



# RUSSET POTATOES

*for baked potatoes*

## CULINARY EXPERIENCE

The bright, white flesh of a Russet potato becomes fluffy and dry when cooked. When fried, its skin becomes crispy, making the Russet the perfect baking potato. Russet potatoes are grown and stored under controlled conditions to produce a tuber with high-quality starch, also making them the ideal fresh-cut french fry.



## SIZING / PACKED

Russet: 10-oz., 40 ct, 50 ct, 60 ct, 70 ct, 80 ct, 90 ct, 100 ct

Foil-wrapped Russet: 80 ct, 100 ct

Packed: 50-lb carton

## SIZE GUIDE

Count Size	Potatoes per 50-lb Carton	Avg. Weight/Potato (Uncooked)	Serving Suggestions
40 count	38-42	20 oz.	Extra large entrée: baked potatoes or fries
50 count	49-52	16 oz.	Large entrée: baked potatoes or fries
60 count	58-60	13 oz.	Large entrée: baked potatoes or fries
70 count	68-72	11.5 oz.	Entrée: baked potatoes or fries
80 count	78-82	10 oz.	Baked, side dishes, lunch entrée or fries
90 count	90-95	9 oz.	Baked, side dishes, skins or fries
100 count	100-105	8 oz.	Baked or side dishes

## SEASONALITY

Sourced from many excellent growing regions, Russet potatoes are available year-round.



## CHOOSING THE RIGHT POTATO FOR THE MENU

We find the right potatoes for each unique menu and ensure consistent quality and sizing.

### FAST FOOD & FAST CASUAL

Foil-wrapped baked potatoes, fresh-cut fries

### FISH & CHIPS

Fresh cut Fries

### DINERS

Home fries, hash browns, fresh-cut fries

### CASUAL DINING

Potato skins, kettle chips, potato wedges

### FINE DINING

Bakers and foil-wrapped potatoes  
*Multiple sizes to accompany a steak*

### SEASONAL

Summer camps  
*Foil-wrapped baked potatoes*

### Golf courses

*Baked potatoes, fresh-cut fries*



## 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.