

ABSTRACT

Disclosed herein is a method for producing non-fried potato chips that are produced without frying in oil to reduce their oil content but are comparable in flavor and texture to potato chips produced by frying in oil. The method for producing potato chips includes: 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.