

Vacuum Fried Snacks :Vacuum Fried Vegetable Chips (Sweet Potato, Beans and Beetroot) Manufacturing Plant, Detailed Project Report, Profile, Business Plan, Industry Trends, Market Research, Survey, Manufacturing Process, Machinery, Raw Materials, Feasibil

Description:

Vegetable chips (also referred to as veggie chips) are chips or crisps that are prepared using vegetables. Vegetable chips may be fried, deep-fried, dehydrated, dried or baked. Many different root vegetables or leaf vegetables may be used. Vegetable chips may be eaten as a snack food, and may accompany other foods such as dips, or be used as a topping on dishes. In the United States, vegetable chips are often mass-produced, with many brands marketed to consumers.

A potato chip or crisp is a thin slice of potato that has been deep fried, baked, kettle-cooked, or popped until crunchy. Potato chips are commonly served as a snack, side dish, or appetizer. The basic chips are cooked and salted; additional varieties are manufactured using various flavorings and ingredients including herbs, spices, cheeses, other natural flavors, artificial flavors and additives. More generally, crisps and chips include savory snack products made from not just potato, but also corn, tapioca, banana, or other cereals, and other root vegetables (e.g., sweet potato and carrot), and other fruits.

Mixed Vegetable Chips (Sweet Potato, Pumpkin, Carrot, Taro and Green Beans), mixed fruit chips and beet root chips are processed by a vacuum frying method, the latest technology using the carefully selected raw materials from the best growing regions.

Vegetables chips and fruit chips are 100% natural, Low fat, high nutrient, no preservative.

Vacuum frying is a reasonably new technology which uses lower pressure and temperature rather than atmospheric deep-fat frying to improve the quality attributes of food products.

Future Super parties might feature far healthier snacks if vacuum frying catches in. The technique, which is already used in Asia for items such as seaweed snacks, uses a lower temperature than conventionally fried foods. Vacuum frying reduces the amount of oil the food absorbs when compared to traditional frying methods; consequently, vacuum-fried foods retain more nutrients.

For more details download PDF file.

Keywords: Start Sweet Potato Chips Business, Vacuum Fried Vegetable Chips Manufacture, Vacuum Fried Fruits & Vegetables Chips Processing, Vegetables Chips Production, Vegetable Chips Process Line, How to Make Veggie Chips, How to Make Vegetable Chips, Vegetable Chips Making, Vacuum Fried Vegetable Chips, Production of Vegetable Chips, Making Your Own Vegetable Chips, Ways to Make Veggie Chips, How to Make Your Own Vacuum Fried Vegetable Chips, Vegetable Chips Manufacturing, Snacks Processing, Making Veget

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