

NAME: \_\_\_\_\_

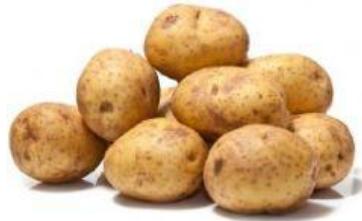
MATRIC NUMBER: \_\_\_\_\_ CLASS: \_\_\_\_\_

**Read the passage and fill in the blanks with the correct answers.**

removed	moisture	flush	slicing	transferred	frying
blanch	trimmed	flavouring	washed	peeled	equipment

### **POTATO CHIPS MANUFACTURING PROCESS**

Potatoes are first \_\_\_\_\_ with drum or flotation washers. Stones, sand, dirt and any unwanted substance are \_\_\_\_\_. Potatoes are elevated into washers and \_\_\_\_\_ by abrasion. Peeled potatoes are \_\_\_\_\_ to remove eyes, bruises and decaying portions.



\_\_\_\_\_ is carried out using a series of blades mounted on a circular stationary plate and a rotating drum. Water is supplied to \_\_\_\_\_ starch from the \_\_\_\_\_. Sliced potatoes are washed, usually in drum washers, to remove surface starch and sugars.

Some manufacturers \_\_\_\_\_ crisps prior to frying using steam-jacketed water filled tanks. Typical process conditions are 65-95°C for one minute or more. After washing, surface \_\_\_\_\_ is removed by various methods including compressed air and blower fans, vibrating mesh belts and heated air.

Crisp \_\_\_\_\_ temperatures are in the range of 160°C to 190°C and cooking times are typically between 1.5 and 3 minutes. When the crisps leave the fryer, they are \_\_\_\_\_ to a belt running underneath a salter to remove excess oil.



\_\_\_\_\_ may be mixed with the salt or dusted or sprayed onto the crisps in rotating drums. Finally, the crisps are cooled and packed.

