



**OREGON POTATO COMPANY
DEHYDROFROZEN POTATO SPECIFICATION**

Product Code: S316
Cut Size: 3/16" Slices
Item#: 102577

Date Effective: 07/24/13
Supersedes: 07/03/12

Approved: *Michael D. Ross*
Technical Services

GENERAL

Oregon Potato Company dehydrofrozen potato products are produced and packed in accordance with all applicable Federal, State, and local regulations. The product is processed from mature, sound potatoes that are trimmed to be free of sunburn, rot, and disease damage.

ATTRIBUTES

Moisture	50 - 58%
Defects/lb per 454 grams	
MAJOR:	2 (> 1/2" which seriously affect appearance or eating quality)
MINOR:	3 (1/4"-1/2" that materially affect appearance or eating quality)
Offcuts	12% max (454 grams - 95% min diameter [at the widest point] 1 1/4" - 2 1/4") Thickness 3/16" ± 1/16"
Color	bright; light cream to light yellow (graded as 1-2)
Flavor	typical of cooked potatoes (graded as good or off)
Texture	Slightly firm, slightly mealy (graded @ 10% max)
Rehydration ratio	Monitor
Additives	Sodium acid pyrophosphate (SAPP): < 0.05%

MICROBIOLOGICAL PER GRAM:

SPC	50,000 max
Coliform	50 max
<u>E. coli</u>	negative
Coag + Staph	negative
Yeast and Mold	50 max

INGREDIENT STATEMENT: Potatoes, Sodium Acid Pyrophosphate

PACKAGING: Item# 102577 = 40 lb case with poly liner
Item# TBD = 41" Totes with poly liner

STORAGE AND SHIPMENT:

Storage and shipment at 0°F (-18°C)
24-month expiration from date of manufacture