

# WHITE POTATOES



## BEST FOR BOILING: WHITE POTATOES

White potatoes hold their shape after boiling. With a delicate, thin skin, there is no need for peeling.

**SIZE: MEDIUM**

**SHAPE: ROUND TO LONG**

**COLOR: WHITE OR TAN SKIN, WHITE FLESH**

**FLAVOR: MILD AND SUBTLY SWEET**



WE STRIVE TO EDUCATE THE NEXT GENERATION ON THE IMPORTANCE OF INCLUDING FRESH PRODUCE IN THEIR MEALS. THAT'S WHY WE UTILIZE OUR PACKAGING TO GUIDE CONSUMERS IN CHOOSING THE "RIGHT POTATO FOR THE JOB".

EARTHFRESH POTATOES ARE OFFERED IN LIGHT-BLOCKING BAGS, KEEPING THEM FRESHER LONGER. THIS EXTENDS THEIR SHELF LIFE AND HELPS REDUCE FOOD WASTE.

## WHITE POTATOES

- Year-round availability
- **Specs:**  
A Size: Canada No. 1  
A Size: U.S. No. 1
- 5-lb light-blocking bag  
Packed: 10 x 5 lb
- Product of Canada:  
7 77586 00301 4
- Product of U.S.A.:  
7 77586 00300 7

**FRESH, GOOD POTATOES.  
GREAT FOR BOILING,  
SOUPS AND STEWS!**

