

Peeled Potatoes and The "Second Skin"

The "Second Skin" on Peeled Potatoes for the Fresh Market

Peeled potatoes are supplied – often cut into plate-ready pieces – by industrial peeling factories to big canteens, catering firms or restaurants.

When potatoes are cooked for this purpose and put on the plate of the guest, either in pieces or in whole, they must not show a "second skin". If the guest's fork hits this "second skin", it might happen that it does not penetrate into the potato so that the potato slips off (in the worst case together with gravy on the lap of the neighbour at table).

The guests do not like the "second skin". Peeled potatoes with such a "second skin" are considered low quality.

But how does such a "second skin" come into being?

If inadequate peeling technology is used, this unwanted phenomenon will often occur throughout the year (steam peeling, improper design of mechanical peeling machines).

Even in case of good mechanical peeling technology, the "second skin" might form, above all, during the first few weeks after harvest, when using unripe potatoes. Potatoes are often reaped too early. Moreover the weather might affect the quality additionally, even the way of fertilization. The main reason for the "second skin" on peeled potatoes is, however, the unripe condition of the tubers.

However, the potatoes reaped too early will ripen later (e. g. in storage), and between two and up to about six weeks later they might become really first-quality potatoes.

It appears to be important to choose suitable potato sorts for peeling for the fresh market.

A soft carborundum peeling and the blade peeling decrease the risk that a "second skin" comes into being.

The "second skin" can only be avoided with some certainty if one uses suitable and well ripened raw goods.

Suitable potatoes: As there are, all over the world, different soils and different climatic conditions, experience must be the teacher here. – Cultivation: The suitable potatoes are to be fertilised in a reasonable way. "Controlled cultivation", not too much nitrogen!



A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at www.dornow.de, Treatises.

**Review of your current peeling results or
before the purchase of a peeling machine or system:**

**Realistic test peelings with the most diverse peeling systems,
with the most diverse tubers and root vegetables, some fruit, with your raw
produce are possible in our Peeling Test Center!**

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