

Extraction of Flavour Substances from Potato Skins

It is well-known that the skins of the potatoes and the layer immediately beneath have a specific taste which cannot be found again in the deeper parts of the potatoes. This "deep-earthy" potato taste can lend a distinctive touch to certain potato products:

One could, for instance, think of enhancing the flavour of mashed potatoes by adding to them a little bit of the "deep-earthy" flavour-enhancing substance. Thus, it would also be possible to prepare factory-made potato salad in a more flavour-intense way. - If, for example, a housewife in Germany wants to prepare a good and tasteful potato salad, she will cook the potatoes in their skins. Then only the skins will be peeled off, normally by hand. This way one saves the flavour substances immediately under the skins and, with that, the "deep-earthy" taste of the potatoes.

This specific potato taste can be extracted from the skins and the layer immediately beneath, if these are peeled off "dry". This can be realized with some special models of our peeling machines. The further extraction of an e.g. flavour substance base is feasible, using the technology and technical possibilities offered in the market.

As far as the washing of the potatoes and the dry abrasion of the outlayer of the potatoes is concerned, we have blade peeling machines and plants in our program, here both continuous models and discontinuous ones.

We are able to supply - considering the particular requirements of our customers - complete peeling plants, from the handling of raw material down to a possible slicing or dividing machine.

Blade peeling causes many little scales. There is hardly any humidity set free.

In our range of products you will find peeling systems for potatoes boiled in their skin. After boiling you take off only the outer skin. The peeling waste created by that is not really suitable for the extraction of flavour substances....!?

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at www.dornow.de, Treatises.



**Review of your current peeling results or
before the purchase of a peeling machine or system:**

**Realistic test peelings with the most diverse peeling systems,
with the most diverse tubers and root vegetables, some fruit, with your raw
produce are possible in our Peeling Test Center!**

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved.
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new edition of this treatise will substitute for any previous versions.

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