

# Potatoes, Sweet

FRESH

## Grades

U.S. Extra No. 1  
U.S. No. 1  
U.S. Commercial  
U.S. No. 2

## Popular Varieties

Beauregard  
Garnet  
Hernandez  
Jewel

## How Packed

10-, 20- and 40-lb cartons

## In Season

- Available year-round
- Peak season: November to December

## Purchasing Tips

- True yams are rare in the United States. Yam is a root, sweet potato a tuber; yam flesh is white, sweet potato is orange.
- Grade difference primarily size. U.S. No. 1 is 3- to 9-inch long, 1<sup>3</sup>/<sub>4</sub>- to 3<sup>1</sup>/<sub>4</sub>-inch diameter; larger potatoes may be U.S. No. 2.
- If description does not specify pack size, bid unit should be per lb.

## Receiving

- Potato should be clean, smooth, well-shaped, firm and bright in appearance, with blemish-free skin.
- Decay appears as discolored, shriveled, or sunken areas. Decay causes unpleasant flavor even to unaffected parts.

## Storing

Store in cool, dark place at room temperature – 60-65°F.

## Standard of Identity Reference

None

## Grade Standard Reference

7 CFR 51.1600 to 51.1603

## Sample Description

POTATOES, SWEET, FRESH: to be packed to U.S. No. 1 standard; Beauregard.

