

## PROCESS OF MAKING VACUUM FRIED SQUASH CHIPS

### ABSTRACT OF DISCLOSURE

5           The current process utility model tackles key technical challenges in food processing, particularly  
by enhancing the texture and taste quality of existing squash chips and extending their shelf life. This is  
achieved through the implementation and inclusion of the improvement and novel steps of brining and of  
freeze-drying the squash chip, prior to vacuum-frying. These steps are carefully tested and optimized to  
produce a healthy and quality snack without preservatives of using vacuum fryer.

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