



starch **DOC+OR** potato remedy



- For frost damaged potatoes and eradication of sugar
- Prevents after cooking darkening



Call our processing industry hotline: 01384 414914
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Vegetable Processors often experience problems with potatoes in early spring. This is commonly due to 'frost damage' caused through poor temperature control during transportation and storage in winter months.

'Frost damage' can cause an excess of natural starch or sugar in the potato which caramelises during cooking, resulting in brown discolouration.

To combat the problems of 'frost damage' Drywite Ltd have developed a product that has proved to be highly successful.

Starch Doctor is simply mixed in equal parts with Drywite Formula No.3 and the mix added to cold water. Potatoes are then dipped for the prescribed time. They are then taken out, allowed to dry for at least one hour before cooking or packing for resale.

Treated potatoes, when cooked, will have exactly the same appearance as good undamaged potatoes.



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