

No. 2 Idaho Potatoes



Description

Our No. 2 Idaho potatoes are ideal when external appearance is not important, but flavor, quality, food safety, sustainability, and consistency are.

- Russet Burbanks: Because this variety is high starch and low moisture, it gets a fluffy texture when cooked—great for mashing and puréeing.
- Russet Norkotahs: This type has a higher sugar-to-starch ratio. The extra moisture makes them ideal for baking and potato salads because they hold their shape and remain firm when cooked.

Benefits

Our potatoes are grown in the most fertile fields of Idaho by the most dependable growers—and always backed by Markon’s 5-Star Food Safety® Program. Their consistent texture and flavor make them a must-have ingredient for all day parts, especially side dishes. Look for them packed in our eco-friendly recyclable, wax- and staple-free cartons.

Usage Ideas

- Potatoes add fiber and comfort to breakfast menus: try them in hash browns, omelets, and quiches.
- Lunch is the perfect time for crisp, house-made french fries; potatoes also work well in mayonnaise-based salads and broth or creamy soups.
- Baked, mashed, roasted, or fried, potatoes are a staple dinner ingredient; flavors that pair well include bacon, butter, cheese, cream, fresh herbs, eggplant, and tomatoes.

TARGET ACCOUNTS

- All accounts currently ordering potatoes
- Restaurants that serve potatoes, including quick serve, fast casual, and fine dining
- Healthcare, schools, hotels, and catering accounts

HANDLING

- Optimum storage is 45°-55° F/7°-13° C; store in a dark area with adequate circulation (exposure to light can turn potatoes green)
- Keep away from ethylene-producing items (such as avocados, bananas, and tomatoes)
- Rinse whole fruits and vegetables in clean running water prior to using

Indian Potato-Pea Samosas

Our No. 2 brand, Markon Essentials, includes the integral ingredients your kitchen can’t do without. The main focus is value—yet we pack quality, food safety, sustainability, and consistency in every box.

Ben E. Keith Code	Pack	Description	GTIN-14
170110	6-oz. Carton	Potato Idaho No. 2	2 06 11628 95545 6
170107	10-oz. Carton	Potato Idaho No. 2	2 06 11628 95540 1
170112	6-oz. Mesh	Potato Idaho No. 2	2 06 11628 95485 5
170105	10-oz. Mesh	Potato Idaho No. 2	2 06 11628 95480 0



CONFIDENCE
IN EVERY CASE.



Food Safety

In order to provide our members and their customers with fresh produce that is consistently fresh and as safe as possible, Markon takes a serious approach to food safety.

5-Star Food Safety® Program

Markon's stringent food safety standards apply to every grower-shipper that packs our proprietary brands:

- Markon First Crop
- Ready-Set-Serve
- Markon Essentials

The specific requirements have evolved along with technology and science. We refer to this comprehensive food safety program as **5-Star Food Safety** because it addresses risks in five key areas — from the field to the operator's kitchen. Under **5-Star**, all brand grower-shipper fields and facilities are annually audited for:

- GAP (Good Agricultural Practices)
- GMP (Good Manufacturing Practices)
- HACCP (Hazard Analysis Critical Control Point)
- Water test results

Beyond auditing, Markon requires all grower-shippers to:

- provide full trace back to the field level on every branded item;
- display trace back information prominently on both the master carton and internal packaging (if any).

For more information, please refer to the **5-Star Food Safety** brochure.



To learn more about Markon brands, please contact your sales representative | markon.com