



**Premium Quality
Dehydrated Potato Flakes, Flours,
Dices, Slices and Shreds**



An Oregon Potato Family Company

100% Idaho® Potatoes. Period!

Because grown in Idaho says it all.



Standard Flakes



Low Peel/Low Leach
Potato Flakes



Fine Flour



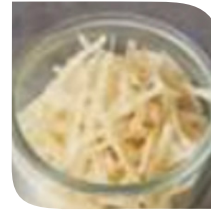
Mashed Potato Mixes



Slices



Dices



Shreds

Gem State Processing is busy around the clock, all year long, cleaning, slicing, dicing, shredding and drying potatoes. Our plant sources 18,000 acres of Idaho potatoes a year from a 150-mile radius.



Potatoes are dried using six drum dryers, and the potato flake comes off the back of the dryer as thin as a sheet of paper. These dehydrated potatoes can be mixed with oils, herbs or additives to meet customer requirements. 100% Idaho® Potatoes. Period.

Dehydrated Potatoes - Flakes and Flours

Idaho 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. The largest size flake is a 5/8" milled flake and the smallest is a course ground flour. Products are packed into poly lined kraft bags, totes or super sacks.

Capabilities:

Dehydrated Potato Flakes - Standard Potato Flakes and Natural Potato Flakes (low density).

Dehydrated Potato Flours - Standard, Fine, Clean label (course grind) and Low Leach.

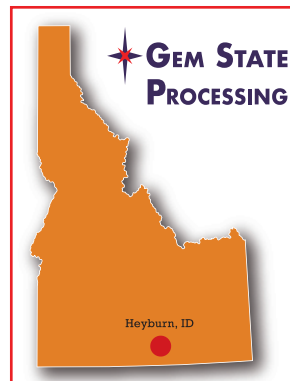
Dehydrated Potatoes - Dices, Slices and Shreds

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.

Capabilities:

Dehydrated Potato Dices, Slices and Shreds -

Available in multiple product sizes and pack configurations.



Learn more about Gem State Processing and our capabilities.
Contact your local OPC Companies representative.

oregonpotato.com

