Sliced Potato Chips VS Compound Potato Chips

If you have a close look on the potato chips you buy from stores, you will find some difference on the package bag. Some states that the potato chips are made from sliced potatoes while others may claims that their potato crisps are made from potato flakes. Perhaps you have never considered such tiny difference and think both are similar. However, to potato chips manufacturers, a miss is as good as a mile. There are lots differences in making sliced fried potato chips and compound potato chips.

Both fried potato chips and compound potato chips are fried in oil which you have to distinguish from baked or puffed potato chips. The main difference in fried potato chips and compound potato crisps is that the former uses fresh potatoes while the latter is made from potato powders and other ingredients powder. Words can not express much while there are two famous potato chips bands you must be familiar: Lay's(Fried potato chips) and Pringles(compound potato crisps).

Making Methods

Fried Potato Chips

The way to produce large fried potato chips is similar to homemade potato chips style. Let us review the steps we make potato chips at home firstly. 1.Wash potatoes; 2.Peel potatoes; 3.Slice potatoes(if we cut potatoes into strips, that's french fries!); 4. Pre-cook(this steps may vary. Generally we wash potato slices to remove starch or put them in refrigerator and fry the next day); 5.Fry sliced potatoes in hot oil; 6.Use grease blotter to remove extra oil for a healthy diet; 7.Mix fried potato chips with your favorite sauce like tomato paste or salt.

Like the above homemade steps, large potato chips production has similar but larger processing machines. And these potato chips processing line can be automatic or semi-automatic. Fried potato chips, featured by sliced potatoes, have strong potato scent and best luster. Blanching machines in potato chips plant have the functions to inactive enzymes and reduce microbial to keep original taste and color.

potato washing & peeling machine
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potato slicing machine
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Potato chips blanching machine
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Potato chips dewatering machine
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Potato chips frying machine
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Potato chips deoiling machine
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Potato chips seasoning machine
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Potato chips packing machine

Compound Potato Chips

Unlike fried potato chips production which process potatoes directly, compound potato chips production line has the pre-processing machines to grind potatoes into powder.

The frist steps from washing to blanching are same while for different purpose. If we regard pre-processing steps in fried potato chips production is to get finished products -- fried potato chips, the pre-processing steps in compound potato chips production is to get raw material -- potato powder. Blanched potato slices have to be fully cooked and carefully mashed. Only potato powder in tiny mesh can be made into good potato chips.

The following processing steps are to mix, mould and shape, fry and de-oil and flavor and package same as fried potato chips process. While what can not be taken lightly is

the mixture of powders and liquid. Unlike raw material in fried potato chips can be processed at one time, potato powder mixture has to be mixed for several times. To keep a unique taste and flavor of the finished potato chips, we must minimize the random error and try to ensure a uniform powder mixture.

Package

Because of the non-uniform shape and appearance of chips, fried potato chips are usually packaged in nitrogen-filled bags. While to compound crisps, they are mould in uniform shape so compound potato chips are packaged in simple drums or cans.

Nutrition

As a kind of snack, both fried potato chips and compound potato chips have much less nutrition compared to food and vegetables. It's to compare apples and oranges when comparing the nutrition in snacks and food.

Some health theorists take potato chips as serious harmful snack which may lead to cancer for its high oil content. If you can google, you will find many many news and reports have overturn the scaring rumor.

Serving 5g	FAT Content	FAT Percentage
Fried Potato Chips	1.57g	31.40%
Compound Potato Chips	1.44g	28.80%
Non-fried (Baked)Potato Chips	1.28g	25.60%
Fried Puffed Potato Chips	1.54g	30.80%
Fresh Fried French Fries	0.79g	15.80%

What can be seen from the table above, we get to know that the fat or oil content is still in average. And the so-called non-fried potato chips which are usually baked have no less oil content than fried potato chips. It comes to the processing methods of non-fried potato chips. In baked potato chips production, potato slices are baked in oven with no oil while in flavoring parts much oil are added to stick sauces onto these dry crisps.

Taste

Fried potato chips, featured by sliced potatoes, have strong potatoes scent and crisp taste. Fried potato chips have dominated snack market for hundred years and have a wide range of customers. Compound potato chips are made from potato powders and other powders which increase raw materials and new flavors. Compound potato chips have different and various shape unlike traditional round potato chips