Potato Chips History

Potato chips is the the most world popular food all over the world. As a world food, potatoes are second in human consumption only to rice.

How potato chips are produced?

There are various versions about who and how producing potato chips. The most popular one is that George Crum produced potato chips which called Saratoga Chips then in 1853. While the story how potato chips are made is somehow interesting because it's not the fruit of hard work but of a fit of pique.

Famous potato chips are produced in 1853 in Saratoga Spring, New York by one local cook named George Crum. George worked in one luxurious restaurant Moon's Lake House and served traditional trick-cut french fried potatoes dish. It seemed that our customer today didn't enjoy the traditional sliced potato dish and asked for thinner ones. George tried not only one time to please the exacting customer. Exasperated, Crum decided to rile the guest by making French fries too thin and crisp to skewer with a fork.

The plan backfired. The customer was ecstatic over the browned, paper-thin potato chips and from then on these thin-style potatoes enjoyed good praise among customers. People named it Saratoga Chips in local place name.

How does Potato Chips Become Industrial Snacks?

In early 19th century, all potato were peeled and sliced by hand which can not meet large production demand. It's the invention of mechanical potato peeler in the 1920s that paved the way for potato chips to soar from a small specialty item to a top-selling snack food.

The one who invented potato peelers has been discussed for long time. Mr. Herman Lays and Mr. Alfred Neweczeral are hottest candidates. There is no doubt that Alfred

Neweczeral invented most popular Y-type potato peeler, the Rex Potato Peeler, in 1947. The peeler is so famous it was featured on a Swiss postage stamp in 2004.

There are various designs of potato peelers used today. Most handheld peelers are either straight or Y-type. A straight peeler like a knife has the blade parallel to the handle. The blade may be fixed or pivoting. A Y-type peeler like a safety razor has a blade perpendicular to its handle. A mechanical potato peeler is a crank operated device that peel potatoes and apples and. Some advanced mechanical potato peeler can peel, core and slice potatoes and other round-type fruits in one motion.

In industrial potato chips production, potatoes are generally washed and peeled with soft brush. One type of mechanical peeler tumbles the potatoes on the rollers with rubber studs, which removes the skin. Similar tumbling units with variously sized disc-shaped studs are used for tomatoes and carrots.

Potato Chips Industrial Production Development

Ever since the invention of potato chips in Saratoga, it bloomed quickly with constant improved technology in next decades.

George Crum opened his own restaurant that featured the thin, fried potatoes eventually in 1860. That's Saratoga Chips. As word of the chips go out, other restaurants began to serve potato chips. It wasn't long before potato chips were a staple at restaurants all over the country.

William Tappendon of Cleveland, Ohio, is credited with taking the potato chips out of restaurant and into the grocery stores. In 1895, he began selling potato chips to local grocers and turned his barn into the world's first potato chips factory. During the early 1900s, several companies built large factories for mass production of potato chips. And the year 1920s saw the birth of three companies, Wise Potato Chips, Lay's Brand Potato Chips and Utz Hanover Home Brand Potato Chips, that define the potato chips industry.

However, potato chips did not gain wide -spread popularity until the 1920s because of the inconvenience of storage and transportation. The early potato chips were packaged in barrels or tins which left chips at the bottom stale and crumbled. Laura Scudder began mass producing the frist potato chips packaged in wax paper bags in 1926. She had her workers take home sheets of wax paper to iron into the form of bags which were filled with chips next day. This pioneering method reduced crumbling and kept the chips fresh and crisp longer. This innovation, along with the invention of cellophane, allowed potato chips to become a mass market product. While in modern potato chips production, chips are packaged in plastic bags filled with nitrogen gas which can prevent oxidation reaction and provide protection against crushing.

Modern Technology to Make Potato Chips

Nowadays we have advanced potato processing machines to realize potato chips and

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french fries large production. Automatic potato chips production line could have all process operated by machines instead of manual works.

Amisy Machinery is determined to offer you high quality potato processing machines with low price and sweet service.

Milestones

1853 George Crum invents the Saratoga Chip

1860 Crum opened his own restaurant

1895 William Tappendon of Cleveland, Ohio begins selling potato chips as a food in grocery stores

1908 Leominster Potato Chip Co., Leominster, MA (Tri-Sum)

1910 Mikesell's Potato Chips, Dayton, Ohio.

1921 Wise Delicatessen Company, Berwick, Pennsylvania

1921 Utz - Hanover, Hanover Home Brand Potato Chips

1926 Scudder's - Monterey Park, California

1932 Lay's - founded by Herman Lay of Nashville, Tennessee