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(21) International Application Number: PCT/US97/06394 (22) International Filing Date: 16 April 1997 (16.04.97) (30) Priority Data: 08/639,231 ✓ 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: KESTER, Jeffrey, John; 6704 Timberwood Drive, West Chester, OH 45069 (US). ELSEN, Joseph, James; 2807 Montana Avenue, Cincinnati, OH 45211 (US). YOUNG, Herbert, Thomas; 9523 Millbrook Drive, Cincinnati, OH 45231 (US). CORRIGAN, Patrick, Joseph; 33 Dexter Park Boulevard, Cincinnati, OH 45241 (US). BIEDERMANN, David, Thomas; 3006 Springer Avenue, Cincinnati, OH 45208 (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, 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 <i>With international search report.</i>	
(54) Title: FORCED AIR CONVECTION OVEN PROCESS FOR FINISHING FRENCH FRIES		
(57) Abstract The present invention relates to a process for making superior quality oven-finished French fries, i. e., French fried potato strips, by baking prebake par-fries in a forced air convection oven or impingement oven for about 0.5 to about 10 minutes at 325 °F (162.8 °C) to about 600 °F (315.6 °C) at an air velocity of from about 500 to about 10,000 feet per minute. After baking, the fries are optionally coated with oil. The oven-finished French fries of this invention are like deep fat fried French fries, which are superior in quality compared to the state of the art oven-finished French fries. The oven-finished French fries (shoestring-cut) made by the process of this invention have a bulk moisture of from about 32 % to about 46 %; a total fat content of from about 12 % to about 25 %; and a French Fry Texture Value of at least about 200. Preferably the fries have a surface water activity (Aw) of less than about 0.55 and an internal moisture content of from about 55 % to about 80 %.		