## REFERENCES

- Andrés, A., Arguelles, Á., Castelló, M., & Heredia, A. (2013). Mass Transfer and Volume Changes in French Fries During Air Frying. Food And Bioprocess Technology, 6(8), 1917-1924.
- Ansarifar, E., Shahidi, F., Mohebbi, M., Razavi, S. and Ansarifar, J. (2015). A new technique to evaluate the effect of chitosan on properties of deep-fried Kurdish cheese nuggets by TOPSIS. LWT Food Science and Technology, 62(2). 1211-1219.
- Badrie, N., & Broomes, J. (2010). Beneficial uses of Breadfruit (Artocarpus altilis). Bioactive Foods In Promoting Health, 491-505.
- Bao, W., Tobias, D.K., Olsen, S.F., and Zhang, C. (2014). Pre-pregnancy fried food consumption and the risk of gestational diabetes mellitus: a prospective cohort study. Diabetologia 57: 2485–2491.
- Cahill, L.E., Pan, A., Chiuve, S.E. et al. (2014). Fried-food consumption and risk of type 2 diabetes and coronary artery disease: a prospective study in 2 cohorts of US women and men. American Journal of Clinical Nutrition 100: 667–675.
- Chao, P.M., Huang, H.L., Liao, C.H. et al. (2007). A high oxidised frying oil content diet is less adipogenic, but induces glucose intolerance in rodents. British Journal of Nutrition 98: 63–71.
- Chien, P., Sheu, F., & Yang, F. (2007). Effects of edible chitosan coating on quality and shelf life of sliced mango fruit. Journal Of Food Engineering, 78(1), 225-229. doi: 10.1016/j.jfoodeng.2005.09.022.
- Chen, S.-D., Chen, H.-H., Chao, Y.-C., and Lin, R.-S. (2009). Effect of batter formula on qualities of deepfat and microwave fried fish nuggets. Journal of Food Engineering 95: 359–364.
- Dana, D. and Saguy, I.S. (2006). Review: mechanism of oil uptake during deep-fat frying and the surfactant effect-theory and myth. Advances in Colloid and Interface Science 128–130: 267–272.
- Dhall, R. (2013). Advances in Edible Coatings for Fresh Fruits and Vegetables: A Review. Critical Reviews In Food Science And Nutrition, 53(5), 435-450. https://doi.org/10.1080/10408398.2010.541568
- Dobarganes, M., Márquez-Ruiz, G., & Velasco, J. (2000). Interaction between fat and food during deepfrying. European Journal Of Lipid Science And Technology, 102(8-9), 521-528.
- Duran, M., Pedreschi, F., Moyano, P., and Troncoso, E. (2007). Oil partition in pre-treated potato slices during frying and cooling. Journal of Food Engineering 81: 257–265.
- Elevitch, C., Ragone, D., & Cole, I. (2014). Breadfruit production guide (2nd ed.). Hawaii.
- Fiszman, S. M., & Salvador, A. (2003). Recent developments in coating batters. Trends in Food Science and Technology, 14(10), 399–407. doi:10.1016/S0924-2244(03)00153-5
- Frazão, G.G.S., Blank, A.F., and de Aquino Santana, L.C.L. (2017) Optimisation of edible chitosan coatings formulations incorporating Myrcia ovata Cambessedes essential oil with antimicrobial potential against foodborne bacteria and natural microflora of Mangaba fruits. LWT – Food Sci. Technol., 79, 1–10.
- Garmakhany, A. D., Mirzaei, H. O., Nejad, M. K., & Maghsudlo, Y. (2008). Study of oil uptake and some quality attributes of potato chips affected by hydrocolloids. European Journal of Lipid Science and Technology, 110(11), 1045–1049. doi:10.1002/ejlt.v110:11
- Galoburda, R., Murniece, I. and Karklina, D. (2013): The Amount of Fat Absorbed by Non-Stored and Stored Potatoes after Frying and Roasting. International Journal ofBioscience, Biochemistry and Bioinformatics, 3 (4): 345- 348.
- Golden, K., & Williams, O. (2007). The Amino Acid, Fatty Acid and Carbohydrate Content of Artocarpus Altilis (Breadfruit); The White Heart Cultivar From The West Indies. Acta Horticulturae, (757), 201-208. https://doi.org/10.17660/actahortic.2007.757.27

