



Dehydrated Potato 1/10" x 3/16" x Natural Length

GENERAL

Oregon Potato Company dehydrated 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 (per 100 grams)

Moisture	9.0% max
Defects	
MAJOR:	4 per 100 grams
MINOR:	20 per 100 grams
TOTAL:	20 per 100 grams
SCORCH:	4 per 100 grams
Color	bright; light cream to light yellow (graded as 1-2)
Flavor	typical of cooked potatoes (graded as good or off)
Rehydration ratio	3.6:1
Peroxidase	150 units max.
Additives	Sodium Bisulfite 500 ppm max

MICROBIOLOGICAL PER GRAM

Parameter	I/C-SU	n	c	m	M
Aerobic Plat Count/TVC	I – 10g	5	2	10000	100000
Coliforms	I – 10g	5	2	10	100
Listeria monocytogenes (Report Unit)	C – 25g (125g)	5	0	0	0
Mold	I – 10g	5	2	100	1000
Yeast	I – 10g	5	2	100	1000
Salmonella (Report Unit)	C – 25g (250g)	10	0	0	0
Salmonella (KNA Requirement) (Report Unit)	C – 25g (325g)	15	0	0	0

Microbiological Comments:

I/C-SU: Individual/Composite – Sample Unit Quantity

- n: Number of sample unites chosen separately and independently.
- c: Maximum allowable number of results between m and M.
- m: Level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.
- M: The upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

A zero (0) in the m or M column refers to the lower limit of detection for the method employed (e.g. E.coli: negative, <3 or <10).

INGREDIENT STATEMENT: Potatoes and Sodium Bisulfite.

PACKAGING:

Item # 103070

25lb case with ploy liner

STORAGE AND SHIPMENT

Cool / dry place

SHELF LIFE:

24 Months from date of manufacture.
