



starch **DOC** potato



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

Call us for your local distributor: 01384 569556

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FOR remedy

Caterers and Vegetable Processors often experience problems with potatoes in early spring. This is commonly due to 'frost damage' through poor temperature control during transportation and storage in the 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' we have developed a product, which has proved to be highly successful.

Starch Doctor prevents after-cooking discolouration, being used by three different methods.

Firstly, add to hot water to produce a 1% solution to give 'frost damaged' potatoes a hot wash prior to normal Drywite treatment.

Secondly, it is mixed in equal parts with Drywite Formula no.2 and 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; and may then be stored for several days without showing discolouration.

Alternatively, Starch Doctor may be added to boiling water, producing a 1% solution in which potatoes are blanched for 2 to 3 minutes. Potatoes treated by this method may be cooked by any normal method; frozen; or stored in chilled conditions.

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



Drywite Starch Doctor

DSD.2K – 2 Kg Bottle (6 per case) ..£16.40