

Abstract

This project was studied the production of sweet potato chips which was produced from three local varieties in Thailand such as Mun-Tas (มันเทศ), Mun-Kai (มันไข่), Mun-Tor-Phuek (มันต่อเฟือก). The project was started from modifying the original formula and the selection of the suitable method to produced sweet potato chip. The result was found that the traditional method in Thailand was the appropriate to process chips.

The experiment was further studied the percentage of sweet potato in the formula by varying from 60-80% of cooked sweet potato. It was found that 70% of cooked sweet potato was shown the highest acceptance more than other formula.

The three kind sweet potatoes were selected in the different 5 ratios from 65-85% for studying the optimum percentage of sweet potato in the formula. The chips were determined by sensory evaluation and the texture analyzer. The studying was shown the optimum percentage were 70% of Mun-Tas (มันเทศ), 65% of Mun-Kai (มันไข่) and 70% of Mun-Tor-Phuek (มันต่อเฟือก). The project also compare the acceptance of each type of three sweet potato chips by sensory evaluation and found that almost panelist preferred 70% of Mun-Tas (มันเทศ) more than other.