



# PURPLE POTATOES

*purple skin, purple flesh*

## CULINARY EXPERIENCE

A unique potato with smooth purple skin, purple flesh and a striking colour that can brighten up any dish. Purple potatoes have a delicate skin that contains many beneficial nutrients. Although all potatoes are naturally high in potassium and vitamin C, the extra antioxidants in purple potatoes make them even healthier than most other potato varieties.

When cooking, purple potatoes are best used for roasting, boiling and mashing.

## SIZING / PACKED

Purple Potatoes: Purple, C-size (3/4"-1 5/8")

Packed: 10-lb carton  
20-lb carton

## SEASONALITY

Purple potatoes are available year-round.



## CHOOSING THE RIGHT POTATO FOR THE MENU

Potatoes have all-day menu versatility. They can be utilized for breakfast, in soups, salads and appetizers, and as centre of plate.

### FINE DINING

Striking colour will elevate any side

### RETIREMENT HOMES

The extra antioxidants in purple potatoes make them even healthier

## STORAGE

Avoid storing potatoes in the refrigerator. Instead, store them in a cool, dark place with good ventilation. If stored properly, potatoes will stay fresh for several weeks.

