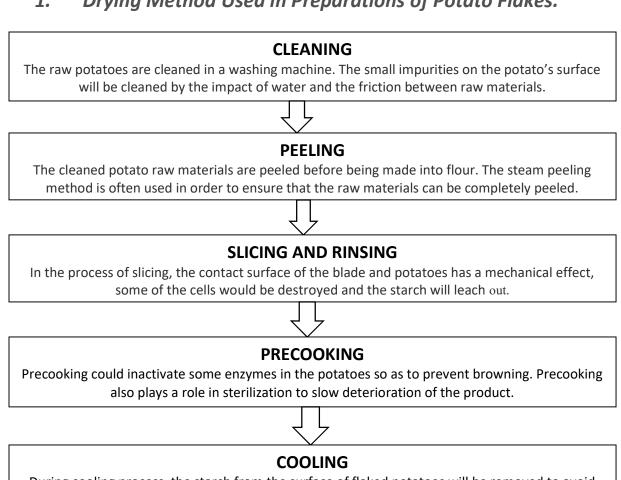
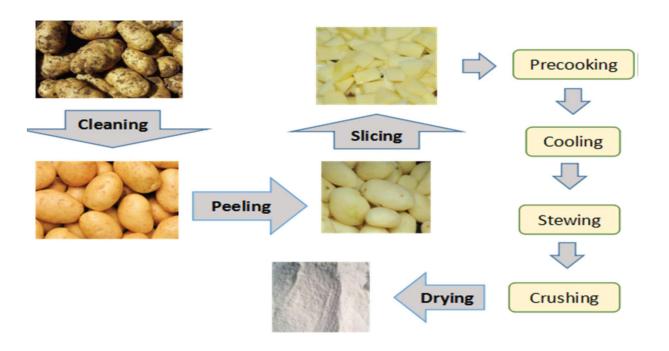
#### Drying Method Used in Preparations of Potato Flakes. 1.



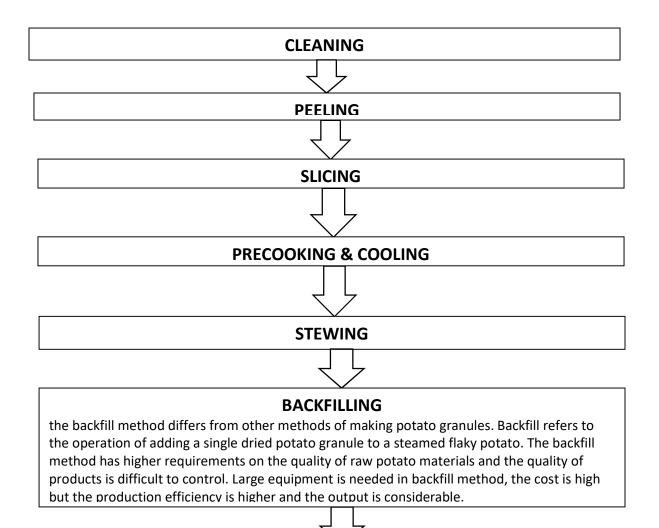
During cooling process, the starch from the surface of flaked potatoes will be removed to avoid caking during drying. The cooling will end only if the temperature in the middle of the flaked potatoes drops below 25 °C.

## **STEWING, CRUSHING & DRYING.**

After precooking and cooling, the flaked potatoes need to be cooked and cured to ensure a similar hardness as much as possible. Cooking time should be controlled between 20 and 50 min, cooking temperature between 85 and 100 °C. Cooked flaked potatoes need to be mashed.

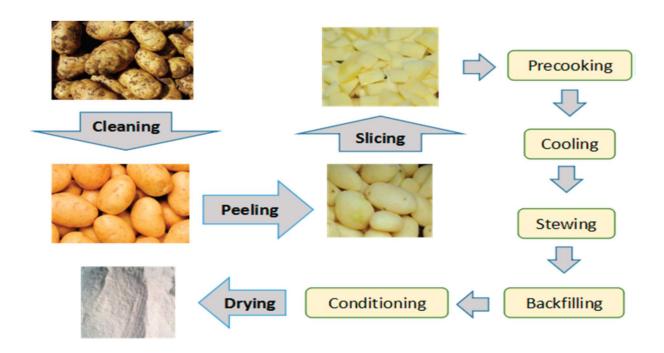


# 2. Backfill Method Used in Preparations of Potato Granules.



## **CONDITIONING & DRYING**

The mixture of backfill should be mashed gently to minimize the cell damage rate. Drying temperature and time are adjusted according to the flow of materials during drying process.



## **3. Freeze-thaw Method Used in Preparations of Potato Granules.**

