



# IDAHO<sup>®</sup> POTATO TOP 10 PACKING & SHIPPING PRACTICES

## 1. MONITOR TEMPERATURE

Monitor Temperature at the storage, and keep pulp temperatures above 45°F during removal to minimize bruising



## 2. STORAGE MANAGEMENT EFFECTS

Understand the relationship between management decisions, weight loss, and disease incidence in storage



## 3. AVOID LARGE DROPS

Avoid drops of more than six inches onto hard surfaces on all machinery



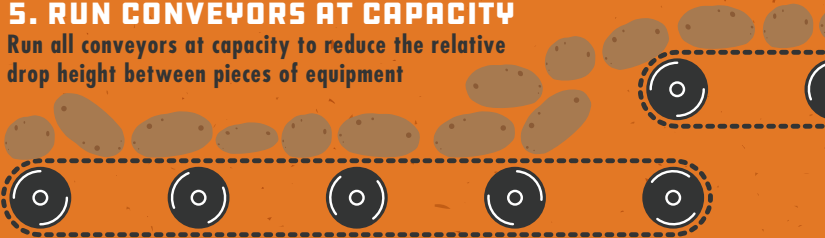
## 4. PAD ALL IMPACT POINTS

Use padding at all impact points and replace when worn out



## 5. RUN CONVEYORS AT CAPACITY

Run all conveyors at capacity to reduce the relative drop height between pieces of equipment



## 6. REMOVE EXCESS MOISTURE

Remove moisture from the surface of potatoes before final packaging



## 7. MAINTAIN TEMPERATURE

Maintain packaged potatoes at a constant temperature, and provide ventilation to help prevent soft rot



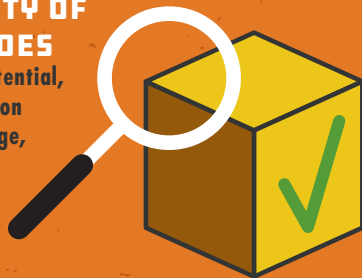
## 8. CHECK TRUCK / RAILCAR TEMPERATURE

Check truck and railcar temperature prior to loading, and make sure the set point is accurate; avoid set points that may encourage condensation



## 9. MONITOR QUALITY OF PACKAGED POTATOES

To reduce pressure bruise potential, match pile height to ventilation design capacity for the storage, maintain high humidity and avoid large delta T differentials.



## 10. EDUCATE EQUIPMENT OPERATORS

Educate all equipment operators so they understand the first nine items on this list

