

Potatoes, White and Red

FRESH

Grades

U.S. Extra No. 1
U.S. No. 1
U.S. Commercial
U.S. No. 2
Unclassified (ungraded)

Popular Varieties

Long white: White Rose

Round red: Norland, Red Pontiac, and Red McClure

Round white: Katahdin, Superior, Norchip, Sebago, Ontario, and Crystal

Russet: Norgold, Burbank, Centennial, Bel Rus, and Atlantic

How Packed

Applies to round whites and reds only:

100-lb bag

50-lb bag

5-lb, 10-lb, and 20-lb bags

In Season

Available year-round

Purchasing Tips

- Russet and long white variety are sized by count.
- Round white and red variety vary in size from 1 1/2 -inch to 3 3/4 -inch diameter, based on grade.
- Round white and red variety are generally not available by size.

Receiving

Potato should be firm and smooth (not wrinkled); free of soft dark spots, cut surfaces, and greenish color.

Storing

- Store at room temperature in cool, dark place with good air circulation.
- Do not refrigerate.

Standard of Identity Reference

None

Grade Standard Reference

7 CFR 51.1540 to 51.1544

Sample Description

POTATOES, WHITE, FRESH: to be packed to U.S. No. 1 Grade standard; Russet; 120 size; 1/50 lb only.

Sample Description

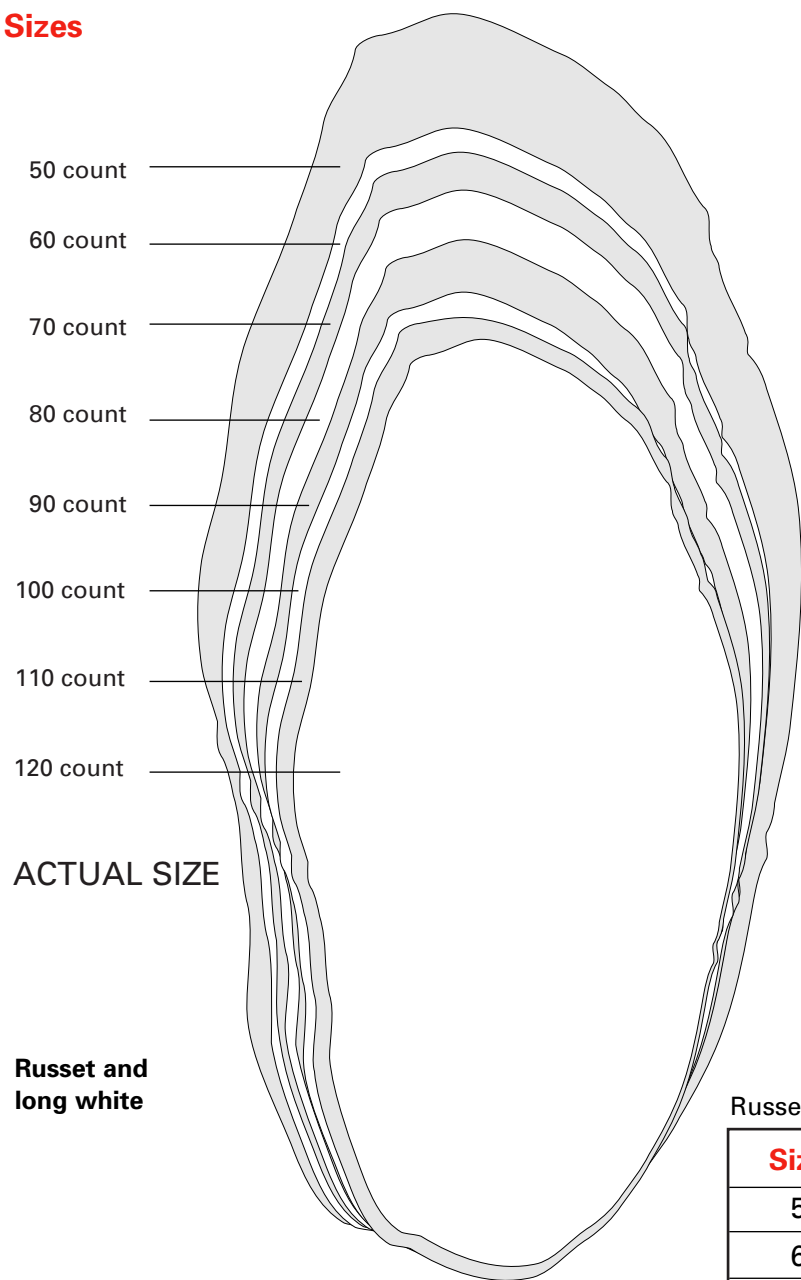
POTATOES, RED, FRESH: to be packed to U.S. No. 1 Grade standard; Red Round; 1/50 lb only.



Potatoes, White and Red

FRESH (CONTINUED)

Sizes



ACTUAL SIZE

Russet and long white

Russett and long white

Size	No. in 50 lb	Wt. Range
50	49 to 52	12 to 19 oz
60	58 to 60	10 to 16 oz
70	66 to 72	9 to 15 oz
80	78 to 82	8 to 13 oz
90	90 to 95	7 to 12 oz
100	100 to 105	6 to 10 oz
110	108 to 115	5 to 9 oz
120	118 to 130	4 to 8 oz

From Washington State Potato Commission

Potatoes, French Fried

FROZEN



Forms

General cuts

- Crinkle cut
- Straight cut

Strips

- Shoestring

Diced

Rissole

- Nearly whole or large cuts

Other

Sizes

General cut, cross-section widths (inches):

$$\frac{3}{8} \times \frac{3}{8}, \frac{1}{2} \times \frac{1}{4}, \frac{1}{2} \times \frac{1}{2}, \frac{5}{8} \times \frac{5}{8}$$

Shoestring and thin strips, cross-section

$$\text{widths (inches): } \frac{3}{16} \times \frac{3}{16}, \frac{1}{4} \times \frac{1}{4}, \frac{5}{16} \times \frac{5}{16}, \\ \frac{1}{4} \times \frac{3}{8}, \frac{1}{4} \times \frac{5}{8}$$

Length

Extra long: Minimum 80% are 2 inch or longer, and 30% of those must be 3 inch or longer.

