

### Colouring of French Fries

#### Colouring of Pre-fried French Fries

#### (GB: Chips) and Fried Chip Slices (GB: Crisps)

Enclosed you find a colour table with 6 different colour shades.

The colours 1 and 2 can be accepted as being „good“ while the colour nuances 3 to 6 have to be considered as „not good“.

How do bad colour shades come about? There are several possible explanations:

1. Due to the faulty construction of the fryer the fat/oil can be exposed to very high temperatures. This affects the quality of the fat/oil which results in a dull-brown colouring.
2. The potatoes were stored too cold. Through this the sugar content in the potatoes increased. This, too, results in bad colouring when frying.
3. The potato sort used is not suitable for frying.

Good pre-fried French fries and good potato chips should have a golden-yellow colour.

What can be done about the above-mentioned three points?

#### **As to 1.**

The fryers must be constructed in a way the fat or oil cannot „burn“. Otherwise the fat/oil would have to be constantly replenished. However, this does not solve the problem because it is very expensive. After a short time the brown colouring comes back ... Technical modifications of such ill-designed fryers often prove impossible so that it might be necessary to replace the fryer by a well-constructed one.

#### **As to 2.**

If the potatoes were stored too cold one can get back the sugar content to its previous level by storing the potatoes for some time in a warm room (surrounding temperature).

#### **As to 3.**

The potatoes should be checked, before buying/using, in a small test fryer regarding their colour after the frying process. Attention: some potato sorts can change their properties within a short time! Thus, a favourable test carried out with a certain potato sort might turn out different some weeks later!

When buying potatoes, it is advisable to take some laboratory equipment with you (in the car). We can supply these devices. Particularly in countries with little experience in

this field, it is essential that the potatoes one wishes to use are subjected to continual testing. The properties of some varieties of potatoes change within the space of a few weeks.

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at [www.dornow.de](http://www.dornow.de) / "Treatises".

### **Review of your current peeling results or before the purchase of a peeling machine or system:**

**Realistic test peelings with the most diverse peeling systems,  
with the most diverse tubers and root vegetables, some fruit, with your raw  
produce are possible in our Peeling Test Center!**

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved.  
Our order confirmation, accepted by our customers, is in effect upon delivery. - The presentation of a  
new edition of this treatise will substitute for any previous versions.

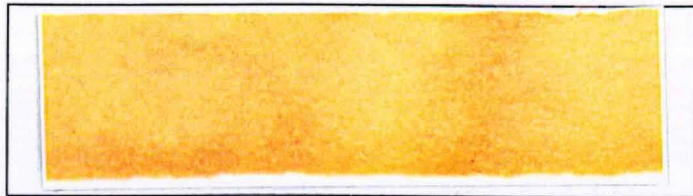
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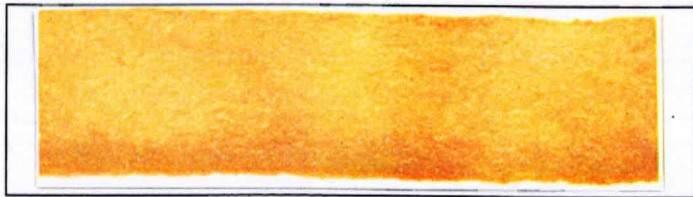
Attachment: Colouring table referring to Q95

**Farb-Tabelle zu Abhandlung Q 95**  
**Colouring table referring to paper Q 95**

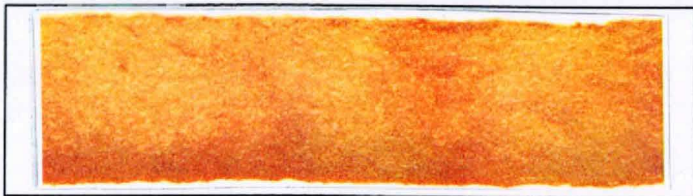
**1**



**2**



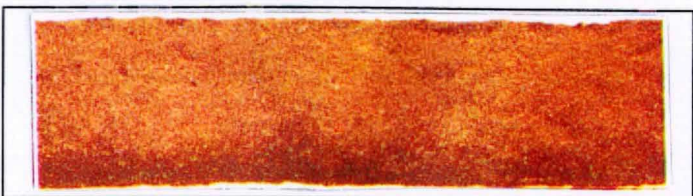
**3**



**4**



**5**



**6**

