



PCT

WORLD INTELLECTUAL PROPERTY ORGANIZATION
International Bureau

INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁶ : A23L 1/217, A23B 7/04	A1	(11) International Publication Number: WO 97/40707 (43) International Publication Date: 6 November 1997 (06.11.97)
(21) International Application Number: PCT/US97/06391 (22) International Filing Date: 16 April 1997 (16.04.97) (30) Priority Data: 08/639,820 29 April 1996 (29.04.96) US (71) Applicant: THE PROCTER & GAMBLE COMPANY [US/US]; One Procter & Gamble Plaza, Cincinnati, OH 45202 (US). <i>To follow patent forms</i> (72) Inventors: WALSH, Belle, Cromwell; 5661 Reginald Place, Cincinnati, OH 45239 (US). KESTER, Jeffrey, John; 6704 Timberwood Drive, West Chester, OH 45069 (US). CORRIGAN, Patrick Joseph; 33 Dexter Park Boulevard, Cincinnati, OH 45241 (US). ELSEN, Joseph, James; 2807 Montana Avenue, Cincinnati, OH 45211 (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, SG , 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 With international search report.
(54) Title: PROCESS FOR PREPARING FROZEN PAR-FRIED POTATO STRIPS HAVING DEEP FRIED TEXTURE WHEN OVEN FINISHED (57) Abstract The present invention relates to frozen hydrated par-fried potato strips comprising about 35 % to about 55 % moisture which when oven finished have substantially the same internal and surface texture as deep fried French fries. More particularly this invention relates to par-fried potato strips for subsequent finishing in an oven prior to consumption prepared by: (a) par-frying potato strips at an oil temperature of from about 270 °F (132 °C) to about 385 °F (196 °C) for a time sufficient to reduce the moisture content of the par-fries to from about 30 % to about 50 %, (b) hydrating the surface of said par-fries until the weight thereof is increased by from about 1 % to about 12 %, and (c) freezing said hydrated par-fries. The frozen, hydrated par-fries comprise from about 35 % to about 55 % moisture.		