Chips made from tarhana -traditional fermented food- are widely consumed in Kahramanmaraş region of Turkey as snack food. But generally tarhana chips are not preferred by other consumers, especially from young people and children because of its unfamiliar taste. In order to increase the perception of this functional chips it was aimed to produce tarhana chips by adding different amounts (0, 15, 30, 45 %) of potato flour and powders of aroma supplements (thyme, cumin, mint, garlic and onion) to be closer to the taste of popular snack foods. Prepared mixture was sheeted and dried with microwave drier. Results indicated that water activity and moisture of potato flour chips (PFC) were not shown significant difference while titratable acidity, salt, total lipid, protein and ash values were increased after addition of potato flour and spices. The addition of potato flour over 15% was lowered the hardness. The hardness were decreased from 748.51 to 609.55 kg for control and 45 % PFC respectively. Aroma, taste, overall acceptability and purchasing intent of PFC were rated more than control after sensorial tests. Especially 45% potato flour added tarhana chips were preferred most. As a result it can recommended that more highly palatable tarhana chips can be produced by adding potato flour and the mixture of thyme, cumin, mint, garlic and onion powders. Thence their consumption by children and young’s can be increased.

Keywords : Tarhana, Chips, Snack Foods, Patato Flour, Chidren