- Guallar-Castillon, P., Rodriguez-Artalejo, F., Lopez-Garcia, E. et al. (2012). Consumption of fried foods and risk of coronary heart disease: Spanish cohort of the European prospective investigation into cancer and nutrition study. British Medical Journal 344: e363.
- Han, C., Lederer, C., McDaniel, M., & Zhao, Y. (2006). Sensory Evaluation of Fresh Strawberries (Fragaria ananassa) Coated with Chitosan-based Edible Coatings. Journal Of Food Science, 70(3), S172-S178. doi: 10.1111/j.1365-2621.2005.tb07153.x
- Jiang, Y.M., Li, Y.B., 2001. Effects of chitosan coating on postharvest life and quality of longan fruit. Food Chem. 73, 139–143.
- Jianglian, D. and Shaoying, Z. (2013). Application of Chitosan Based Coating in Fruit and Vegetable Preservation: A Review. Journal of Food Processing & Technology, 04(05).
- Kim, D.N., Lim, J., Bae, I.Y. (2011). Effect of hydrocolloid coatings on the heat transfer and oil uptake during frying of potato strips. Journal of Food Engineering 102: 317–320.
- Kita, A. and Lisińska, G. (2005). The influence of oil type and frying temperatures on the texture and oil content of French fries. Journal of the Science of Food and Agriculture 85: 2600–2604.
- Lalam, S., Sandhu, J.S., Takhar, P.S. et al. (2013). Experimental study on transport mechanisms during deep fat frying of chicken nuggets. LWT Food Science and Technology 50: 110–119.
- Lin, K. W., & Chao, J. Y. (2001). Quality characteristics of reduced-fat Chinese-style sausage as related to chitosan's molecular weight. Meat Science, 59(4), 343e351.
- Mantillas, N. Castell-Perez, M.E. Gomes, C. Moreira, R.G. (2013) Multilayered antimicrobial edible coating and its effect on quality and shelf-life of fresh-cut pineapple (Ananas comosus). Food Sci Technol 51: 37-43
- Mehta, U., & Swinburn, B. (2001). A Review of Factors Affecting Fat Absorption in Hot Chips. Critical Reviews In Food Science And Nutrition, 41(2), 133-154.
- Mellema, M. (2003). Mechanism and reduction of fat uptake in deep-fat fried foods. Trends in Food Science & Technology 14: 364–373.
- Moreira, R.G., Sun, X., and Chen, Y. (1997). Factors affecting oil uptake in tortilla chips indeep-fat frying. Journal of Food Engineering 31: 485–498.
- Mozaffarian, D., Katan, M.B., Ascherio, A. et al. (2006). Trans fatty acids and cardiovascular disease. New England Journal of Medicine 354: 1601–1613.
- Ng, C.-Y., Leong, X.-F., Masbah, N. et al. (2014). Heated vegetable oils and cardiovascular disease risk factors. Vascular Pharmacology 61: 1–9.
- Oke, E., Idowu, M., Sobukola, O., Adeyeye, S., & Akinsola, A. (2017). Frying of Food: A Critical Review. Journal Of Culinary Science & Technology, 16(2), 107-127.
- Oluwaniyi, O., Dosumu, O., & Awolola, G. (2010). Effect of local processing methods (boiling, frying and roasting) on the amino acid composition of four marine fishes commonly consumed in Nigeria. Food Chemistry, 123(4), 1000-1006. doi: 10.1016/j.foodchem.2010.05.051
- Osheba, A., Sorour, M., & Abdou, E. (2013). Effect of Chitosan Nanoparticles as Active Coating on Chemical Quality and Oil Uptake of Fish Fingers. Journal Of Agriculture And Environmental Sciences, 2(1), 01-14.
- Osorio-Yanez, C., Gelaye, B., Qiu, C. et al. (2017). Maternal intake of fried foods and risk of gestational diabetes mellitus. Annals of Epidemiology 27: 384.e1–390.e1.
- Pan, G., Ji, H., Liu, S., & He, X. (2015). Vacuum frying of breaded shrimps. LWT-Food Science and Technology, 62, 734–739. https://doi.org/10.1016/j.lwt.2015.01.007
- Qi, Q., Chu, A.Y., Kang, J.H. et al. (2014). Fried food consumption, genetic risk, and body mass index: gene-diet interaction analysis in three US cohort studies. British Medical Journal 348: g1610.

Ragone, D. (1997). Breadfruit. IPK.

Ragone, D. (2018). Breadfruit— Artocarpus altilis (Parkinson) Fosberg. Exotic Fruits, 53-60.

