Claims

1. Coating composition for a low-calorie potato product for finish-frying, such that after finish-frying french fries with a cut size of 10 x 10 mm or larger as potato products have a dry substance content in the range of 38-43% and a crispness in the range of 1.5 – 2.5 Newton, with the composition comprising by weight, relative to the weight of the composition:

- 30-60% modified starch comprising high-amylose starch;
- 20-30% flour;
- 5-20% dextrin;
- 2-10% unmodified starch; and
- 0.01-2% carbonate,

wherein the high-amylose starch is a starch with at least a content of 60% amylose.

2. Coating composition as claimed in claim 1, wherein the modified starch content lies in the range of 30-50%.

3. Coating composition as claimed in claim 1 or 2, wherein the modified starch comprises 10-25% acetylated starch of the content of modified starch.

4. Coating composition as claimed in claim 1, 2 or 3, further comprising a percentage by weight of 0.01-1%, and preferably 0.01-0.5% of thickener.

5. Coating composition as claimed in claim 4, wherein the thickener comprises xanthan.

6. Coating composition as claimed in one or more of the foregoing claims, wherein the carbonate includes bicarbonate such that the percentage by weight of the bicarbonate lies in the range of 0.01-1%, preferably in the range of 0.01-0.5% and most preferably in the range of 0.01-0.1%.

7. Coating composition as claimed in one or more of the foregoing claims, further comprising a percentage by weight of 5-10% of mineral salts.

8. Potato product for finish-frying in a coating process provided with a coating composition as claimed in one or more of the foregoing claims.

9. Potato product for finish-frying as claimed in claim 8, comprising a percentage by weight of the coating composition relative to the end product in the range of 5-18%, preferably 5-16%, more preferably 10-15%, still more preferably 11-15%, and most preferably 12-14%, obtained from a coating process.

10. Potato product for finish-frying as claimed in claim 8 or 9, comprising french fries, wherein the potato product is preferably prepared from potato varieties with an underwater weight equal to or lower than 300 g/5 kg, and/or wherein the potato varieties preferably comprise Colomba, Carrera and Evora.

11. Method for providing a low-calorie potato product for finish-frying, comprising of:

- providing the potato product from a starting material; and

- applying a coating composition to the potato product for finish-frying as claimed in one or more of the foregoing claims.

12. Method as claimed in claim 11, wherein the coating is applied to the potato product after blanching and before pre-frying and deep-freezing of the potato product, and wherein the coating is preferably applied with a suspension provided with a dry substance content in the range of 30-55%, preferably in the range of 35-45%.

13. Method as claimed in claim 11 or 12, further comprising the step of modifying the coating composition on the basis of the origin of the potato product, storage life and/or storage conditions, wherein the coating composition is modified by varying ratio of the weight of the composition of the modified starch and the unmodified starch.

14. Method as claimed in one or more of the claims 11-13, further comprising the step of selecting a batch for the purpose of providing a low-calorie potato product for finish-frying, comprising of determining the dry substance content for a batch as a function of frying time, wherein a batch is preferably assessed as suitable if the directional coefficient for the relation between dry substance content and frying time lies in the range of 4-6% dry substance per minute of frying time at a frying temperature of 180°C.

15. Use of the coating composition as claimed in one or more of the claims 1-7, resulting in a potato product provided with a:

- calorific value lower than 190 kCal/100 g;

- content of available carbohydrates of 20-24%;

- acrylamide lower than 100 µg/kg;

- colour in accordance with USDA ≤ 3;

- fat content in the range of 5-7%;

- texture having a breaking value in the range of 1.5-2.5 Newton; and

- shelf life of 5 minutes in holding time period at about 60°C under a heating lamp.