

## Effect of sorbitol in application of edible coating on the quality of potato chips

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<b>Abstract</b>	<p>The goal of this study is to investigate the effect of edible coating material types and concentrations of sorbitol to improve the quality of potato chips produced from Granola. Factors studied were type of material for edible coating that consists of: alginate, CMC, acacia gum, sago starch and the concentration of sorbitol which comprises of: 1%, 2%, and 3%. This study used a randomized complete block design. The variables observed were chemical properties (moisture content, ash content, and fat content) as well as sensory attribute (color, crispness, and preference). Control is also provided to evaluate the effects of treatments. Based on the obtained data, the treatment of application of edible coating from acacia gum at a concentration of 2 % sorbitol produce potato chips that well accepted by the panelists. By this treatment, potato chips' properties are moisture content 3.20%; ash content 1.57%, and fat content 35.78%. Therefore, sorbitol also plays an important role on determining the quality of potato chips. Further investigation is required to confirm the result by applying this edible coating on other varieties of potato tubers.</p>
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