



Draft New Zealand Standard for Deep Fried Chips Food Service & Hospitality Sectors

CHIP SIZE	Use thick straight cut chips of at least 13 mm .
COOKING	Use a digital thermometer to check the accuracy of the oil temperature. Cook chips at a temperature of 175°C for between 3 – 4 minutes for final fry.
DRAINAGE	Bang or shake the basket vigorously twice and hang for at least 20 seconds .
FRYING MEDIUM MAINTENANCE	Maintain frying medium in good quality <ul style="list-style-type: none"> • Keep fryer topped up with fresh frying medium. • Filter frying medium daily. • Cool frying medium and cover fryers when not in use. • Test and discard frying medium when it shows signs of degradation (breakdown).
FRYING MEDIUM	Use a frying medium that meets the following criteria: <ul style="list-style-type: none"> • Saturated fat equal to, or less than, 28% • Trans fat equal to, or less than, 1% <p>The frying mediums that may meet these recommendations include: high-oleic sunflower oil, high-oleic low-linolenic canola oil, rice bran oil, cottonseed oil, canola oil and some blends.</p>
SALT	Use salt sparingly if seasoning chips.
TRAINING & EDUCATION	Adopt best practice frying training for staff e.g. Chip Group Online Training www.thechipgroup.co.nz , or NZQA frying unit standards.

IMPORTANT: All premises involved in the production of takeaway chips must comply with existing regulations, e.g., Food Hygiene Regulations 1974, Food Act 1981, Health & Safety in Employment Act 1992, and any subsequent amendments.