

FIVE TIPS FOR

STORING IDAHO® POTATOES

We asked our in-house expert, Dr. Potato, for his top tips on keeping Idaho® potatoes the freshest.

STORAGE TEMPERATURE

COOL, NOT COLD

TOO HOT

Above 55°F causes the potatoes to dehydrate quicker (potatoes are about 80% water!)

JUST RIGHT

Store potatoes between 45-55°F in a dry place and never, ever put them in the refrigerator

TOO COLD

Below 41°F the starch will convert to sugar, affecting taste and cooking performance



BONUS TIP!

Always look for the seal to know they are REAL Idaho® potatoes!

DON'T WASH...YET

Wait to wash until you're ready to use the potatoes. It's okay to store them in the plastic bags in which they came, but they will hold up better if removed and placed in a well-ventilated basket or bowl. This will allow them to 'breathe.'

AHHHHH!



DON'T BE AFRAID OF THE DARK

Too much light (sunlight or indoor lights) over time will cause the potato skins to turn a greenish color and the potato may also begin to sprout.

It's still safe to eat these potatoes – just peel and discard any green skin, knock off the sprouts and fix your favorite way!



FIFO = FIRST IN, FIRST OUT

Place fresher potatoes under any existing potatoes you have to ensure that the older potatoes are used first.



HANDLE WITH CARE

Potatoes may appear tough, however they should be treated gently. Rough handling will cause bruising and cracking



Please visit idahopotato.com for more potato tips and 1,500+ delicious Idaho® potato recipes.

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