

Title: A process for the preparation of maize chips useful for preparation of crunchy maize snacks

This invention relates to a process for the preparation of maize chips useful for preparation of crunchy maize chips which comprises mixing maize flour of less than 44 BSS mesh size, with conventional flavouring ingredients, 0.1 to 5 wt% of binder selected from tamarind kernel powder, guar gum, locust gum, gum tragacanth, gum karaya or mixture thereof, atleast 5% hydrogenated fat, optionally 0 -0.02% antioxidants such as herein described on fat basis and water to make a dough, steaming the said dough under pressure of 0.5 to 2 kg/cm² for 5 min to 1 hour, extruding the dough material to a desired shape of thickness of 0.3 to 2 mm followed by drying to get maize chips.