

## Potato Sizes and their Utilisation

### Potato Sizes and their Possible Utilisation in a French Fry Production Plant

French fries producers can produce further products, and in doing so, utilise also the smaller potato sizes of the lot processed into French fries. Further down on this page we give a non-committal recommendation of the products into which the smaller potato sizes can be processed by frying:

Potato Sizes / Sorting Sizes, approx.	Frying Product
55 mm +	French fries (batons with different cutting widths)
45 – 55 mm	Dices of various sizes, „pommes carrées“
35 – 45 mm	Fried potatoes (Slices with different cutting widths)
28 – 35 mm	„Pommes parisiennes“ (not cut)

We proceed on the assumption that suitable potatoes are used.

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](http://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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