accredited by NACC – UGC with 'A+ Grade  
Approved by AICTE, New Delhi and Affiliated to Anna University, Chennai.

## **DEPARTMENT OF FOOD TECHNOLOGY**

**19FTE302 Technology of Snack and Extruded Foods**

**III – YEAR V SEMESTER**

**UNIT II POTATO AND RICE BASED SNACKS**

**TOPIC – Pre cleaning and peeling, slicing, drying/frying, salting and seasoning, quality control**



# PROCESSING STEPS:





## **Precleaning:**

- ❖ When the potatoes arrive at the plant, they are examined . A half dozen or so buckets are randomly filled. Some are punched with holes in their cores so that they can be tracked through the cooking process.
- ❖ The potatoes move along a conveyer belt to the various stages of manufacturing. The conveyer belts are powered by gentle vibrations to keep breakage to a minimum.



## **Peeling:**

The potatoes are loaded into a vertical helical screw conveyer which allows stones to fall to the bottom and pushes the potatoes up to a conveyer belt to the automatic peeling machine. After they have been peeled, the potatoes are washed with cold water.



## Slicing

- The potatoes pass through a revolving impeller/presser that cuts them into paper-thin slices, between 0.066-0.072 in (1.7-1.85 mm) in thickness.
- Straight blades produce regular chips while rippled blades produce ridged potato chips.
- The slices fall into a second cold-water wash that removes the starch released when the potatoes are cut.



## Frying

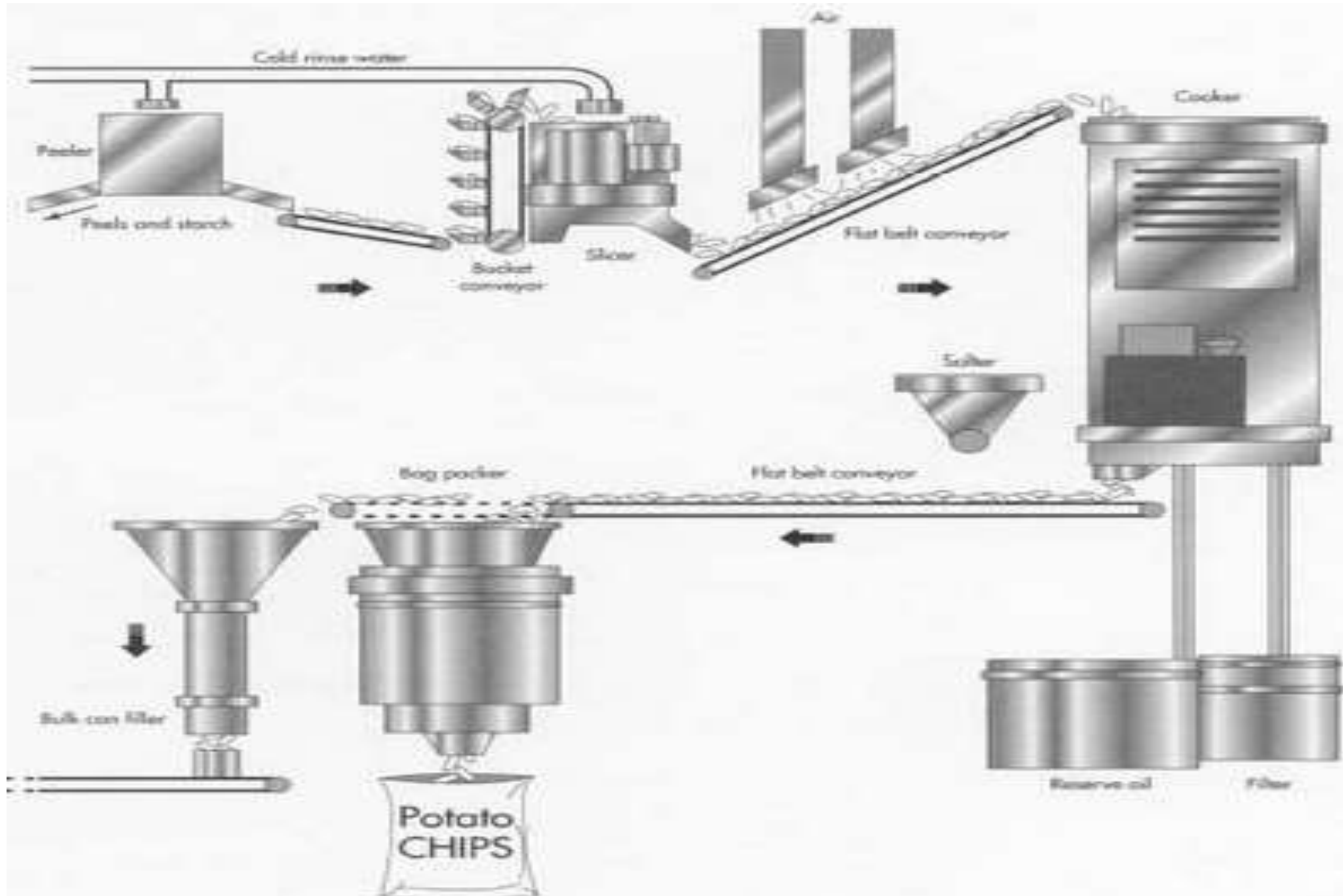
The slices pass under air jets that remove excess water as they flow into 40-75 ft (12.2-23 m) troughs filled with oil. The oil temperature is kept at 350-375°F (176.6-190.5°C).



## Seasoning

- Paddles gently push the slices along. As the slices tumble, salt is sprinkled from receptacles positioned above the trough at the rate of about 1.75 lb (0.79 kg) of salt to each 100 lb (45.4 kg) of chips.
- Potato chips that are to be flavored pass through a drum filled with the desired powdered seasonings.









**THANK YOU**