

## **Effect of different concentration of hydrocolloids on oil uptake and quality of potato French fries**

1-roghayyeh ezzati,2-masoud dezyani , 3- Hagar Groomie 4- H. Mirzaei

1-lecturer of food sciences and technology of sofyan azad University

2- member of national elites Iranian and sofyan university

3,4 - Academic member of department of food sciences and technology of Gorgan University of Agricultural Sciences & Natural Resources

### **Abstract**

oil uptake during deep fat frying related to several factors such as pre drying of potato stripes before frying, size and thickness of stripes, oil temperature and coating of potato stripes with different coating agents before frying. in this study we investigated the effects of tow additives (xantan and Guar gum in different concentration) on oil absorption of potato French fries. Factors that measured are moisture content, amount of oil uptake, texture, amount of coating, frying efficiency and color. Results showed that Guar 0.3% and 1% reduced oil uptake more than other concentration.

***Key world:* oil uptake, hydrocolloids, French fries, deep fat frying.**