

Red Potatoes



The Red Potato Profile

Because of their waxy texture, the flesh of red potatoes stays firm throughout the cooking process.

Their thin yet vibrant red skin adds appealing color and texture to side dishes and salads.

- Size: small to medium
- Shape: round or slightly oblong
- Skin: smooth red skin
- Flesh: white
- Texture: waxy, moist and smooth, creamy
- Flavor: subtly sweet
- Mild medium sugar content



1. Dark Red Norland

- One of the most reliable and attractive rich, red-skinned potatoes
- Pearly white flesh
- Oval, slightly flattened in shape
- Deep crimson skin
- Taste is moist and smooth with a sweet, delicate flavor
- Excellent for roasting, mashing, salads, soups/stews



2. Red La Soda

- Beautiful smooth red skin
- Pure white flesh
- Oblong and slightly flattened shape
- Great for boiling, never loses its flavor
- Primarily grown in southern, warmer climates



3. Cheiftain

- Smooth, coppery medium-red skin
- Firm, moist white flesh
- Large, oblong
- Delicious boiled



4. Ciklamen

- Red skin
- Creamy white flesh
- Oval, uniform in shape



5. Modoc

- Round to oval shape
- Bright red skin
- Grown in the Pacific Northwest, Colorado, North Dakota, Canada



6. Sangre

- Smooth, oval to round
- Thick red skin
- Waxy, delectable white flesh
- Excellent for boiling and baking



Red Potato Producing States

Red Potato Producing States: Storage

Washington

- Harvest: August-October
- Shipping: August-April

Minnesota

- Harvest: August-October
- Shipping: August-April

Wisconsin

- Harvest: July-October
- Shipping: July-February

North Dakota

- Harvest: September-October
- Shipping: September-April

Colorado

- Harvest: October
- Shipping: October-May

Idaho

- Harvest: October
- Shipping: October-May

Red Potato Producing States: Fresh Pack-Off-Field

As red potatoes age in storage, certain retailers will move into NEW crop.

Florida

- Harvest: February-June
- Shipping: February-June

Texas

- Harvest: June/July
- Shipping: June/July

North Carolina/Virginia

- Harvest: June/July
- Shipping: June/July

Kansas/Missouri

- Harvest: June-July
- Shipping: June-July

California

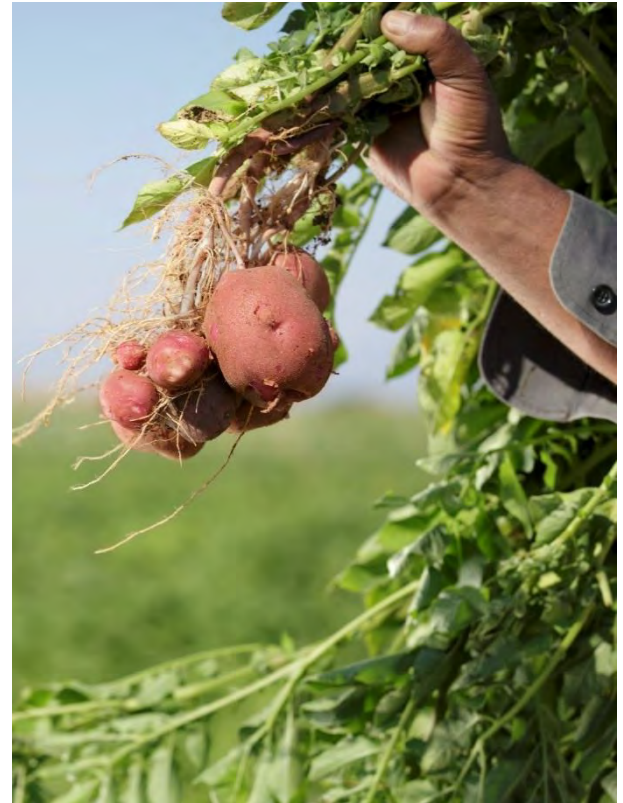
- Harvest: May-July 4
- Shipping: May-July 4

