

ABSTRACT

NON-FRIED POTATO CHIPS

Disclosed herein are non-fried potato chips that are produced without frying in oil to reduce an oil content but have a crispy texture and good meltability in the mouth, which cannot be sufficiently achieved by conventional non-fried potato chips, and are therefore comparable to potato chips produced by frying in oil. The inside of the non-fried potato chips is sufficiently puffed, and the non-fried potato chips have a number of pores. More specifically, the non-fried potato chips have 10/mm² or more holes with a short diameter of 20 μ m or more and a porosity of 35% to 65% when their vertical sections are observed.

No suitable figure