CLAIMS

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

a step A of subjecting potato slices to heat treatment with superheated steam at a temperature of 120°C or higher but 300°C or less for 10 seconds to 2 minutes;

after the step A, a step B of ~~and then~~ subjecting the potato slices to heat treatment with ~~high-temperature and high-velocity~~ air stream at ~~100°C or higher~~ a temperature of 150°C or higher but 250°C or less and an air velocity of 40 m/s or higher;

before the step B, a step C of applying oil to the potato slices; and

after the step B, a step D of subjecting the potato slices to final drying with hot air at a temperature of 100°C or less until a moisture content of the potato slices is reduced to about 3% or less.

~~[2] The method for producing potato chips according to claim 1, comprising a step of adhering oil to the potato slices before the heat treatment with high-temperature and high-velocity air stream at 100°C or higher.~~

~~[3] The method for producing potato chips according to claim 1 or 2, further comprising a step of subjecting the potato slices to final drying by a hot-air drying method after the heat treatment with high-temperature and high-velocity air stream at 100°C or higher.~~

[42] The method for producing potato chips according to ~~any one of claims 1 to 3~~claim 1, further comprising heat treatment with microwaves before or after the ~~heat treatment with superheated steam~~ step A but before the step B. ~~heat treatment with high-temperature and high-velocity air stream at 100°C or higher.~~

~~[5] The method for producing potato chips according to any one of claims 1 to 4, wherein the heat treatment with high-temperature and high-velocity air stream 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.~~

~~[6] The method for producing potato chips according to any one of claims 1 to 5, wherein the heat treatment with superheated steam is heat treatment performed in a chamber at a temperature of 120°C to 300°C.~~

[~~7~~3] Non-fried potato chips produced by the production method according to ~~any one of claims 1 to 6~~claim 1 or 2, which have an oil content of 15 wt% or less.