

## POTATO PRODUCTS

### Technology:

Manufacture of potato products: flour and chips/wafers.



### Application and Use:

For making tikkii, chops, pakoda, stuffed paratha, sewain, kofta, and deep fat fried chips/wafers.

### Salient Features of Technology:

**Potato flour:** Washed potatoes are peeled, diced and soaked overnight in a solution of salt containing potassium metabisulphite. Drained potatoes are granulated, pressed and dried. The dry granules are ground to get the flour.

**Potato chips/wafers:** Washed potatoes are peeled, sliced, blanched and dipped in water containing potassium metabisulphite. The slices are deep fat fried and suitably spiced.

**Equipment & Machinery:** Abrasive peeler, cabinet dryer, slicer, mincer or grater, hydraulic press, blanching tank and frying unit.

**Raw Materials:** Potato.

**Status of Commercialization** : Commercialized

**Minimum Economic Unit Size (MEUS)** : 200-250 kg/day

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