

# **Investigation of the Possibility of the Production of Low Fat Potato French fries by Use of Hydrocolloids.**

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With increase of several diseases which related to high fat diet between people, such as diabetes, cordial diseases and other diseases, production of low fat products with high quality is one of the majors goal of food industry. By this regard in this study we investigate the effects of tow additives (Pectin and CMC gums) on oil uptake in potato French fries. Factors that measured are moisture content, amount of oil uptake, texture, amount of coating, frying efficiency and color. Results showed that CMC 1.5% had the highest decrease of oil absorption.

Key world: oil uptake, hydrocolloids French fries, frying.