

Use these two Cook Test procedures and you will be able to confidently classify how potatoes will cook. Consumers will know what to expect when they cook them at home.

Cook Test Guidelines

FOR FRESH POTATO RETAIL SALES

COOK TESTING + ACCURATE LABELLING = NO SURPRISES FOR CONSUMER = HAPPY CONSUMERS
= REPEAT PURCHASES = HAPPY GROWER, PACKERS AND RETAILERS!

THE BAKE TEST

1. Preheat oven to 200°C.
2. Select 4 medium sized (175g) potatoes from each line you are testing.
3. Place on baking rack on the middle level of oven.
4. Bake for 60 minutes.
5. Remove from oven and let stand for 10 minutes.
6. Using a sharp knife cut each potato in half.
7. **Classify cooking end use by matching the potato texture against these photos.**



Cook Tests consider texture only, not colour or flavour.



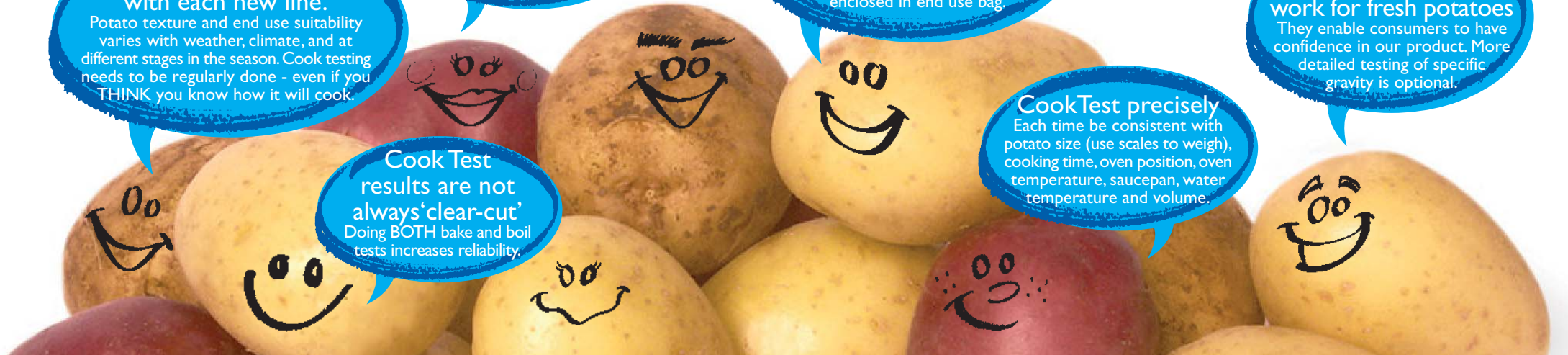
- If baked potato looks like this, label it for **BAKING, ROASTING** or **MASHING**
- If baked potato looks like this, label as **GENERAL PURPOSE**
- If baked potato looks like this, label it for **BOILING** or **SALAD**

THE BOIL TEST

1. Select 8 medium sized (175g) potatoes from each line you are testing.
2. Do not peel. Cut into quarters, take one quarter from each potato - discard the remaining portions.
3. Place the eight pieces in a saucepan one layer deep – when comparing lines the saucepans used must be identical.
4. Add 500ml cold water.
5. Bring to the boil, cover with lid and reduce heat to medium.
6. Simmer gently for 20 minutes, use a timer.
7. Drain. Allow to cool for 10 minutes.
8. **Classify cooking end use by matching the potato texture against these photos.**



- If boiled potato looks like this, label it for **BAKING, ROASTING** or **MASHING**
- If boiled potato looks like this, label as **GENERAL PURPOSE**
- If baked potato looks like this, label it for **BOILING** or **SALAD**



- Repeat the Cook Test process with each new line.**
Potato texture and end use suitability varies with weather, climate, and at different stages in the season. Cook testing needs to be regularly done - even if you THINK you know how it will cook.
- Have same person Cook Test each time**
One person will repeat the tests the same way.
- Consumers primarily want to know how they cook**
Some want to know variety. Neck tags or stickers are ideal to tell consumers about potato variety enclosed in end use bag.
- These simple Cook Test methods work for fresh potatoes**
They enable consumers to have confidence in our product. More detailed testing of specific gravity is optional.
- Cook Test results are not always 'clear-cut'**
Doing BOTH bake and boil tests increases reliability.
- Cook Test precisely**
Each time be consistent with potato size (use scales to weigh), cooking time, oven position, oven temperature, saucepan, water temperature and volume.