
DEHYDRATED POTATO SHREDS

Salient features

- Made from fresh potatoes and requires 15-minute boiling before use
- Potato varieties with medium to high dry matter and low sugar are more suitable
- Shelf-life up to 9 months

Advantages

- ✓ No need for cold storage
- ✓ 80% reduction in storage and transportation space requirement
- ✓ Can be used for preparation of noodles (MAGGI or Chinese noodles), fried lachha and namkeen
- ✓ Can also be used for stuffing in different food products like paratha, tikki



Process

Dr. Ashiv Mehta

Technology / Product developed by

Division of Crop Physiology, Biochemistry and Post-harvest Technology,
ICAR-Central Potato Research Institute, Jalandhar Station, Punjab

Year

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Source of funding

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More information

ICAR

Status of commercialization / Patent / Publications/ Technology transfer

Patent Granted (Patent Number 341419). Commercialized to 2 firms. Technology transferred to M/s Goliwala foods, Ahmedabad, Gujarat and M/s Sunripe Agro Products Limited, Hyderabad