Arizona

- Harvest: June
- Shipping: June

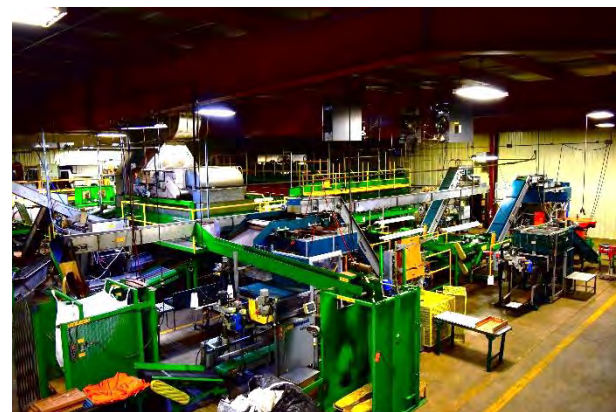
Red Potato Yield-Per-Acre

- Crop yield per acre refers to the output or measure of a crop per unit, or acre, of land cultivation
- Potato yields vary across the United States due to changes in climate and soil type and variety of red potato grown
- Example: Washington yields are far greater due to longer growing season and more controlled weather patterns



USDA Standards for Red Potatoes

- Red potatoes are sized by diameter, based on the USDA, into:
 - **Premium** commonly referred to in the industry as “Chefs” (*2.5 inches and up*)
 - **A-Size** (*1.875 inches – unlimited*) *40% or more must be larger than 2.2 inches*
 - **B-Size** (*1.5 – 2.25 inches in diameter with 10% over 2.25 inches allowed*)
 - **C-Size or Creamers** (*Less than 1.625 inches in diameter*)
- Premium, A-Size and B-Size are packed into consumer packs; C-Size are commonly viewed as a specialty item



Red Potato Pack Sizes Available

- When it comes to general commodity red potato packs (Premium, A-Size & B-Size) we pack bags in:
 - 5-, 10-, 15-, pound bags
 - Bags are typically then put into a “bale” to get to approx. 50 lbs. total
- We pack 50 lb. boxes and 50 lb. bags
 - Usually food service customers or re-packers

3 lb. bag size



- Normally the smallest bag used for commodity red potatoes
- Usually packed with A & B Size potatoes

5 lb. bag size



- The most common size bag used today
- Usually packed with A & B Size potatoes

10, 15 lb. bag size



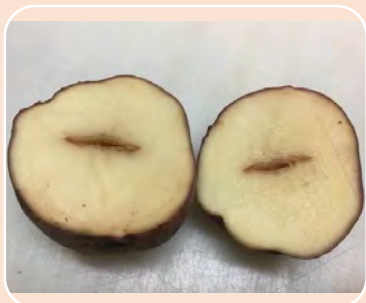
- Normally Packed Using larger Premium or A Size.
- Club stores
- Retail premium bag (Bakers in a bag)
- 8 lb. average: 9-13 count
- 10 lb. average: 14-16 count
- 15 lb. average: 22-26 count
- 20 lb. average: 30-24 count

Unclassified Potatoes



- 5, 8, 10, 15, 20 lb.
- Odd shapes and sizes

Most Common Red Potato Defects



Hollow Heart

- More common on “Chef” size
- Caused by too rapid or irregular growth
- Brown discoloration indicates dead cells caused by plant stress



Greening

- Greening is the result of exposure to light
Consumers should remove any green skin or flesh before cooking and consuming



Decay

- Caused by a common soil bacteria
- First appears as small, water-soaked spots
- Spots rapidly enlarge, tissue decomposes

