

Sun-Dried Potato Chips: A Simple and Traditional Food Processing Technique

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Potato chips are a popular snack product enjoyed by people of all age groups. Sun-dried potato chips are prepared by peeling, slicing, seasoning, and drying potatoes under sunlight until they become thin and crisp. This method helps reduce the moisture content and allows the chips to be stored for later frying and consumption. The preparation of potato chips is a simple food-processing technique that adds value to potatoes and helps in their preservation.

Potato Varieties commonly used for chips making:

Kufri Chipsona-1 – A processing variety with high dry matter and low sugar content, producing crisp and light-coloured potato chips.

Kufri Chipsona-3 – Developed specifically for chip and wafer production. It gives good frying quality and excellent texture.

Kufri Frysona – Suitable for the preparation of chips and French fries due to its low reducing sugar content and good processing characteristics.

Kufri Pukhraj – A widely cultivated variety in Chhattisgarh that can be used for making chips when harvested at the proper stage of maturity.

Kufri Jyoti – A commonly available table variety that is suitable for home-scale chip preparation and provides acceptable chip quality.

Ingredients Required

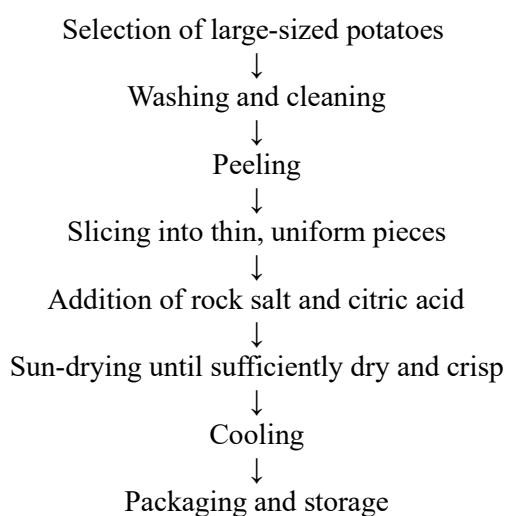
- Large-sized potatoes
- Rock salt
- A pinch of alum powder
- Water, as required



Procedure

- 1. Selection of potatoes:** Large-sized, fresh, and healthy potatoes were selected to obtain uniform, properly sized chips.
- 2. Washing and peeling:** The potatoes were thoroughly washed with clean water to remove dirt and impurities. The outer skin was then peeled off carefully.
- 3. Slicing:** The peeled potatoes were sliced into thin and uniform pieces to ensure even drying and a consistent chip size.
- 4. Treatment with salt and citric acid:** Rock salt and a pinch of food-grade citric acid were added during the preparation process. Rock salt enhanced the taste, while citric acid helped reduce enzymatic browning and maintain a lighter, whitish colour in the potato slices.
- 5. Sun-drying:** The prepared potato slices were spread in a single layer on a clean drying surface and exposed to sunlight. They were dried until they became thin, crisp, and sufficiently dehydrated.
- 6. Cooling and storage:** After drying, the potato chips were allowed to cool and then stored in a clean, dry, airtight container to protect them from moisture and maintain their quality.

Flow Chart



Conclusion

The preparation of sun-dried potato chips demonstrates a simple and economical method of processing and preserving potatoes. Selecting large-sized potatoes ensures uniform chip size, while citric acid helps maintain a lighter colour. Proper slicing and thorough drying are essential for obtaining good-quality chips. The dried chips can be stored and fried when required, making this process useful for household consumption and small-scale food-processing enterprises.

