

INTRODUCING THE

DAKOTA WHITE DIAMOND™

THE PREMIER CHIPPING POTATO



- ✓ PERFECT FOR FRESH-CUT CHIPS
- ✓ EXCELLENT FLAVOR AND TEXTURE
- ✓ NO SOAKING OR BLANCHING NEEDED

Create the very best fresh-cut potato chips. Ever.

Savor the amazing flavor of fresh-cut chips made from the Dakota White Diamond, the premier chipping potato requiring no soaking or blanching. Marvel at the light yet firm texture, the creamy white color, and the exceedingly long hold-time after cooking. Introduce a new signature dish that will never disappoint. Everyone loves fresh-cut chips made from the Dakota White Diamond!

CONSISTENCY

- Performs consistently with no variation in taste or texture, making it perfect for chipping and frying
- Maintains a longer hold time to maintain freshness, firmness and flavor

APPEARANCE

- The white flesh remains white throughout the year, without any darkening
- The fried potato maintains a uniform, creamy white color after frying, due to its low sugar content

SUPERIOR FLAVOR

- The high density of this potato delivers a superior flavor
- Makes better tasting fresh-cut chips since it absorbs less oil during the frying process

HEALTHIER FRESH-CUT CHIPS

- The Dakota White Diamond for chips cooks at a lower temperature for a shorter amount of time than other potato varieties, retaining more nutrients
- There are less calories in the final prepared product than other chips, making them more appealing to health-conscious consumers

STORAGE

- The Dakota White Diamond can be stored as low as 45° F without any change in fry color. Not intended to be stored at temperatures cooler than 42° F
- The Dakota White Diamond can be stored an ample number of months while maintaining consistency in all characteristics



A MULTI-PURPOSE POTATO

Create fabulous fresh-cut chips and fries, phenomenal hash browns, or excellent baked potatoes with the Dakota White Diamond! Non-GMO and locally grown with eco-friendly practices.

IMPROVED FRYING PROCESS

Save time and expense during preparation. No soaking or blanching required. Just cut and fry. Fully cooks in less than three minutes.

ABSORBS LESS OIL WHEN FRYING

Reduce the amount of cooking oil needed with the high density Dakota White Diamond.

See our cooking tips video on our website:
www.WhiteDiamondPotatoes.com

For more information, write:
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WhiteDiamondPotatoes.com