

Frying as a Science

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Abstract

Frying is an ancient process, but it is only in the past fifty years that it has gotten the attention it deserves from the scientific community. Early frying research tended to focus almost exclusively on the chemistry of the frying oil. Recent work has focused on looking at frying as a system, that is, the oil, the food, the fryer and the operation in general. This approach has yielded greater understanding of the process and has already lead to improvements to frying operations. This presentation summarizes some of the pioneering work, but aims at addressing new areas where the participants in this symposium can continue to lead and create the framework for future work in deep-fat frying.