



## TEKNISET TIEDOT

### Products which may be washed:

Peeled potatoes only

### Shelf life:

Add a product's shelf life about 5 days.

### Ingredients:

E223 (Sodium disulphite), E221 (Sodium sulphite)

### Needs to label:

The use of the product must be labeled unless the product is rinsed with clean water after treatment. However, the SO content should remain <10 mg / kg in the final product even after rinsing. The food business operator must monitor the amount of sulphites in the final product under its own control. The maximum level in the final product is 50 mg / kg SO modified.

### Suitability for organic products:

Not suitable for use in organic products.

### Packing and storage:

This product is in powder form. Pack size is 25 kg. Store in a cool, dry, well-ventilated place away from oxidizing agents, acids and bases. If the substance absorbs moisture, it will clump. If substance clumps, disintegrate it.

## DRYWITE PIONEER POTATO PREPARATION 25 KG



Pioneer Potato Preparation (PPP) is intended for washing peeled potatoes and improving shelf life. Rinsing with the PPP solution removes enzymes and other microbes from the broken cells after peeling and cutting at the various stages of the production process. Potatoes treated with PPP are better preserved and there are no discolorations in the products. Pioneer Potato Preparation powder is almost odorless, making the working environment more pleasing to employees. Also, the treated potato has no side taste or odor disadvantages.

A typical solution concentration is 0.5% and a rinsing time of 30-60 seconds. In this case, the shelf life of the potato is about 7 days.

The use of the product must be labeled unless the product is rinsed with clean water after treatment. However, the SO<sub>2</sub> content should remain <10 mg / kg in the final product even after rinsing, so that no labeling is required. The food business operator must monitor the amount of sulphite in the final product under its own control. Maximum level in the final product 50 mg / kg SO<sub>2</sub> modified.





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- **Rinse level:** Typical solution concentration is 0.5% to 0.75%
- **Dipping time:** The typical dipping time is 30-60 seconds. The dipping times given are indicative and depend on the variety, growing conditions, water quality and general purity level. Therefore, we recommend doing your own tests using different rinsing times.
- **Rinsing instructions:** Mix the powder with cold water according to the instructions and rinse the potatoes in the solution. If you wish, you can rinse the product again in still clean water. Drying the surface after rinsing is important before packaging, as this helps the product to preserve.

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Bag packaging, shelf life 5-7 days	Concentration (gr/litra)	Dipping time
Potato, whole	5,0 - 7,5	30 - 60 s
Pariesenne potato	2,0 - 3,0	30 - 60 s
French fries	1,0 - 2,0	30 - 60 s
Vacuum packing, shelf life 5-10 days	Concentration (gr/litra)	Dipping time
Potato, whole	2,5 - 5,0	30 s
Pariesenne potato	1,0 - 3,0	30 s
French fries	1,0 - 3,0	30 s
Potato cube (10 mm*10 mm)	1,0 - 2,0	30 s