



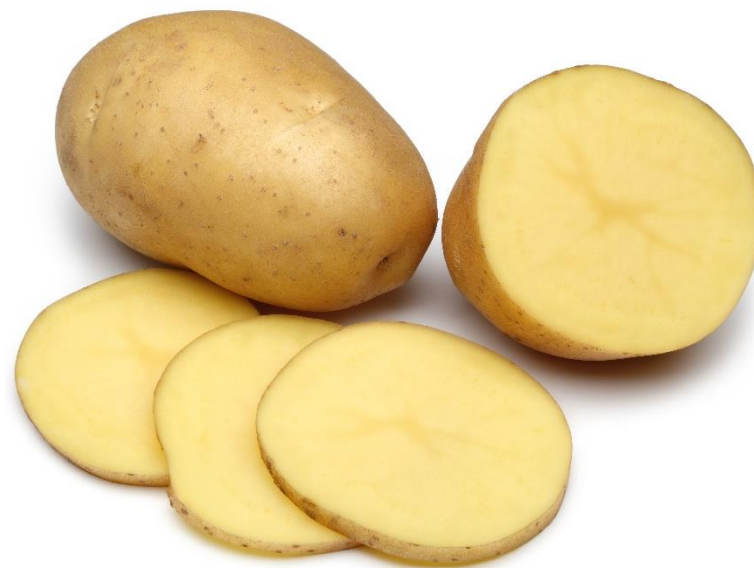
# Yellow Potatoes



# The Yellow Potato Profile

Thanks to its sumptuous, buttery flavor and creamy texture, yellow potatoes have become exceedingly popular.

- Size: range from marble-sized to large
- Shape: round or oblong
- Skin: light tan to golden
- Flesh: golden
- Texture: slightly waxy, velvety and moist
- Subtly sweet, rich and buttery flavor
- Medium sugar content



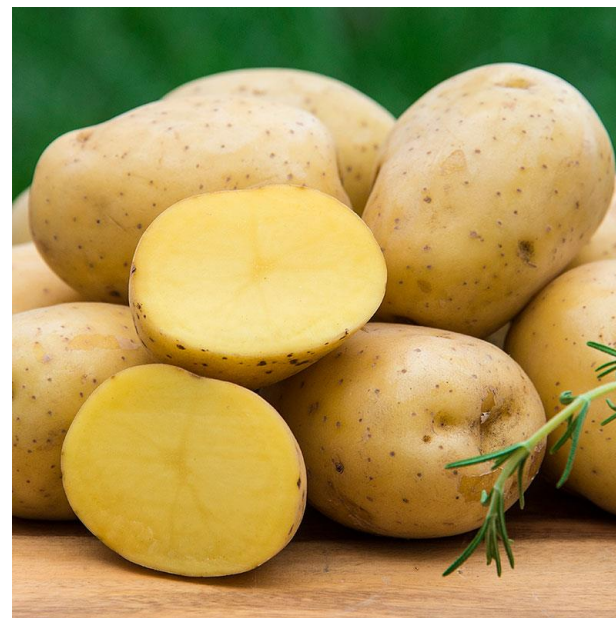
# Top Yellow Potatoes Varieties Grown in North America





# 1. Yukon Gold

- Yukon Gold is synonymous with yellow potatoes and often times other varieties are sold under the name Yukon Gold
- First major yellow variety on the market launched in 1980
- Shape is oval and slightly flattened
- Smooth, thin, gold to light brown skin
- Shallow, pinkish eyes
- Yellow flesh with creamy texture
- 2x the vitamin C content over russet



