IDAHO® POTATOES
OLD CROP VS NEW CROP

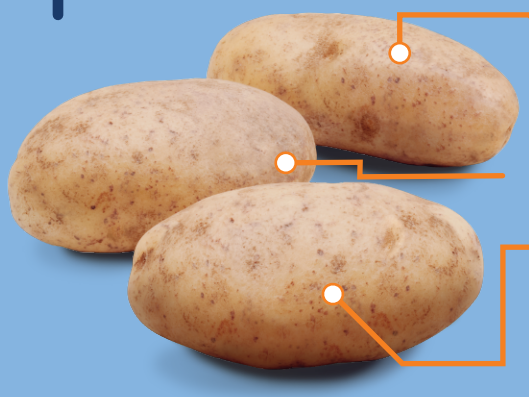
WHAT CHANGES WHEN COOKING FRESH-CUT FRIES?

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 October through July
(Storage Season)

NEW CROP
Approximately July through September
(Harvest Season)

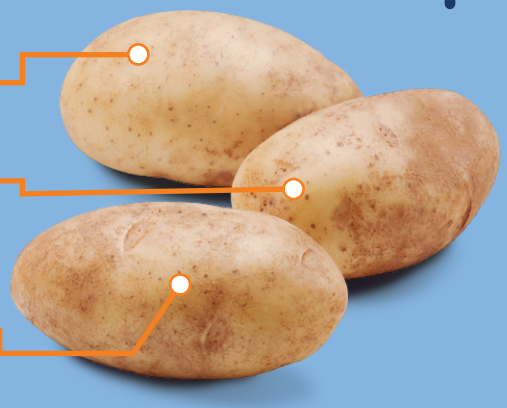
APPEARANCE



- Established, Cured Skin
- Even Coloration
- Mostly Dry Exterior

Until Mature:

- Wetness from Sweat
- Unestablished Skin Set (approximately one month)
- Flaky Exterior

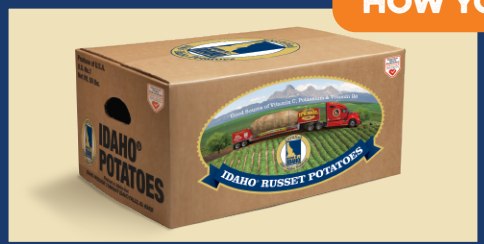


PERFORMANCE

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 45ºF – 48ºF
- For fresh-cut fries 55ºF 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