

COOK PROFILE OF DICED POTATO

CUSTOMER

Ready-prepared salad manufacturer required simple and reproducible method of measuring the texture of diced potato used in the production of chilled salad.

PROBLEM

Variation in texture and consistency of cooked potato from internal and external suppliers. Potato was either too hard and icy or too soft and crumbly.

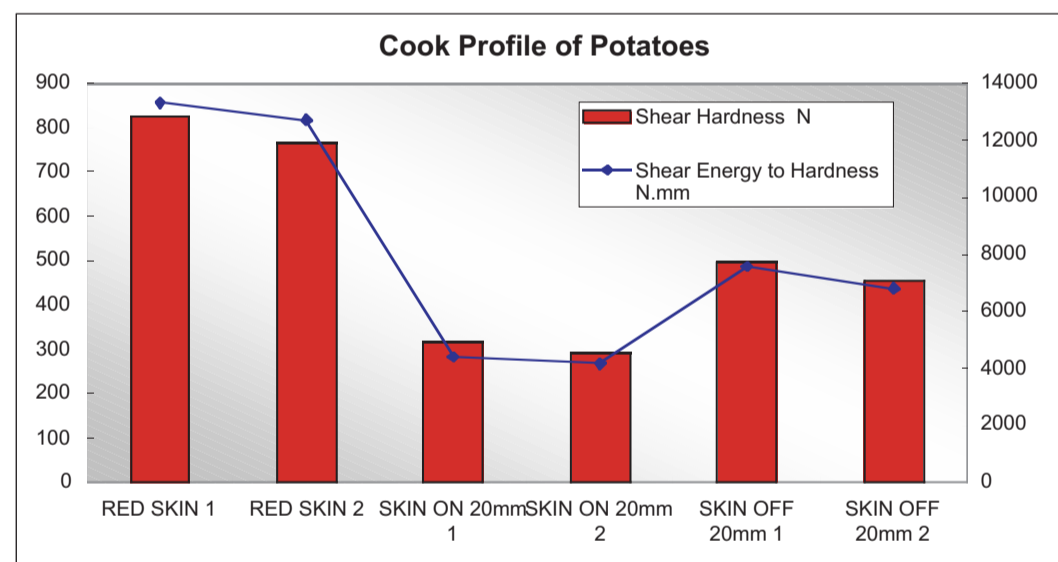
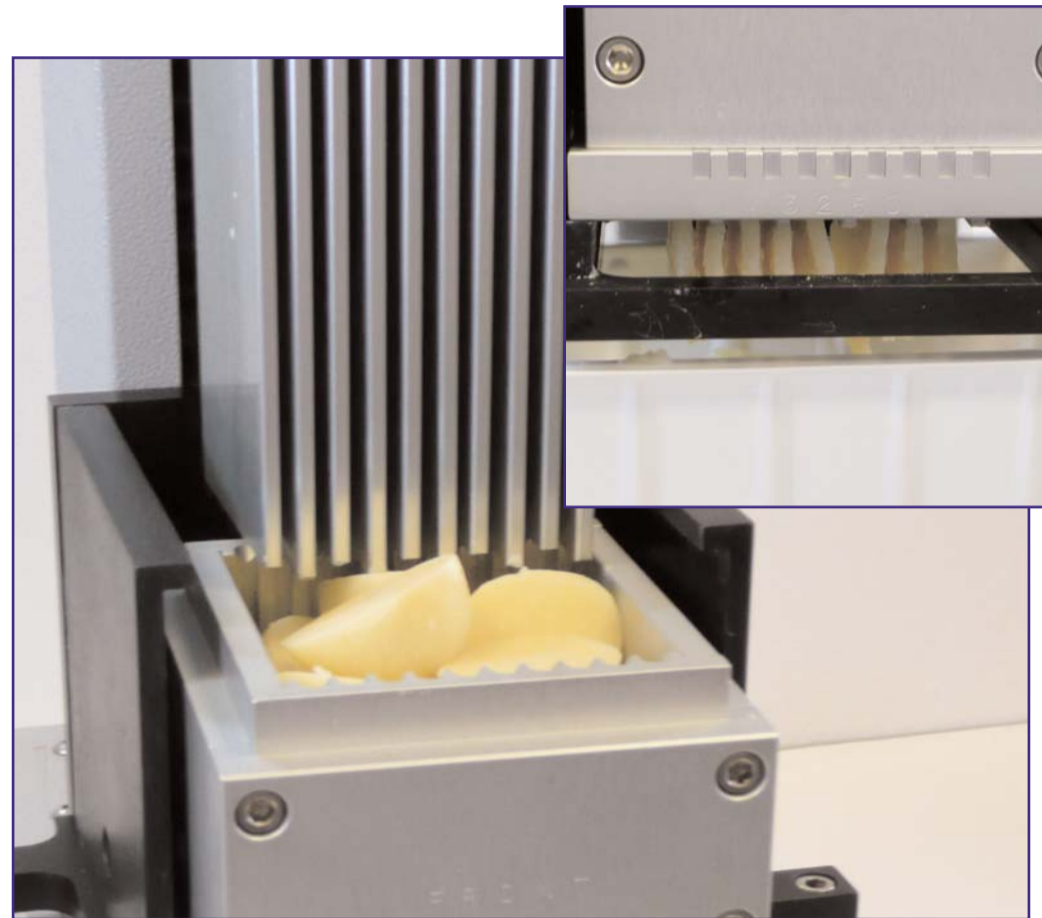
SOLUTION

Kramer shear cell was used to measure representative sample from each batch of potato.

- High and low tolerances established in conjunction with sensory analysis
- Cooking optimised between suppliers and variety
- Quality standards set for good and bad product

BENEFIT

- Consistent production
- Reduced customer complaints due to under or overcooked potato



COOK PROPERTY EVALUATION WITH KRAMER SHEAR CELL

