



# POTATOES

## Dehydrated Potatoes Flakes, Flour, Dices and Slices, Shreds

### Dehydrated Potato Flakes and Flours Processing

OPC grown potatoes are cleaned, water-blanching, cooked and mashed. The cooked mashed potatoes are dehydrated by being applied to the surface of a single drum dryer and dried as a thin sheet to the desired final moisture level. The dried potato "sheet" is then milled to a specific density, depending on the product being produced. The largest size flake is a 5/8" milled flake and the smallest is a course ground flour. The products are packed into poly lined kraft bags, totes or super sacks.

**Dehydrated Potato Flakes are available in** Standard Potato Flakes (russet and gold varieties), Organic Flakes (russet) and Natural Potato Flakes (low density).

**Dehydrated Potato Flours are available in** Standard, X-fine, Fine, Clean label (course grind) and Low Leach.

### Dehydrated Potato Dices and Slices Processing

The dehydration process begins with potatoes that are washed, peeled, trimmed and cut to specific sizes. Then the potatoes go through the dehydration process and are packed.

**Dehydrated Potato Dices and Slices are available in multiple product sizes and pack configurations.**

### Dehydrated Potato Shreds Processing

**Available in different shred sizes and pack configurations**



Standard Flakes



Low Peel/Low Leach  
Potato Flakes



Fine Flour



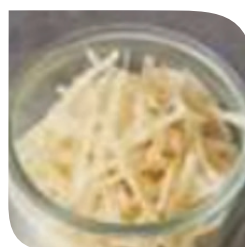
Mashed Potato Mixes



Slices



Dices



Shreds



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## Dehydrofrozen Potatoes

### Dehydrofrozen Processing

The DHF process begins with the use of select OPC grown potatoes. While OPC's standard production is made using russet varieties, all DHF processed potatoes can be made with either russet, red or gold varieties. The potatoes are washed, peeled, trimmed and cut to specific sizes. They are water blanched and partially dried to about half of the original product weight. The potatoes are then IQF frozen and packed in poly lined cases or totes.



*Dehydrofrozen Potato Dices*

## Blanched, Roasted, Seasoned Potatoes

### Blanch and Roast Processing

The blanch and roasting process begins with the use of select OPC grown potatoes. These are washed, peeled, trimmed and cut to specific sizes. The potatoes are water blanched to a specific texture reading to meet individual cooking characteristics requested by our customers. Potatoes can be roasted in either a direct-fire or indirect fire oven. The potatoes are then IQF frozen and packed in poly lined cases or totes. Numerous cuts sizes, wedges, chunks, slices and dices are available in a variety of russet, red, gold and sweet potato options. Many other custom cuts available. OPC's standard production is made using russet varieties. Requests for red or gold products, skin-on options will require minimum run considerations and are considered custom processed runs.



*Roasted and Seasoned Red Potato Dices*

### Direct and Indirect Fire Roasting and Seasoning

OPC is known in the industry as a true innovator in its field. Our plant capabilities enable us to provide a broad range of flexibility by having roasting ovens in several plants. This "back-up" strategy enables us to provide on-time shipments and the ability to react when needed. Direct-fire roasting is the process of flame touching the ingredient. Indirect-fire roasting is convection heat causing natural browning to occur with nominal scorch marks achieved. Either method offers great taste and flavor.

**Roasted potato options** – cubes and slices are available in a wide variety of sizes. Also Available: roasted wedges (halved, quartered, 1/6th, 1/8th and 1/10th wedges) and roasted potato chunks, 9/16", 1" and 1 1/2" cross-cuts.

### Packing capabilities

All products can be packed into bulk totes, bulk cases 1/20 lb. to 1/55 lb. sizes along with private label capabilities. Standard foodservice packs available.

For a complete product list and specifications, and more about our custom capabilities, contact your local OPC Companies representative.

[oregonpotato.com](http://oregonpotato.com)

