

5. CONCLUSION AND SUGGESTION

5.1. Conclusion

According to the study that has been done, it could be concluded that:

- The color on vacuum fried chips is darker purple, compared to atmospheric fried chips that are leaning toward red.
- The crispiness on vacuum fried chips while not significant is higher than atmospheric fried chips.
- The vacuum fried chips have less oil content and more water content compared to atmospheric fried chips.
- The monomeric anthocyanin contents for vacuum fried chips are higher compared to atmospheric fried chips, even though not significant.
- The sensory analysis scores for vacuum fried chips are not significantly higher than atmospheric fried chips.

5.2. Suggestion

Suggestion for the next study:

- More elaborate pre-treatment such as pre-drying or osmotic dehydration are needed to give a more perfect result.
- The effect from frying method to shelf-life product is needed.