

ABSTRACT

The author wishes to thank the persons who have contributed to the production of Fried Sweet Potato Products from Caribbean Varieties of this project.

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Chips and frozen french fry products were prepared from "Chicken Foot" and "Purple Top" sweet potatoes. Chips were prepared from uncured roots cut into slices 1, 2, 3 and 4.0mm thick then fried in soy bean oil at 180°C. A consumer survey revealed that chips 1 to 2mm thick produced from the "Chicken Foot" to be the most acceptable. Accelerated storage test revealed 0.15% butylated hydroxy anisole as being very effective in inhibiting rancidity.

French fries produced from the "Purple Top" variety were adjudged as more acceptable than those from the "Chicken Foot". "Purple Top" frozen french fries were produced from strips blanched in water or 0.5% sodium acid pyrophosphate at 100 °C followed by 5min dehydration at 60 °C or in oil at 180 °C and subsequently stored at -18 °C for 8 weeks. Chemical and organoleptical properties of these stored fries were periodically evaluated. The oil blanched fries were most favoured. Appearance was the most important factor in determining overall acceptability followed by texture and then taste. Chemical profiles showed a significant link between moisture content before frying and texture, and an interaction between sugars and taste.

Analysis of crude food components in both products showed fat enrichment and apparent concentration of protein, minerals and carbohydrates due to frying.