Danish Agro FARMS

PRODUCT SPECIFICATION

DANISH AGRO FARMS / 2026



PRODUCT PROFILE

TABLE POTATOES

Product information / Specifications / Supply enquiries

danishagro.pk



TABLE POTATOES

Fresh Quality | Carefully Graded | Multiple Varieties | Reliable Supply

Danish Agro Farms supplies fresh table potatoes for households, retailers, wholesalers, hotels, restaurants, catering businesses, and food-service customers. We focus on sourcing suitable potatoes from agricultural farms, with attention to harvesting, raw material inspection, sorting, grading, handling, and dispatch.

Our supply network supports different potato varieties to meet diverse market requirements, including fresh consumption, general cooking, and selected food-processing applications. Product availability, variety, size, and quality specifications depend on the season and customer requirements.

1. Farm-Level Quality Management

Potato quality begins in the field. Danish Agro Farms emphasizes quality-conscious cultivation, harvesting, and post-harvest practices through coordination with growers and our QA/Agro team, where applicable.

Our quality-focused activities include:

- Farmer guidance on potato quality improvement.
- Monitoring crop development and general plant health.
- Promoting good agricultural practices and responsible agricultural input use.
- Guidance on harvesting at suitable maturity.
- Careful handling to minimize bruising, cuts, and mechanical damage.
- Segregation of diseased, damaged, green, or unsuitable tubers.
- Coordination of harvesting, collection, and dispatch according to customer requirements.

These practices support suitable raw material selection and help maintain quality throughout the supply chain.

2. Raw Material Inspection and Acceptance

Potatoes sourced from farms and storage facilities are inspected according to applicable product specifications and customer requirements.

Inspection may include:

- Variety and general tuber appearance.



- Size, shape, and grading requirements.
- Skin condition and physical integrity.
- Firmness and signs of shrivelling.
- Visible greening, sprouting, damage, or decay.
- Soil, foreign matter, and cleanliness.
- Suitability for fresh consumption or the intended processing application.

Potatoes that do not meet the applicable acceptance criteria are segregated according to established procedures.

3. Available Potato Varieties

Danish Agro Farms can source different potato varieties according to seasonal availability, market demand, and customer specifications.

Commonly Requested Varieties

Diamant — A widely known variety used for general cooking and selected food-service applications.

Cardinal — A red-skinned variety used in fresh markets and certain processing applications.

Desiree — A red-skinned variety used for fresh consumption and versatile cooking applications.

Asterix — A red-skinned variety used for table purposes and selected French fry applications, subject to quality suitability.

Sante — A commonly grown variety used for fresh markets and selected processing applications.

Kuroda — A red-skinned variety used in fresh markets and general cooking.

Lady Rosetta — A variety commonly associated with potato chips and crisp production rather than ordinary table use.

Mozika (Mozika/Mozixa) — A variety available in some Pakistani growing areas, with use depending on the supplied crop's characteristics.

Lady Rosetta, Hermes, Santana, and other processing varieties may also be sourced when available for customers requiring specific frying or processing characteristics.

Availability of individual varieties depends on the season, region, crop, and procurement arrangements. The varieties listed are potential sourcing options and are not a guarantee of current stock.



4. Sorting, Grading, and Size Selection

Danish Agro Farms emphasizes suitable sorting and grading to meet different market requirements.

Grading may be based on:

- Tuber size and weight.
- Shape and appearance.
- Skin condition.
- Physical damage and visible defects.
- Customer-defined size ranges.
- Intended use and market requirements.

Different grades can be discussed for retail sales, wholesale supply, food-service customers, and processing businesses.

Actual size ranges, tolerances, and packaging specifications should be agreed before order confirmation.

5. Fresh Harvest and Stored Potato Supply

Depending on seasonal availability and stock conditions, Danish Agro Farms can arrange both fresh-harvested and stored potatoes.

Fresh-Harvested Potatoes

Fresh crop potatoes are sourced according to harvest schedules and customer requirements. Careful handling after harvest helps reduce physical damage and preserve suitable product condition.

Stored Potatoes

Stored potatoes can be supplied subject to availability and inspection. Storage history, temperature conditions, sprouting, weight loss, and product suitability should be considered before acceptance.

