

Changes in the Peroxide Value of Different Media as Affected by Subsequent Fryings of Chips

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ABSTRACT Different frying media were used for studying the effect of repeated and subsequent deep frying of potato chips on the corresponding peroxide values. It was observed that with the increase in the number of intermittent frying in the same media without any replenishment of oil, the peroxide value increased, which is an index of oxidative rancidity.