

NUTRIAC

Potato Wash



Protects the fresh-cut potatoes and chips from discolouration



Keeps fresh-cut potatoes and chips fresh for up to 3days



Reduces the frying time by up to 20%



Retain the bright color of potatoes after frying



With less than 1c cost per kilogram of potatoes



Potato Wash

Great tasting potato chips ready in 6 simple and easy steps!



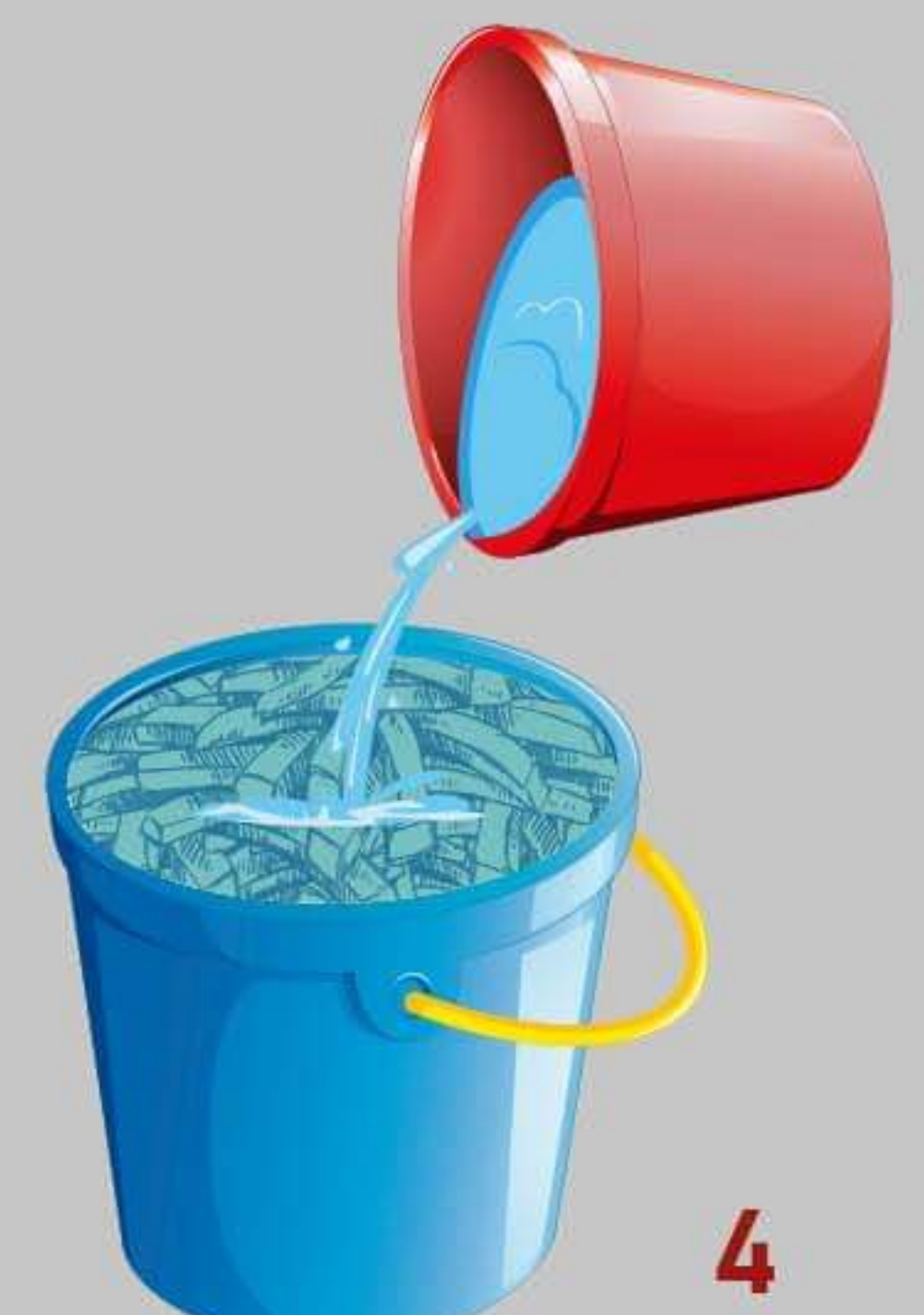
Chip the potatoes into a plastic bin and rinse with plenty of water to remove the excess starch



Fill a 25Ltr plastic bucket with water



Add 25gr of Potato Wash using the measure provided on the lid and mix well



Add the Potato Wash solution to the freshly cut chips and repeat until all chips are covered



Allow the chips to soak for 15 minutes



Open the bin valve and allow the Potato Wash solution to drain completely



Your fresh chips are ready for frying and can be kept in the fridge for up to 2 days!



For great tasting chips, the cooking oil temperature should be between 188 °C- 196 °C

