

Processing Potatoes for Chips & French Fries

A Product of Danish Agro Farms

Danish Agro Farms supplies quality processing potatoes for the food processing industry, snack manufacturers, frozen French fries producers, restaurants, and commercial kitchens. We focus on supplying suitable potato varieties according to customer requirements, processing needs, and agreed quality specifications.

We offer two specialized potato options: **Lady Rosetta for potato chips** and **Alverstone for French fries**, subject to seasonal availability and customer specifications.

1. Lady Rosetta Potatoes – For Potato Chips

Lady Rosetta is a processing potato variety widely associated with potato chip production. Its suitability for chips depends on factors such as dry matter, reducing sugar content, tuber size, and frying performance.

Key Features

- Suitable for potato chips and crisps production.
- Selected according to customer requirements and processing specifications.
- Tuber size and quality can be assessed for processing suitability.
- Suitable for commercial potato processing, subject to quality evaluation.
- Available for bulk supply, subject to seasonal availability.

Applications

- Potato chips and crisps manufacturing
- Snack food processing
- Commercial potato processing units

2. Alverstone Potatoes – For French Fries

Danish Agro Farms offers Alverstone potatoes for customers seeking potatoes for French fries and other fried potato products. Final suitability depends on variety identity, tuber shape, length, dry matter, reducing sugars, and frying test results.

Key Features

- Intended for French fries processing, subject to quality verification.

- Tuber size and shape can be assessed according to customer requirements.
- Selected lots can be evaluated for frying colour, texture, and processing yield.
- Suitable for bulk procurement by food processors and commercial buyers.
- Available subject to seasonal supply and agreed specifications.

Applications

- French fries manufacturing
- Frozen potato products
- Restaurants and foodservice operations
- Commercial potato processing units

Farm-Level Quality Management

Our sourcing approach emphasizes farm-level crop management and coordination with growers. The process may include:

- Crop monitoring and grower coordination.
- Harvest planning and careful potato handling.
- Inspection of incoming potatoes.
- Assessment of variety, size, visible defects, and condition.
- Lot selection according to customer specifications.

Quality Inspection & Processing Suitability

Processing potatoes are evaluated according to the intended application. Depending on customer requirements, quality checks may include:

- Variety and lot identification.
- Tuber size, shape, and uniformity.
- External defects, bruising, greening, and sprouting.
- Dry matter or specific gravity.
- Reducing sugar assessment, where required.
- Frying tests to evaluate colour, texture, and product performance.

Actual processing performance can vary with growing conditions, maturity, storage temperature, storage duration, and handling practices. Customers may request sample evaluation before confirming bulk orders.

Fresh & Stored Potato Supply

Danish Agro Farms can coordinate the supply of fresh-harvested and stored potatoes according to market availability and customer requirements. Product condition and suitability are assessed according to the intended processing application.

Supply arrangements can be discussed based on:

- Required potato variety.
- Quantity and delivery schedule.
- Size and quality specifications.
- Fresh or stored product preference.
- Packaging and transportation requirements.

Bulk Supply for Food Industry

We serve commercial buyers, potato chips manufacturers, French fries processors, foodservice businesses, and other customers requiring potatoes in bulk quantities.

Orders can be coordinated according to agreed product specifications, quantity, delivery location, and seasonal availability.

Why Choose Danish Agro Farms?

- Specialized sourcing for chips and French fries applications.
- Farm-level grower coordination.
- Quality inspection based on customer requirements.
- Fresh and stored potato sourcing options, subject to availability.
- Bulk supply arrangements for commercial customers.
- Customer-focused specifications and supply planning.

Our Commitment

At Danish Agro Farms, we aim to connect growers with food processors by supplying potatoes selected for their intended use. Our focus is on consistent sourcing, transparent specifications, responsible handling, and customer satisfaction.

Looking for potatoes for chips or French fries?

Contact Danish Agro Farms to discuss your required variety, quantity, quality specifications, samples, and delivery schedule.

Danish Agro Farms — Connecting Quality Agriculture with Food Processing.