



Dehydrated Potatoes (DH), Flakes, Granules, Dices and Slices, Flour



Processing

The dehydration process begins with the use of OPC grown potatoes that are washed, peeled, trimmed and cut to specific sizes if used for DH dice/slice applications. The potatoes (for flakes) are cleaned, water-blanced, dried to 8% or 9% moisture and then packed in to poly lined Kraft bags or totes. Dehydrated dices are packed in 1/40 lb. poly lined cases. Dehydrated slices are packed in 1/25 lb. poly lined cases.

Product Characteristics and Dehydration

Potato flakes are dehydrated mashed potatoes made by applying cooked, mashed potato to the surface of a single-drum dryer and drying to the desired final moisture. The dried sheet is milled to a specific density. The largest size flake is a 5/8" milled flake and the smallest is a course ground flour.

Potato Processing Additives and Functions

- Mono & Diglycerides – This reduces stickiness and is a *required* additive.
- Sodium Bisulfite – inhibits browning.
- Sodium Acid Pyrophosphate (SAPP) - inhibits graying, color control.
- Citric Acid – Processing aid for emulsions stability.
- BHA, BHT – to inhibit oxidation – for preserving flavor.
- Color, Spice and Vitamins – added as required.



Potato Flakes
Production Line

DH Potato Flakes

Code 72015	Potato Flakes 3/8" russet w/ mono & diglycerides, citric acid and SAPP Ingredient statement: Potatoes, mono and diglycerides, sodium acid pyrophosphate, citric acid and BHA • Nav Code 102555 Packed 1/40 lb. bulk poly-lined kraft bags, with So2 and BHA
Code 72118	Potato Flakes 3/8" russet <i>Organic</i> w/ mono & diglycerides, citric acid and SAPP Ingredient statement: Potatoes, mono and diglycerides. Packed 1/40 lb. bulk poly-lined kraft bags, no So2 or BHA • Nav Code 103059
Code 72133	<i>Natural</i> Potato Flakes 5/8" low density Ingredient statement: Potatoes • Nav Code 102345
Code 76143	Potato Flakes 3/8" gold w/ mono & diglycerides, citric acid and SAPP Ingredient statement: Potatoes, mono and diglycerides, sodium acid pyrophosphate, sodium bisulfite, citric Acid, BHA and turmeric • Nav Code 102551 Packed 10 Kg bags, with So2 and BHA
Code 72156	<i>Natural</i> Potato Flakes 3/8" low density Ingredient statement: Potatoes • Nav Code 102307 Packed 1/40 lb. bulk poly-lined kraft bags

Pallet
configuration
3 Ti
14 Hi
84" Tall

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DEHYDRATED POTATO FLAKE PREPARATION INSTRUCTIONS

# Of Servings	Salt	Butter or Margarine	2% Milk	Water	Potato Flakes
2	1/4 tsp	2 tsp	1/4 cup	3/4 cup	2/3 cup
4	1/2 tsp	1 tbsp	1/2 cup	1 1/2 cup	1 1/3 cup
6	3/4 tsp	2 tbsp	3/4 cup	2 1/3 cup	2 cups
10	1 tsp	3 tbsp	1 1/4 cup	3 1/4 cup	3 1/4 cups

STOVE - TOP DIRECTIONS:

STEP 1: HEAT WATER TO BOILING. ADD BUTTER OR MARGARINE AND SALT.

STEP 2: REMOVE FROM HEAT. ADD COLD MILK.

STEP 3: ADD POTATO FLAKES. STIR GENTLY. FLUFF WITH A FORK. DO NOT WHIP.

DH Agglomerated Flakes

Agglomeration is the process of taking standard drum dried potato flakes and binding them together to form agglomerates. This agglomeration allows for the addition of seasonings and other additives. Those additives may include dairy based ingredients, flavors, and other seasonings such as salt and spices.

- Code 76177 Agglomerated Flakes, plain
Packed in 1,200 lb. totes
Nav Code 102243
- TBD Agglomerated Flakes, plain
Packed in custom sized Kraft/poly bags
Nav Code TBD
- TBD Agglomerated Flakes, seasoned
Packed in custom sized Kraft/poly bags
Nav Code TBD



DH Agglomerated Flakes



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DH Potato Granules

- Code 103048 Potato Granules, no So2, (10003) 1/50 lb. bags
Pallet configuration 5 Ti 10 Hi
- Code 103049 Potato Granules, with So2, (10002) 1/50 lb. bags
Pallet configuration 5 Ti 10 Hi
- Code 103050 Potato Granules, low So2, super sack – 2,200 lb.
Pallet configuration 1 Ti 1 Hi
- Code 103051 Potato Granules, super sack – 2,200 lbs.
Pallet configuration 1 Ti 1 Hi
- Code 103052 Complete Mix Granules, 1/50 lb. bags
Pallet configuration 5 Ti 10 Hi
- Code 103053 Low Sugar So2 Granules, (10004) 1/50 lb. bags
Pallet configuration 5 Ti 10 Hi
- Code 103054 True Recipe Dry Granule Plain, 6-6 lb. case
Pallet configuration 8 Ti 7 Hi
- Code 103127 True Recipe Dry Mash, w/ vit C, 6-5.44 lb. case
Pallet configuration 8 Ti 8 Hi
- Code 103251 Dry Granules, no vit C, (10014) 1/40 lb. bag
Pallet configuration 5 Ti 10 Hi
- Code 103295 Granules, w/ So2, 1/50 lb. bag
Pallet configuration 8 Ti 5 Hi
- Code 104409 Potato Granules – Complete Mix, no So2, (10017) 1/40 lb. bag
Pallet configuration 5 Ti 10 Hi
- Code 104323 Granules, no So2, (10003) no label 1/50 lb. bags
Pallet configuration 5 Ti 10 Hi



