CLAIMS

[1] A method for producing potato chips, comprising:

a first heating step in which potato slices are heated by blowing high-temperature and high-velocity air stream at 100°C or higher thereonto while moisture is added; and

a second heating step in which, after the first heating step, the potato slices are heated by blowing high-temperature and high-velocity air stream at 100°C or higher thereonto while no or less moisture is added.

[2] The method for producing potato chips according to claim 1, wherein the second heating step is a heating step performed at a temperature higher than that of the first heating step.

[3] The method for producing potato chips according to claim 1 or 2, wherein the addition of moisture is performed by introducing saturated steam into a heating chamber in which the potato slices are heated by blowing the high-temperature and high-velocity air stream thereonto.

[4] The method for producing potato chips according to any one of claims 1 to 3, comprising, before the second heating step, a step of adhering oil to the potato slices.

[5] The method for producing potato chips according to any one of claims 1 to 4, comprising, after the second heating step, a step of further subjecting the potato slices to final drying by a hot-air drying method.

[6] The method for producing potato chips according to any one of claims 1 to 5, wherein the first heating step is performed for 15 seconds to 120 seconds.

[7] The method for producing potato chips according to any one of claims 1 to 6, wherein the heat treatment in the second heating step is treatment performed by blowing air stream having a temperature of 150°C or higher and an air velocity of 40 m/s or

higher onto the potato slices.

[8] Non-fried potato chips produced by the production method according to any one of claims 1 to 7, which has an oil content of 15 wt% or less.

CLAIMS

[1] A method for producing potato chips, comprising:

a first heating step in which potato slices are heated by blowing high-temperature and high-velocity air stream at temperature of 120°C or higher but 160°C or less for 15 to 120 seconds and an air velocity of 40 m/s or higher; thereonto while moisture is added; and

a second heating step in which, after the first heating step, the potato slices are heated by blowing air stream at temperature of 150°C or higher but 250°C or less for 60 seconds to 5 minutes and an air velocity of 40 m/s or higher thereonto while no or less moisture is added.

[2] The method for producing potato chips according to claim 1, wherein the addition of moisture is performed by introducing saturated steam into a heating chamber in which the potato slices are heated by air stream thereonto in the second heating step.

[3] The method for producing potato chips according to claim 1 or 2, comprising, before the second heating step, a step of adhering oil to the potato slices.

[4] The method for producing potato chips according to any one of claims 1 to 3 4, comprising, after the second heating step, a step of further subjecting the potato slices to final drying by a hot-air drying method.

[5] Non-fried potato chips produced by the production method according to any one of claims 1 to 4, which has an oil content of 15 wt% or less.