This study was aimed to know the influence of apple's variety and fresh degree on the apple chips quality. It was done at the laboratory of agricultural product technology, Muhammadiyah University of Malang. The experiment used a factorial randomized block design with two factors and three replications. The first factor was apple variety and the second one was the apple's fresh degree. The indicators of apple chips quality were: content of water, sugar, lipid, colour, taste, and crispiness. The research result showed that apple variety and its fresh degree caused the different quality. The best quality of apple chips was produced from the apple variety of 'Manalagi' in fresh condition.

Key word: apple chips, apple variety, fresh degree.