



IDAHO[®] POTATOES

OLD CROP VS NEW CROP

WHAT CHANGES WHEN COOKING FRESH-CUT FRIES?

Idaho provides potatoes year-round, with the most common Russet varieties being Burbanks and Norkotahs. Fresh-cut frying challenges seem to peak during the transition period between old and new crop due to the following:

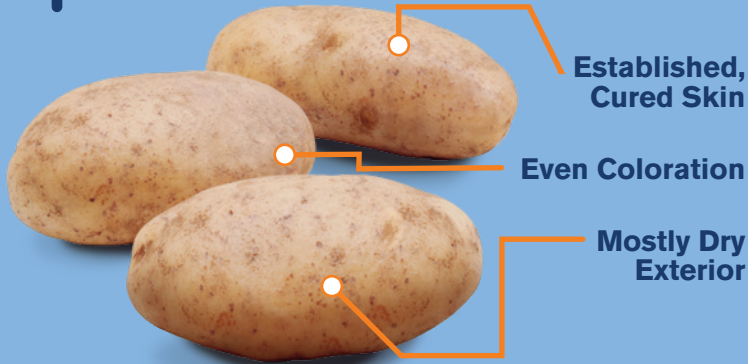
OLD CROP

Approximately July through September

NEW CROP

Approximately August through October

APPEARANCE

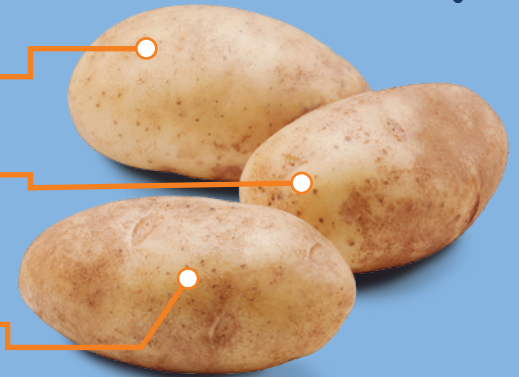


Until Mature:

Wetness from Sweat

Unestablished Skin Set (approximately one month)

Flaky Exterior



PERFORMANCE

21% SOLIDS

(AVERAGE)

Sugar levels can be low and more consistent

18-21% SOLIDS

(VARIES)

Sugar levels can vary from low to high

HOW YOU CAN OVERCOME THE TRANSITION



PROPER STORAGE

- No light – keep lids on cartons
- Order close to usage
- First in / first out rotation
- Good ventilation
- Between 45°F – 48°F
- For fresh-cut fries 55°F is ideal



RECONDITIONING

- Use sugar glucose strip test for high sugars
- If high, hold in room temperature for up to 10 days and then retest
- Most excess sugars should burn off



FRYING

- Wash cut potatoes until water in sink is clear
- Blanch fries before cooking:
 - New crop at 300°F
 - Old crop at 325°F
- Finish fry at 350°F – 375°F

FOR MORE INFORMATION VISIT: IDAHOPOTATO.COM