

# THINK GREEN IS ALWAYS GOOD?

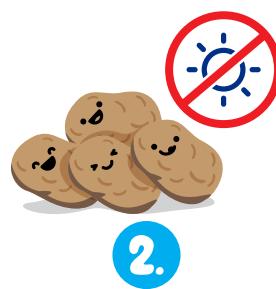
NOT FOR POTATOES!



TO ENSURE POTATOES ARE SUITABLE FOR CONSUMPTION CONSUMERS SHOULD FOLLOW THESE SIMPLE GUIDELINES:



**1.**  
Discard old, shrivelled, sprouted, damaged potatoes or those with large green areas on the skin.



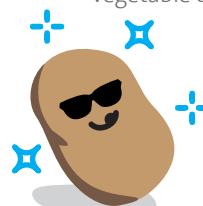
**2.**  
Store potatoes in a cool, dark, and dry place to prevent greening and sprouting. Avoid direct sunlight or fluctuation in temperatures. Smaller quantities can be stored in the refrigerator's vegetable compartment.



**3.**  
Remove green patches and the "eyes" (small sprouts) from the potatoes.



**4.**  
When slightly damaged or sprouted, cut out any damaged areas and sprouts before cooking.



**5.**  
If eating potatoes with skins on, make sure the skin is free of any green spots or sprouting



**6.**  
Do not reuse the cooking water from unpeeled potatoes.



**7.**  
When preparing home fried potato products, change the frying oil regularly.

PREPARED BY

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