FIVE TIPS FOR

STORING IDAHO® POTATOES

We asked our in-house expert, Dr. Potato, for his top tips on keeping Idaho® potatoes the freshest.

STORAGE TEMPERATURE

COOL, NOT COLD

TOO HOT

Above 55°F causes the potatoes to dehydrate quicker (potatoes are about 80% water!)



Store potatoes between 45-55°F in a dry place and never, ever put them in the refrigerator

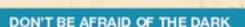


Below 41°F the starch will convert to sugar, affecting taste and cooking performance



BONUS TIP!

Always look for the seal to know they are REAL Idaho® potatoes!



Too much light (sunlight or indoor lights) over time will cause the potato skins to turn a greenish color and the potato may also begin to sprout.

It's still safe to eat these potatoes - just peel and discard any green skin, knock off the sprouts and fix your favorite way!

DON'T WASH...YET

Wait to wash until you're ready to use the potatoes. It's okay to store. them in the plastic bags in which . they came, but they will hold up better if removed and placed in a well-ventilated basket or bowl. This will allow them to 'breathe.'

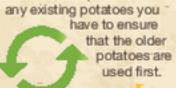
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HANDLE WITH CARE

Potatoes may appear tough, however they should be treated gently. Rough handling will cause bruising and cracking



Place fresher potatoes under

FIRST IN, FIRST OUT



Please visit Ilianojulain.com for more potato tips and 1,500+ delicious Idaho* potato recipes.









