



POTATO STORAGE FOR SCHOOLS

The following recommendations are basic guidelines that school foodservice associates should practice to enhance the shelf life of potatoes and maintain quality at its highest.

1. Dry Potatoes = Happy Potatoes

- Do not mist potatoes
- Misting or spraying of water on the potatoes promotes silver scurf and others diseases
- Wet potatoes will rot quicker
- Keep potatoes off of a wet rack



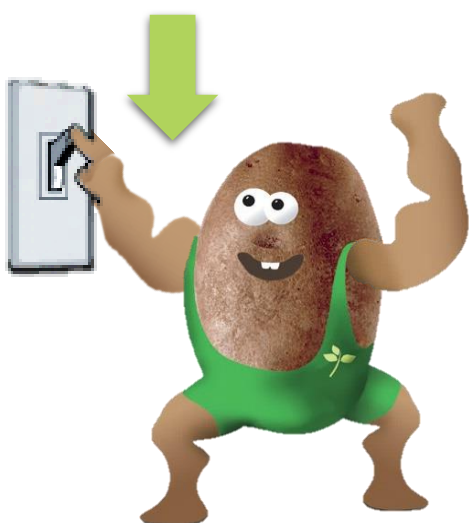
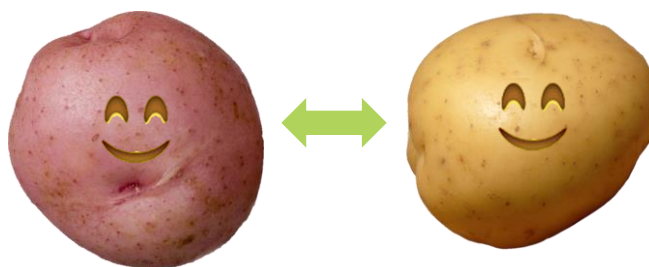
3. Not Too Cold, Not Too Warm

- High temperatures accelerate biological deterioration
- Low temperatures can worsen bruising damage and cause internal discoloration
- Variable temperatures can cause sprouting
- Do not store potatoes in the cooler, on a cold table or in the refrigerator



5. Leave 'Em Alone

- Leave potatoes in shipping boxes until ready to use
- Every time potatoes are handled they can get bruised
- Leave room for air circulation between boxes and walls



7. Limit The Light

- Potatoes turn green when exposed to light
- Natural or artificial light can cause the development of the green pigment. Solanine, a toxic substance, may also be present in the green tissue
- If there is slight greening, cut away the green portions before cooking and eating
- If the storage room is illuminated, use covers to reduce greening

2. Give Potatoes Their Own Space

- Store potatoes away from other fruit and vegetables to avoid flavor transfer, particularly apples and pears
- Flavor transfer can occur when fruits and vegetables are kept too close to one other

4. Time Is Precious

- Keep fresh dig or specialty potatoes no more than 10 days
- Maintain good quality potatoes and reasonable inventory levels
- Sprouting and rotting can begin to occur if potatoes are held too long

6. Rotation, Rotation, Rotation

- When re-stocking, use a first in - first out system
- Potatoes should not be stacked too high, this reduces air circulation and makes rotation more difficult.
- Rotation limits quality loss, because only one portion of the potato gets exposed to the light