



# Dehydrated Processed Potato

## Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

## Detail Introduction :

**PRODUCT:** Dehydrated Potato flakes

**DESCRIPTION:** Fresh, sound clean potato which has been peeled, Cut to flakes, And processed by hot air dehydration.

**APPEARANCE:** Pale yellow-colored.

**Odor:** Typical potato odor

**Flavor:** Clean typical potato flavor with no off-flavor.

**INGREDIENTS:** Potato

**PACKING:** 15kgs x 2PE bag/Carton.

**SHELF LIFE:** 18 months under recommended storage.

**STORAGE:** Store in a cool and dry area, sealed to minimize transfer and contamination.

**PROPERTIES:**

**Size:** 4-5mm cut or according to buyer's request.

**Moisture:** Max.8%

**Sulfur dioxide SO2:** Max. 30PPM

**Foreign matter:** None

**Additives:** None

**MICROBIOLOGICAL:**

**Total plate count:** Max 100,000cfu/g

**Coliforms:** Max 500mpn/g

**E.Coli:** Negative

**Yeast & Mould:** Max 500cfu/g

**Salmonella:** Negative/25g

You may be concerned about these issues

1. Are dehydrated potatoes safe to eat?

Are Dehydrated Potatoes Good for You? Yes, dehydrated potatoes are good for you like regular potatoes are. They are simply potatoes minus the water or moisture content. When potatoes undergo dehydration, they do not lose the distinctive flavor and texture of the fresh or raw potatoes.

2. Can you make mashed potatoes from dehydrated potatoes?

Dehydrated mashed potatoes are a great addition to your pantry. They hydrate well and can be used at home for regular cooking or to make trail foods. Think of them as a side dish and as an ingredient or thickener, in other words.