



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.



# No. 2 Kennebec Potatoes

## Description

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

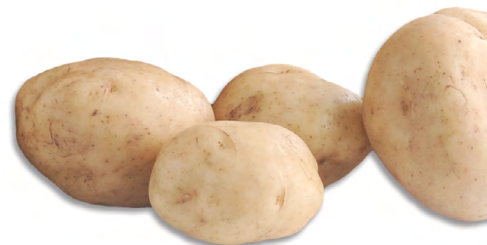
- This heirloom variety has light tan skin, a uniform appearance, shallow eyes, and white flesh. Perfect for French fries!
- Kennebecs contain vitamins A, C, and K, as well as calcium, phosphorous, potassium, folate, lutein, and iron.

## Benefits

Our potatoes are grown in the most fertile fields 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 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

## SPECIFICATIONS

Markon Code	Pack	Description	GTIN-14
92376	50-lb. Carton	Potato Kennebec No. 2	2 06 11628 92376 9

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](http://markon.com)