
Vacuum Frying Snacks, Are You Ready?

Fried products are liked by all age groups and play an important role in consumer's diet because of their unique flavour and texture.

Vacuum frying is an excellent alternative to conventional frying, which is carried out in a closed system, below the atmospheric pressure, substantially reducing the boiling point of water and, hence, the frying temperature.

Vacuum frying snacks benefit that the crispness, flavor, structure and color of the products will be maintained. More importantly, acrylamide reduction in the process is achieved. It is reported that vacuum fried potato chips and apple chips keep 95% of their vitamin C, compared to 50% retained by conventional atmospheric frying. Also, vacuum fried carrot slice and potato chips absorbed about 50% less oil uptake than atmospheric-fried chips, apples about 25% less. Vacuum frying also reduces the amount of acrylamide in a potato chip, a suspected carcinogen found in starchy fried food.

At the moment, vacuum fryers are more expensive to install and operate than standard frying devices, and are considered financially risky.

Vacuum

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frying will be absolutely in line with the public demand for healthier snack food in the near future.

Product link : <https://www.french-fries-machine.com/product/vacuum-frying-snacks>