

# POTATO GRANULES



## APPLICATIONS

- Food industry:
  - potato snacks and instant mashed potatoes
  - fish and meat coating and breading
  - soups, sauces and gravies
  - bakery products
- Pet food

## SPECIFICATIONS

- Appearance: cream to pale yellow coloured granules
- Taste & odour: characteristic of potatoes
- Moisture: 7-10%
- Ingredients:
  - emulsifier (monoglyceride)
  - antioxidant and/or curcuma
  - acity regulator (citric acid)
  - preservative (sodium metabisulfite)
- Low amount of reducing sugars

## PROPERTIES

- Dehydrates very easily, without cooking
- High quality without impurities
- Keeps the nutrients of the potatoes fully

## PACKAGING & SHELF LIFE



- 20-25 kg bags
- FIBC

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.