Long: 70% are 2 inch or longer, and 15% of those are 3 inch or longer.

Medium: 50% are 2 inch or longer.

Short: Fewer than 50% are 2 inch or longer.

Line flow: Cut strips with no length designation.

Grades

U.S. Grade A or U.S. Fancy (does not apply to strip style, short length)

U.S. Grade A Short or U.S. Fancy (applies to strip style, short length only)

U.S. Grade B or U.S. Extra Standard Substandard

Popular Varieties

Of 12 leading varieties, the two listed below are best for French fries because of high solids and low moisture content:

Long white: Russet Burbank

Round to oblong white: Katahdin

How Packed

5-lb packages, 6 per case

4-lb packages, 6 per case

4 1/2 -lb packages, 6 per case

6-lb packages, 6 per case

30 lb bulk

Purchasing Tips

- Percent solids determines eating quality. High solids and low moisture make fries that are mealy, not soggy.
- Typical shoestring French fries are 33.5% to 38.5% solids, including 5.5% to 6.5% fat by weight, with variations as shown below. The values show percentages of solids after processing and par-frying; that is, as shipped from packer.

	Top grade solids	Good grade solids
Shoestring, 1/4 inch	34% to 38%	30% to 34%
Crinkle cut, 3/8 to 1/2 inch	30% to 34%	26% to 31%
Straight cut, 3/8 to 1/2 inch	30% to 34%	26% to 30%
Steak (thick)	29% to 33%	26% to 28%

Potatoes, French Fried

FROZEN (CONTINUED)

- Cooking reduces moisture, raising solids. Above products could be up to 43% solids after cooking; that is, as served.
- Specify solid content in product description. Thin cuts require higher solid percentages than steak cuts or thick cuts. Verification of solids requires lab analysis; allow 2% variation.
- Processor terms may vary from standard; e.g., processor's "slim" cut is smaller than regular but larger than shoestring. Strip cut is traditional form.
- Steak cut is processor's term for cuts with a cross section width of $\frac{3}{8} \times \frac{3}{4}$ inch or larger.
- Most packers use their own grades, which usually parallel U.S. grade and length standards.
- French fries are available with seasoned coating or with a clear coating. The clear coating is potato starch. Potato starch improves holding time.
- Packing materials include poly-lined paper bags (pillo pak), cardboard cartons with or without overwrap, or poly-lined bulk pack.
- Pre-approving brands is the simplest way to assure quality and characteristics desired every time.
- Oven fries are processed differently and must be designated in description. Crinkle cuts are better for oven preparation than straight cuts. Length standards do not apply to oven fries.

Receiving

Make sure product is completely frozen when received; store immediately.

Storing

- Keep product completely frozen until cooked to minimize fat absorption and maximize crispness.
- Rotate packs to prevent moisture loss, ice crystals, and off odors.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 52.2395

Sample Description

POTATOES, FRENCH FRIES, FROZEN: oven-ready; to be packed to U.S. Grade A standard; crinkle cut; $\frac{1}{2} \times \frac{1}{2}$ inch; 30% to 34% solids; 6/5 lb. Approved brands: ABC Foods A103, DEF FoodsX502, PotsR29, TooP32.

Potatoes, Specialty, Formed

FROZEN

Sizes

Vary with form and manufacturer

Grades

No grade standards

How Packed

5-lb packages, 6 per case

30 lb bulk

24 lb bulk

Some forms sold by count

Purchasing Tips

- Products are made from mashed, cubed, shredded or chopped white potatoes; some coated with potato flour, starch, or flakes. Seasoning may be added before forming.
- Most of these products are known by trade names rather than generic terms.
- Request from manufacturer fortification information. Many processors fortify products with vitamins and minerals.
- Request from manufacturer sizes and number of servings per lb.
- Some products are processed for deep frying, some for oven cooking. State in description product for deep-fat frying or oven-ready.
- If the description does not specify pack size the bid unit should be per lb.

Receiving

Make sure product is completely frozen when received; store immediately.

Storing

- Keep product completely frozen until cooked to minimize fat absorption and maximize crispness.
- Rotate packs to prevent moisture loss, ice crystals, and off odors.

Standard of Identity Reference

None

Grade Standard Reference

None

Sample Description

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready; to be cylinder (log) shaped; fortified with vitamin C; 45 to 55 per lb; 6/5 lb only; approved brands: ABC Foods1102, Pots5201, Hoods211.

Sample Description

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready; to be triangular shaped; 1 oz size; fortified with vitamin C; bulk pack only; approved brands: ABC555; DEF111; XYZ101.

Sample Description

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready; to be flat rounds, 59 to 64 per lb; approved brands: ABC1010; DEF2020; XYZ103.

Forms



Cylinder (log)



Flat Oval



Flat Round



Triangle or Wedge



Waffle