

# FUNCTIONALITY AT A GLANCE

## OTHER WAYS TO USE POTATOES

### Key Points

- Use potatoes as a breading, crust, or coating: potatoes are an excellent gluten-free option, with improved adhesion, enhanced browning, enhanced texture, appealing flavor, appealing appearance, and innovative applications.
- Try potatoes as a filler, binder, or thickener; potatoes are an excellent gluten-free option for improving binding, texture, flavor, and appearance.

### Breading, Crusting, and Coating



#### Breading

- Potato flour is a great alternative to traditional flour in your standard breading procedure, since the texture and moisture-adhering qualities help create a strong, even first layer.
- Dehydrated potato flakes are a great alternative to panko or traditional breadcrumbs because they mimic the texture of breadcrumbs and adhere well to create the third outer coating.

#### Crusts

- Fresh, frozen, or rehydrated dehydrated shredded and sliced potatoes add a unique, eye-appealing crust.

#### Coatings and Toppings

- Dehydrated flakes add a crisp, evenly browned topping or coating.

## Fillers, Binders, and Thickeners



Flakes



Shreds



Dices



Flour



Granules



Agglomerated/  
formed granules

### Filler or Binder

- Potatoes allow for a smooth, even texture and a moist finished product.
- Standard potato flakes or shreds can be used at a 1:1 ratio to breadcrumbs and other grain alternatives.
- Ground potato flakes and flours can be used at approximately half the volume of breadcrumbs.

### Thickener

- Potato flakes can be added to thicken foods and will react when heated.
- Potato flour works similarly to potato flakes and is used at half the amount of potato flakes.

### Plant-based Protein Binders

- Mashed potatoes (made from fresh, frozen, or dehydrated flakes) bind and improve texture.
- Dehydrated potato flakes, granules, or agglomerated/formed granules can be rehydrated or added directly.
- Potato flour works similarly to potato flakes, granules, or agglomerated/formed granules, and is used at half the ratio of potato flakes.

### Dessert Binder

- Potatoes can be an effective substitute for some of the eggs, cream, or wheat flour for binding.

## Tips on Basic Ratios / Percentages for Usage as Fillers, Binders, and Thickeners



### Filler or Binder

- Standard potato flakes or shreds can be used at a 1:1 ratio to breadcrumbs or other grain alternatives.
- Ground potato flakes, granules, agglomerated/formed granules, and flours can be used at approximately half the volume of breadcrumbs or other grain alternatives.

### Thickener

- Dehydrated potato flakes, granules, or agglomerated/formed granules can be used at approximately 4–5% of the total recipe formulation.
- Potato flour is used at half the amount of potato flakes, approximately 2–2.5% of the total recipe formulation.

### Plant-based Protein Binders

- Dehydrated potato flakes or granules can be used at approximately 5% of the total recipe formulation.
- Potato flour is used at half the amount of potato flakes, approximately 2.5% of the total recipe formulation.