DH Potato Granules



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DH Dices and Slices

DEHYDRATED CUT-SIZE PRODUCT LISTING

Code	Size (USA – in.)	Size (Metric – mm)	Case Size
OPCD 3330	3/8" x 3/8" x 3/8"	9.5 x 9.5 x 9.5	1/40 pounds
OPCD 2220	1/4" x 1/4" x 1/4"	6.3 x 6.3 x 6.3	1/40 pounds
OPCD 1330	1/8" x 3/8" x 3/8"	3.2 x 9.5 x 9.5	1/40 pounds
OPCD S1875	1/8" slice	3.2 slice	1/25 pounds
OPCD S1875-SKON	1/8" slice skin on	3.2 slice skin on	1/25 pounds
WP Crushed	Fine dice		

DH Shreds

- Code 103070 DH Russet Shred, 1/10" x 3/16" x Nat
1/30 lb. case, Pallet configuration 6 Ti 7 Hi
- Code 103275 DH Russet Shred, 3/16" x 1/4" x 2"
1/30 lb. case, Pallet configuration 6 Ti 7 Hi
- Code 103274 DH Russet Shred, 3/16" x 1/4" x Nat
No So2 1/25 lb. case, Pallet configuration 6 Ti 7 Hi



DH Potato Shreds

RECONSTITUTION PROCEDURES FOR DEHYDRATED POTATO CUBES

Approximate Yield	Boiling Water	Salt	Diced Potatoes
2 1/4 Quarts	3 Quarts	4 tsp	1 Quart
7 1/4 Quarts	2 1/2 Gallon	1/4 Cup	2 1/2 Pounds
14 1/2 Quarts	5 Gallons	1/2 Cup	5 pounds
7 1/4 Gallons	10 Gallons	1 Cup	10 pounds
14 1/2 Gallons	20 Gallons	2 Cups	20 pounds
29 Gallons	40 Gallons	4 Cups	40 pounds

METHOD 1: HEAT REQUIRED BOILING WATER (refer to chart).
ADD SALT AND DICED POTATOES.
SIMMER 10 TO 15 MINUTES OR UNTIL TENDER.
DRAIN WELL BEFORE USING.
USE IN ANY POTATO RECIPE.

METHOD 2: HEAT REQUIRED BOILING WATER (refer to chart).
ADD SALT AND DICED POTATOES.
REHEAT TO SIMMER. REMOVE FROM HEAT.
COVER AND LET SET FOR 3 HOURS OR OVERNIGHT.
DRAIN WELL OR LADLE FROM WATER AS NEEDED. USE IN ANY POTATO RECIPE.

****NOTE** - USE OF METHOD 2 IS RECOMMENDED FOR MAXIMUM RECONSTITUTION.
Keep Potato Dices in a cool, dry storage free from contamination odors.**

Dices and Slices continued on next page →



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Dices and Slices continued from previous page

DH Potato Slices

RECONSTITUTION PROCEDURES FOR DEHYDRATED POTATO SLICES

Approximate Yield	Boiling Water	Salt	Sliced Potatoes
1 Quart	3 Quarts	1 1/2 tsp	1 Quart
1 Gallon	2 1/2 Gallons	1 1/2 tblsp	1 Gallon
1 1/2 Gallons	3 Gallons	2 tblsp	2 1/2 Pounds
3 Gallons	5 Gallons	1/4 Cup	5 Pounds
6 Gallons	10 Gallons	1/2 Cup	10 Pounds
9 Gallons	16 Gallons	3/4 Cup	15 Pounds
12 Gallons	21 Gallons	1 Cup	20 Pounds
15 Gallons	27 Gallons	1 3/4 Cups	25 Pounds



DH Sliced Potatoes

METHOD 1: HEAT REQUIRED BOILING WATER (refer to chart). ADD SALT AND DICED POTATOES. SIMMER 10 TO 15 MINUTES OR UNTIL TENDER. DRAIN WELL BEFORE USING. USE IN ANY POTATO RECIPE.

METHOD 2: HEAT REQUIRED BOILING WATER (refer to chart). ADD SALT AND DICED POTATOES. REHEAT TO SIMMER. REMOVE FROM HEAT. COVER AND LET SET FOR 3 HOURS OR OVERNIGHT. DRAIN WELL OR LADLE FROM WATER AS NEEDED. USE IN ANY POTATO RECIPE.

****NOTE** - USE OF METHOD 2 IS RECOMMENDED FOR MAXIMUM RECONSTITUTION.**
Keep Potato Dices in a cool, dry storage free from contamination odors.

DH Potato Flour

- Code 32017 Potato Flour, *Standard* w/ mono and diglycerides, citric acid and SAPP
Packed 1/50 lb. poly-lines kraft bags • Nav Code 102420
Pallet configuration 5 Ti 10 Hi
No So2 or BHA
- Code 31999 Potato Flour, *X-fine* w/ mono and diglycerides and citric acid
Packed 1/50 lb. poly-lines kraft bags • Nav Code 102543
Pallet configuration 5 Ti 10 Hi
No So2 or BHA.
- Code 32242 Potato Flour – *Clean label* course grind – Ingredient declaration: Potatoes
Packed 1/50 lb. poly-lined kraft bags • Nav code 105040
Pallet Configuration 3Ti 5 Hi
- Code 36104 Potato Flour, *Low Leach* w/ mono and diglycerides and citric acid
Packed 1/50 lb. poly-lines kraft bags • Nav Code 102133
Pallet configuration 5 Ti 10 Hi
No So2 or BHA.



DH Potato Flour