For customers requiring processing potatoes, quality parameters such as reducing sugars, dry matter, and frying colour should be checked against the applicable requirements.

6. Quality Assurance and Food Safety

Danish Agro Farms emphasizes quality and safe handling throughout potato sourcing, grading, storage, and dispatch.



Relevant controls may include:

- Raw material inspection and acceptance.
- Removal of visibly damaged, decayed, or green tubers.
- Prevention of contamination during handling.
- Suitable storage and transportation conditions.
- Pest prevention and warehouse hygiene.
- Batch or supplier identification where implemented.
- Appropriate handling of fresh and stored produce.
- Product selection according to the intended use.

Green potatoes and potatoes with excessive sprouting or deterioration require appropriate segregation. Potatoes intended for processing should be evaluated against the customer's specific technical requirements.

7. Product Characteristics

Our table potatoes are intended to provide suitable quality and performance for fresh consumption and general cooking, according to the variety and agreed grade.

Product characteristics may include:

- Appearance: Sound, reasonably uniform tubers according to the agreed grade.
- Skin colour: White, yellow, red, or other variety-specific characteristics.
- Shape: Round, oval, or elongated, depending on the variety.
- Texture: Variety-dependent cooking characteristics.
- Cleanliness: According to the agreed washing or unwashed product specification.
- Size: As per customer requirements.
- Defects: Controlled according to agreed acceptance limits.

Cooking performance varies by variety and growing conditions. Specific claims regarding frying quality, dry matter, reducing sugars, or storage life should be confirmed by suitable testing.

8. Applications of Table Potatoes

Table potatoes are suitable for a wide range of food applications, including:

- Household cooking.



- Curries and traditional dishes.
- Boiled and mashed potatoes.
- Roasted and baked potatoes.
- Restaurant and hotel kitchens.
- Catering and food-service operations.
- Retail and wholesale fresh produce.
- Selected processing applications where the variety meets the required specifications.

For French fries and potato chips, we can discuss suitable processing varieties separately according to customer requirements and availability.

9. Packaging, Storage, and Handling

Table potatoes can be supplied in suitable packaging according to customer requirements and the intended market.

Packaging options may include bags, bulk sacks, or other agreed formats, subject to availability.

Recommended handling practices include:

- Protect potatoes from direct sunlight and excessive heat.
- Store in a suitable, well-ventilated area.
- Avoid excessive moisture and condensation.
- Minimize rough handling and mechanical damage.
- Monitor stored stock for sprouting, decay, and quality deterioration.
- Follow suitable storage conditions for the specific variety and intended use.

Storage duration depends on variety, maturity, initial quality, and storage conditions.

10. Bulk Supply and Procurement Solutions

Danish Agro Farms aims to support buyers requiring fresh and stored potatoes in commercial quantities.

We welcome enquiries from:

- Vegetable wholesalers and distributors.
- Retailers and supermarkets.
- Hotels, restaurants, and catering businesses.
- Food-service suppliers.



- Potato processors.
- French fry and potato chip manufacturers.
- Institutional and commercial kitchens.

Supply arrangements can be discussed according to variety, grade, size, quantity, harvest schedule, storage requirements, packaging, and delivery location.

11. Why Choose Danish Agro Farms?

- Multiple potato variety sourcing options.
- Farm-level quality focus and grower coordination.
- Raw material inspection and acceptance.
- Sorting and grading according to customer requirements.
- Fresh-harvested and stored potato sourcing, subject to availability.
- Attention to careful handling and storage.
- Variety selection according to intended use.
- Customer-oriented bulk supply arrangements.

Our Commitment

At Danish Agro Farms, we believe quality begins in the field and continues through harvesting, sourcing, grading, storage, and dispatch. Through quality-focused procurement and careful

handling, we aim to supply table potatoes that meet the needs of retailers, wholesalers, foodservice businesses, and commercial buyers.

Danish Agro Farms — Quality from Farm to Market.

Bulk Orders and Business Enquiries

Looking for fresh or stored table potatoes in bulk? Contact Danish Agro Farms to discuss available varieties, size grades, quality specifications, required quantities, packaging, and delivery arrangements.