Potatochipsmachinery

Potato Chips VS French Fries

Potatoes are the largest consumption food all over the world second to rice. Potatoes, as snack, are most frequently made into potato chips and french fries. Both potato chips and potato french fries business are the most long-lasting profitable industries.

HISTORY

Potato Chips

Potato chips were invented by George Crum in 1853. One customer did not enjoy the thick-cut french fried potatoes dish and asked for thinner ones. Failed to please the exacting customer, George Crum got angry and sliced potatoes to thinnest chips which were too thin and crisp to skewer with a fork. To his surprise, the crisp potato chips enjoyed good praise and became a popular dish soon.

French Fries

It's generally seen that french fry was invented by either the Belgians or the French. The origin about who invented french fries is not known. What can be sure is that American former president Tomas Jefferson referred to fried potato strips as "potatoes, served in the French manner" at a White House dinner in 1802.

No matter who invented the popular potato snacks, potato chips and french fries are rank the same first place in people's life and diet.

PROCESSING METHODS

Potato chips

In potato chips large production, it always has fresh fried potato chips and instant potato chips. The potato chips packed in nitrogen filled bags we buy in stores are always compound potato chips. In both processing lines, the potato chips making methods are similar.

Potato Washing and Peeling
Potato Slicing
Potato Blanching
Chips De-watering
Chips Frying
Fried chips De-oiling
Fried chips Flavoring
Fried chips Packaging

French Fries

Generally the processing methods of making french fries and potato chips are the same. The main difference is to cut potatoes into slices or strips. What's more, there is another difference that fresh fried potato strips can be frozen for secondary fry.

Potato Washing and Peeling
Potato Striping
Potato Blanching
Potato strips De-watering
French Fries Frying
Fries De-oiling
French Fries Freezing
French Fries Packaging

Nutrition Comparison

Serving 100g	Potato Chips	French Fries
Calories	547	274
Carbs	49.74g	35.71g
Fat	37.47g	14.08g
Protein	6.56g	3.49g