

OPTIMIZATION OF TEMPERATURE AND TIME OF DEEP FAT FRYING FOR QUALITY JACKFRUIT CHIPS

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ABSTRACT

Jackfruit (*Artocarpusheterophyllus*L.) is an important underutilized tropical fruit which can be processed into several types of value added products. Chips, also known as crisps, are one of the popular and relished savory items that are prepared by deep fat frying technique. The quality of the chips mainly crispiness depends on frying temperature and time. An attempt was made to optimize the temperature and time for processing of good quality jackfruit chips. Three different genotypes of jackfruit viz., Mottama Varika, Swarnahalasu and Tane Varika were used for processing into jackfruit chips. Fully matured, unripe and minimally processed bulbs of above genotypes were cut into finger like chips using a special chip cutter and were deep oil fried (using refined sunflower oil) at three temperatures namely 160, 180 and 200°C for 6, 7 and 8 minutes, respectively. The processed jackfruit chips were subjected for sensory evaluation using 5 point hedonic scale. The results of the study revealed that chips processed at 180°C for 7 minutes showed highest organoleptic scores with respect to colour (4.55), crispiness (4.3) and overall acceptability (4.22) compared to chips processed at other temperature and time. Among the three genotypes of jackfruit, the chips prepared from the genotype Tane Varika recorded highest organoleptic scores. The results clearly indicated that the quality of jackfruit chips is very much influenced by processing temperature and time.

KEYWORDS: Jackfruit, Jackfruit Chips, Minimal Processing, Deep Fat Frying

Original Article

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