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.

LIVEWORKSHEETS

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.



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