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(21) International Application Number: PCT/US97/06392 (22) International Filing Date: 16 April 1997 (16.04.97) (30) Priority Data: 08/639,811 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: WALSH, Belle, Cromwell; 5661 Regimental Place, Cincinnati, OH 45239 (US). KESTER, Jeffrey, John; 6704 Timberwood Drive, West Chester, OH 45069 (US). TAYLOR, Kyle, McLennan; 8711 Simpson Court, Mason, OH 45040 (US). YOUNG, Herbert, Thomas; 9523 Millbrook Drive, Cincinnati, OH 45231 (US). SEVENANTS, Michael, Robert; 324 Overton Street, Newport, KY 41071 (US). ELSEN, Joseph, James; 2807 Montana Avenue, Cincinnati, OH 45211 (US). BIEDERMANN, David, Thomas; 3006 Springer 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 <i>With international search report.</i>
(54) Title: STORAGE STABLE FROZEN PAR-FRIES POTATO STRIPS (57) Abstract A method for preparing frozen par-fried potato strips comprising about 38 % to about 58 % moisture which remain fresh tasting after storage at about 0 °F (-17.8 °C). The method comprises peeling, trimming and cutting raw potatoes into strips, blanching, and reducing the moisture content of the potato strips to not less than about 60 %. The reduced moisture potato strips are then par-fried in oil at a temperature of from about 270 °F (132 °C) to about 335 °F (168.3 °C) for a time sufficient to reduce the moisture content of the potato strips to about 38 % to about 58 % moisture. Thereafter, the par-fried potato strips are frozen. The frozen par-fried potato strips are stable (i.e., free from off-flavor development) when stored at 0 °F (-17.8 °C) to about 20 °F (-6.7 °C) for at least 1 month. When cooked, the finished French fries have improved flavor over conventional oven baked fries.		