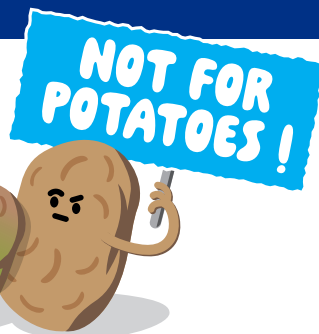


# THINK GREEN IS ALWAYS GOOD?

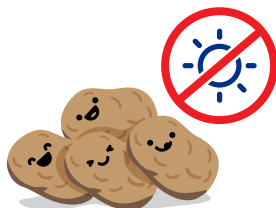


TO ENSURE POTATOES ARE SUITABLE FOR CONSUMPTION  
CONSUMERS SHOULD FOLLOW THESE SIMPLE GUIDELINES:



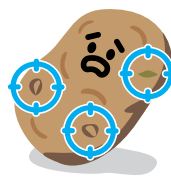
1.

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



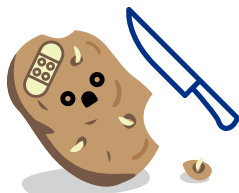
2.

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.



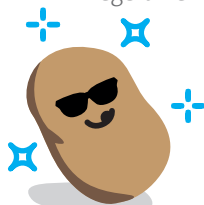
3.

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  
since 1952

**Europatat**  
European Potato Trade Association