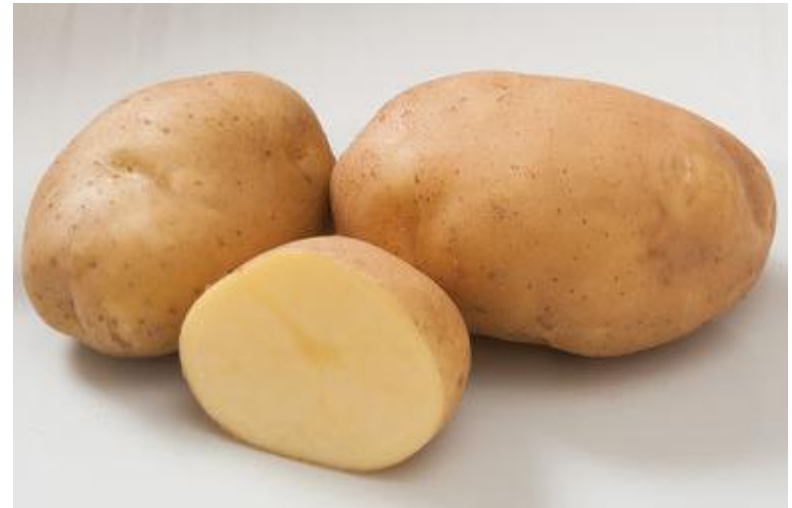
## 2. Gala

- Majority used for baby potatoes
- Excellent taste
- Brilliant yellow cooked flesh color
- Bright, shiny, smooth yellow skin
- Round shape



# 3. Satina

- Grown in the western states
- Round-oval shape
- Yellow flesh
- Smooth, netted, light yellow skin
- Larger potato size



# 4. Soraya

- Relatively new yellow variety with promising packable yields
- Very dark yellow flesh
- Great flavor
- Oval oblong shape
- High percent of A size
- High sustainability characteristics, lower fertilizer requirements



# 5. Agata

- Oval shaped tubers with bright yellow skin
- Smooth, shiny yellow skin with shallow eyes
- High sustainability characteristics
- Yellow flesh





# Yellow Potato Producing States

# Yellow Potato Producing States: Storage

## Washington

- Harvest: September
- Shipping: September-April

## Minnesota

- Harvest: August/September
- Shipping: August-April

## Wisconsin

- Harvest: August/September
- Shipping: August-February

## North Dakota

- Harvest: September
- Shipping: September-April

## Colorado

- Harvest: October
- Shipping: October-May

## Idaho

- Harvest: October
- Shipping: October-May

# Yellow Potato Producing States: Fresh Pack-Off-Field

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

## Florida

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

## Texas

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

## North Carolina/Virginia

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

## Kansas/Missouri

- Harvest: June
- Shipping: June

## California

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

## Arizona

- Harvest: June
- Shipping: June

# Yellow 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 yellow potato grown
- Example: Washington yields are far greater due to longer growing season and more controlled weather patterns



# USDA Standards for Yellow Potatoes

- Yellow 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** (*1.87 – 2.5 inches in diameter 40% needs to be more than 2.5 inches*)
  - **B Size** (*1.5 – 2.25 inches in diameter with 10% over 2 ¼” 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





# Yellow Potato Pack Sizes Available

- When it comes to general commodity yellow 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 gold potatoes
- Usually packed with A & B Size potatoes

5 lb. bag size



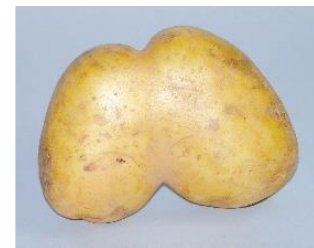
- The most common size bag used today
- Usually packed with A & B Size potatoes

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



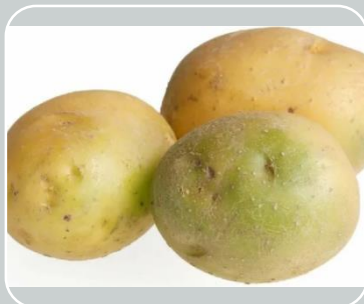
- 5, 8, 10, 15, 20 lb.
- Odd shapes and sizes

# Most Common Yellow Potato Defects



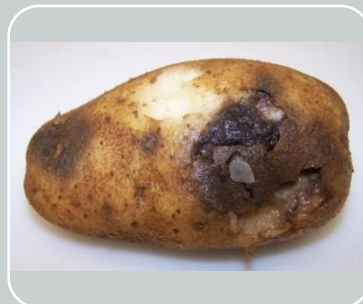
## Hollow Heart

- 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 causing bruising



# Yellow Potatoes Packed & Shipped

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

## Fresh Pack

- Certain yellow 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 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

# Yellow Potatoes Packed & Shipped

Buyers should be aware, yellow 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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