

## CLAIMS

1. A process of making of vacuum fried squash chips with steps comprising of:

(a) measuring 1kg to 1.5kg of harvested squash for a batch to be process;

5 (b) peeling the batched squash;

(c) slicing the peeled squash into flat circular shaped chips;

(d) washing the sliced squash chips;

(e) mixing the brining solution;

(f) brining the washed squash chips into said brining solution for one hour;

10 (g) weighing the brined squash chips to determine the batch size of 1kg to 1.2kg for vacuum frying;

(h) freeze-drying the weighed brined squash chips;

(i) vacuum frying the freeze-dried squash chips;

(j) packaging the vacuum-fried squash chips at 15 grams per pack; and

(k) sealing the packaged vacuum fried squash chips into four-layer stand up pouch using a band sealer.

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2. The process of making vacuum fried squash chips wherein, said brining solution is produced by mixing one tablespoon (14.175 g) of salt to one liter of water.

3. The process of making vacuum fried squash chips wherein, said freeze-drying of the brined squash chips

20 was set to negative forty degrees Celsius ( $-40^{\circ}\text{C}$ ) for three (3) hours.

4. The process of making vacuum fried squash chips wherein, said vacuum frying is at ninety degrees Celsius ( $90^{\circ}\text{C}$ ) for 40 minutes at 12kPa of pressure.

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