

Effects of pre frying treatment on decreasing oil absorption during deep fat frying process

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The aim of this project was to investigate the effect of pre-frying treatments; there are blanching in water solutions of calcium chloride (CaCl_2), citric acid ($\text{C}_6\text{H}_8\text{O}_7$), and table salt (sodium chloride). Then, immersion in starch solution 1% as hydrocolloid on the oil absorption and moisture content in fried potato strips. The results obtained have shown that the pre-frying treatment frequently decreased oil absorption and increases moisture content. The lowest oil absorption was found for the potato blanched in calcium chloride solution, and the greatest for the potato blanched in water. Additionally, immersion in hydrocolloid solution affected the fried potato oil uptake. The best result was obtained for the potato strips blanched in 0.5% calcium chloride solution following immersion in 1% starch solution. Where the oil content reached 15% compared the potato strips blanched in water 20%. On the other hand, the potato strips blanched in 0.5% calcium chloride solution following immersion in 1% starch solution had the highest moisture content compared to other samples which were 65%.

Biography: Shokhan H Hamarashid taught method course in 2014. The course was arranged by faculty of Physical and Basic Education at University of Sulaimani. She was demonstrator more than two year at the university. Her current job is Lecturer at University of Sulaimani. During last four years, she was teaching many lectures,

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