

ABSTRACT

METHOD FOR MANUFACTURING A SNACK, A SNACK, AND FOOD LIKE A SNACK

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It is intended to provide a process for producing a snack whereby a snack food made of bread which having a texture close to potato chips can be obtained. A crust-less bread slice (1) of 1 mm or more in thickness, which has been toasted
10 into brown, is subjected to a heat treatment under elevated pressure by using a press (2). When the moisture content of the bread (1) amounts to about 30% by mass, the bread (1) is taken out from the press (2) and hot air-dried until the moisture content thereof is lowered to about 5% by mass.
15 Thus, a processed bread product having a curled edge (an unseasoned snack) can be obtained.

Figure 1