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(21) International Application Number: ☒ PCT/US97/06396 (22) International Filing Date: ☒ 16 April 1997 (16.04.97) (30) Priority Data: 08/639,542 ☒ 29 April 1996 (29.04.96) ☒ US (71) Applicant: THE PROCTER & GAMBLE COMPANY [US/US]; One Procter & Gamble Plaza, Cincinnati, OH 45202 (US). (72) Inventors: ELSEN, Joseph, James; 2807 Montana Avenue, Cincinnati, OH 45211 (US). KESTER, Jeffrey, John; 6704 Timberwood Drive, West Chester, OH 45069 (US). WALSH, Belle, Cromwell; 5661 Regimental Place, Cincin- nati, OH 45239 (US). CORRIGAN, Patrick, Joseph; 33 Dexter Park Boulevard, Cincinnati, OH 45241 (US). TAY- LOR, Kyle, McLennan; 8711 Simpson Court, Mason, OH 45040 (US). PAPA, Alyce, Johnson; 224 Brocdorf Drive, Cincinnati, OH 45215 (US). (74) Agents: REED, T., David et al.; The Procter & Gamble Company, 5299 Spring Grove Avenue, Cincinnati, OH 45217 (US).		(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, <u>SG</u> , SI, SK, TJ, TM, TR, TT, UA, UG, UZ, VN, YU, ARIPO patent (GH, KE, LS, MW, SD, SZ, UG), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: OIL ENROBED PAR-FRIED POTATO STRIPS ☒ (57) Abstract Disclosed are oil enrobed par-fried potato strips suitable for oven finishing comprising: (a) par-fried potato strips having from about 34 % to about 58 % bulk moisture; and (b) from about 8 % to about 30 % fat. The par-fried potato strips have a substantially uniform surface coating of oil or fat. The surface coating comprises from about 2 % to about 15 % by weight of said par-fried potato strips. When oven finished, the oil enrobed par-fried potato strips have substantially the same taste, quality and characteristics as French fries that have been deep fried.		