

Shelf-life of peeled potatoes

The shelf-life of peeled potatoes and the influence of applied peeling technology

Peeled, but not heat-treated, potatoes are a fresh product. By lowering the pH value in the water containers, one can retard the growth of bacteria. To prevent premature discolouration, one can use an antioxidant mixture (e.g. Drywite). Nevertheless, the product remains a fresh product, which should quickly be cooked and eaten. One can achieve a somewhat longer shelf-life if the product is vacuum packed.

Generally, however, if one wants to obtain a longer shelf-life, the potatoes used should be mature and suitable.

A further influence on shelf-life is the peeling technology applied: the peeling tools must in no way make too many demands on the potatoes.

Circular carborundum peeling systems where the diameter of the bottom plate is too large (with carborundum coating on the sides) do not peel potatoes for the gastronomy industry and the catering sector well. Due to considerable centrifugal forces that also damage the potatoes internally, shelf-life can hardly be assured. However, one can, it is true, use these machines if the peeled product goes on to be processed immediately after.

No satisfactory result can be achieved in other machines that also assault the potatoes too much.

It is generally known that potatoes peeled with (sharp) blades have a longer shelf-life.

We, however, have discovered that potatoes peeled with carborundum (suitable varieties) can also have a longer shelf-life.

Particularly with our MMS machines with micro-fine peeling discs (gentle treatment of the tubers), a result can be achieved whereby the product looks good on the outside and keeps fresher for longer (our customers guaranteed a shelf-life of one week if vacuum-packed).

The potatoes probably have a longer shelf-life; but since this is a matter of fresh products, caution is advisable.

A list of other interesting articles and treatises regarding the topics of tubers and vegetables and their processing and related specialist fields can be found on 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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