

**Investigation of the effect of pre drying on oil uptake and quality
factors of potato French fries**

**1. Mirzaei, H.O , 2-roghayyeh ezzati,3-masoud dezyani , 4- Hagar Groomie and
5. mostafa iranmanesh**

1.4 - Academic member of department of food sciences and technology of Gorgan

University of Agricultural Sciences & Natural Resources

2, lecturer of food sciences and technology of sofyan azad University

3- member of national elites Iranian and sofyan university

5- iran baby food research center(IBFRC)

Abstract

With increase of several diseases which related to high fat diet between people, such as diabetes, cordial diseases and other diseases, production of low fat products with high quality is one of the major's goals of food industry. By this regard in this study we investigated the effects of pre drying in oven with air convection (2 m/s) at 1050 C in different times (10, 20 and 30 minutes) on oil uptake of potato French fries. Factors that measured are moisture content, amount of oil uptake, texture, loss of weight after pre drying, bulk and true density, frying efficiency and color. Results showed that pre drying reduced oil uptake in compare of blank sample (with out drying) and 20 minutes pre drying causes the highest decrease in oil absorption than other drying times.