

Calcium Chloride Soaking and Edible Coating Treatment for Improving The Quality of French Fried Potatoes from Tenggo and Krespo Varieties

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Abstract	Soaking potatoes in CaCl ₂ solution and the use of carboxymethyl cellulose (CMC), maltodextrin and gelatin as an edible coating were performed to determine the quality of french fries from Krespo and Tenggo varieties. The type of potato varieties, the concentration of CaCl ₂ and the type of edible coating were high significant on the texture, appearance, color and significantly influenced fat levels of french fries. Soaking with a concentration of 1% and the use of maltodextrin in Krespo varieties producing the best french fries, were slightly crunchy texture, color lightly browned, slightly oily appearance and were able to lower the fat content of 28.95% (db) to 10.17% (db).
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