

TABLE 1.4 Quality Characteristics for Tapioca Deep-fried Chips												
Brand	Fat Content	Moisture	L*	a*	b*	Peroxide	p-Anisidine	Acid Value	TBA	SAF	MUFA	PUFA
T1	20.30	2.29	73.01	14.65	83.59	4.63	13.86	4.38	26.60	50.03	40.07	9.90
T1	19.96	2.24	73.00	14.63	83.55	3.45	13.91	4.48	28.10	50.38	39.82	9.80
T1	20.29	2.27	73.00	14.65	83.56	4.22	13.86	3.96	26.40	50.34	39.84	9.83
T2	18.57	3.29	23.77	44.29	40.76	17.05	10.09	24.41	79.90	49.33	27.78	8.53
T2	18.73	3.41	23.76	44.28	40.73	17.12	10.09	22.32	79.70	49.31	27.57	8.54
T2	18.44	3.33	23.75	44.28	40.70	16.97	10.01	22.20	81.10	49.81	28.10	8.47
T3	17.74	3.74	79.40	12.26	48.82	2.70	6.74	4.05	10.00	51.25	38.76	9.99
T3	17.22	3.75	79.42	12.26	48.84	2.66	6.73	3.96	9.97	51.63	38.46	9.92
T3	17.46	3.24	79.48	12.29	48.82	2.59	6.74	4.21	8.90	51.78	38.33	9.89
T4	26.05	5.32	70.05	11.45	77.16	10.73	8.53	7.97	62.40	50.77	39.33	9.90
T4	26.42	5.47	70.05	11.44	77.16	10.74	8.53	8.24	62.40	51.06	39.13	9.81
T4	26.23	5.39	70.04	11.43	77.16	10.33	8.53	8.56	57.00	50.96	39.27	9.78
T5	20.62	2.79	82.34	12.65	75.25	8.67	11.97	4.47	39.70	52.19	37.69	10.12
T5	20.89	2.62	82.34	12.63	75.20	8.55	11.96	4.20	37.80	52.33	37.72	10.05
T5	20.51	2.57	82.34	12.65	75.14	8.71	11.97	4.46	43.20	52.23	37.72	10.05
T6	29.91	4.57	67.27	41.11	114.58	10.94	2.53	3.42	7.44	51.48	37.98	10.54
T6	30.21	4.60	67.25	41.08	114.55	10.76	2.45	2.99	4.99	51.63	37.89	10.48
T6	29.92	4.55	67.24	41.08	114.57	10.98	2.65	2.91	5.11	51.70	37.87	10.43
T7	25.99	4.55	72.86	18.61	99.22	3.60	14.24	9.93	4.99	48.61	30.17	9.30
T7	26.04	4.47	72.85	18.62	99.26	2.70	15.08	8.51	4.68	49.02	30.18	9.25
T7	25.60	4.47	72.83	18.61	99.23	4.15	15.10	8.31	4.52	49.48	30.28	9.18