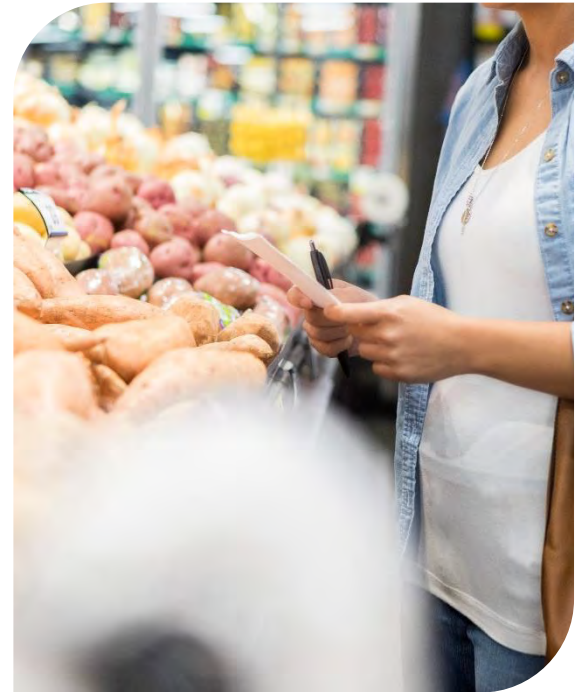


Feathering or Skinning

- Fresh crop

Storage Tips at Store Level For All Potato Varieties

- Potatoes are living foods – they continue the metabolic process after harvest, making proper handling and storage critical to quality.
- With proper care, potatoes have an on-shelf life of 21 days
- Temperature: Proper temp is 45 degrees to 50 degrees
- Humidity: Maintain relative humidity around 95% and maintain proper ventilation
- Light: Turn off storage lights and minimize exposure to all other lighting
- Sanitation: Clean and sanitize all potato-handling equipment
- Handling: Avoid dropping or bruising potatoes – a fall of even a few inches can cause bruising



Red Potatoes Packed & Shipped

Buyers should be aware, red potatoes are packed & shipped two different ways:

Fresh Pack

- Certain red potatoes are dug and packed immediately off the field
- Some growers don't have ability to store potatoes; once they dig need to grade and pack
- When product is packed off the field, the skin or netting is normally thinner and can cause feathering
- When this dries the potato is trying to heal itself and will be light brown in color
- There is a lot of moisture in potatoes when first dug, typical for packers to use poly/mesh or vented bags to help get rid of moisture



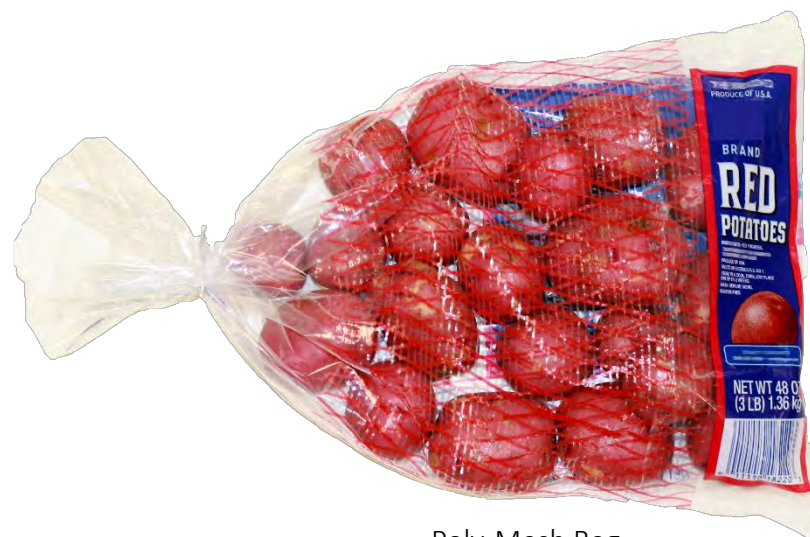
Poly/Mesh Vented Bag

Red Potatoes Packed & Shipped

Buyers should be aware, red potatoes are packed & shipped two different ways:

Out of Storage

- Potatoes are put into bins on floor and then not graded until have gone through “sweat”
- Less moisture and skin set much better than off field
- Can hold these potatoes 4-6 months depending on size and quality of storage facility
- Farmer also has choice of choosing which bins of potato would like to grade first, poorest quality or size of potatoes in bin generally main two factors
- Balers are typically ALL poly coming out of storage



Poly-Mesh Bag

Thank you!



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