
DEHYDRATED POTATO CUBES

Salient features

- Made from fresh potatoes and requires 6 h rehydration before use
- Potato varieties with medium to high dry matter and low sugar are more suitable
- Shelf-life up to 9 months
- More useful for hilly areas where price of fresh potatoes is very high

Advantages

- ✓ No need for peeling, cutting and cold storage
- ✓ 80% reduction in storage and transportation space requirement
- ✓ After rehydration taste and texture almost like fresh potatoes
- ✓ Can also be used for stuffing in different food products
- ✓ Can be a part of mid-day meal program



Process

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Technology /

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Product

ICAR-Central Potato Research Institute, Jalandhar Station, Punjab

developed by

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ICAR

More information

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