- Ragone, D., & Cavaletto, C. (2006). Sensory Evaluation of Fruit Quality and Nutritional Composition of
  20 Breadfruit (Artocarpus, Moraceae) Cultivars. Economic Botany, 60(4), 335-346.
  https://doi.org/10.1663/0013-0001(2006)60[335:seofqa]2.0.co;2
- Reda, S. Y. (2004) Comparative study of vegetable oils subjected to the thermal stress (Master Dissertation). Universidade Estadual De Ponta, Grossa, Brazil.
- Roberts-Nkrumah, L., & Daley, O. (2014). Cultivar Differences in the Incidence of Fruit Rots in Breadfruit(ArtocarpusAltilis).ActaHorticulturae,(1047),75-85.https://doi.org/10.17660/actahortic.2014.1047.7
- Sahin, S., & Sumnu, S. G. (2009). Introduction. In S. Sahin, & S. G. Sumnu (Eds.), Advance in deep-fat frying of foods (pp. 1e4). US: CRC Press.
- Sansano, M., Juan-Borrás, M., Escriche, I., Andrés, A., & Heredia, A. (2015). Effect of Pretreatments and Air-Frying, a Novel Technology, on Acrylamide Generation in Fried Potatoes. Journal Of Food Science, 80(5), T1120-T1128. doi: 10.1111/1750-3841.12843
- Sansano, M., Castelló, M., Heredia, A. and Andrés, A. (2016). Protective effect of chitosan on acrylamide formation in model and batter systems. Food Hydrocolloids, 60, 1-6.
- Santos, C.S.P., Cunha, S.C., and Casal, S. (2017). Deep or air frying? A comparative study with different vegetable oils. European Journal of Lipid Science and Technology 119:1600375.
- Saraswathy, S. (2008). Postharvest management of horticultural crops. Agrobios (India).
- Shaker, M. (2015). Air Frying a New Technique for Produce of Healthy Fried Potato Strips. Journal Of Food And Nutrition Sciences, 2(4), 200. doi: 10.11648/j.jfns.20140204.26
- Silva, S., Souza, D., & Lacerda, L. (2019). Food Applications of Chitosan and its Derivatives. Chitin And Chitosan, 315-347. doi: 10.1002/9781119450467.ch13
- Subramanian, D., & Bhore, S. (2010). Breadfruit (Artocarpus altilis Fosb.) -An Underutilized and Neglected Fruit Plant Species. Middle East Journal Of Scientific Research, 6, 418-428. Retrieved 7 April 2020, from.
- Sudargo, T., Sari, F.T., and Naomi, N.D. (2017). The correlation of obesity, smoking, fried foods consumption pattern and food intake with lipid profile in civil servant in Yogyakarta, Indonesia. International Journal of Community Medicine and Public Health 4: 690.
- Teruel Mdel, R., Gordon, M., Linares, M.B. et al. (2015). A comparative study of the characteristics of French fries produced by deep fat frying and air frying. Journal of Food Science 80: E349–E358.
- Tian, J. Chen, S. Shi, J. et al. (2017). Microstructure and digestibility of potato strips produced by conventional frying and air-frying: an in vitro study. Food Structure 14: 30–35.
- Tiwari, R., Srivastava, D., and Gour, N. (2009). A cross-sectional study to determine prevalence of obesity in high income group colonies of Gwalior city. Indian Journal of Community Medicine 34: 218.
- Ufheil, G., & Escher, F. (1996). Dynamics of Oil Uptake during Deep-Fat Frying of Potato Slices. LWT -Food Science And Technology, 29(7), 640-644.
- Wu, Y., Rhim, J. W., Weller, C. L., Hamouz, F., Cuppett, S., & Schnepf, M. (2000). Moisture loss and lipid oxidation for precooked beef patties stored in edible coatings and films. Journal of Food Science, 65(2), 300e304.
- Xiao, C., Luo, W., Liu, M., Zhu, L., Li, M., Yang, H. and Deng, Y. (2010). Quality of Fresh-Cut Pears (Pyrus bretschneideri Rehd cv. Huangguan) Coated with Chitosan Combined with Ascorbic Acid and Rosemary Extracts. Philipp Agric Scientist, 93(1), 66-75

- Zaghi, A., Barbalho, S., Guiguer, E., & Otoboni, A. (2019). Frying Process: From Conventional to Air Frying Technology. Food Reviews International
- Zeb, A. (2019). Food Frying: Chemistry, Biochemistry, and Safety. Hoboken, NJ, USA: Wiley.
- Ziaiifar, A.M., Achir, N., Courtois, F. et al. (2008). Review of mechanisms, conditions, and factors involved in the oil uptake phenomenon during the deep-fat frying process. International Journal of Food Science and Technology 43: 1410–1423.