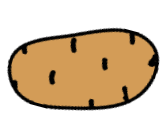


FRESH POTATO VIRTUAL SHOPPER GUIDE

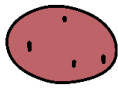
HOW TO USE THIS GUIDE

When fulfilling online orders, use the below recommendations for swapping out a fresh potato option if a specific type is not available.

FRESH POTATO TYPES



RUSSET



RED



YELLOW



WHITE



PETITE








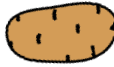
























MEDLEY



FINGERLING



PURPLE

TYPE	DESCRIPTION	SUBSTITUTION			
	Thick skin with light and fluffy center				
	Thin skin and stays firm throughout cooking				
	Buttery flavor with a creamy texture				
	Thin skin with a nutty flavor and stays firm throughout cooking				
	Similar in taste to their larger-sized cousins with more concentrated flavors				
	A variety of russets, yellows, reds, and purples in either regular or petite sizes				
	Nutty and buttery flavor with a firm texture				
	Medium skin with an earthy flavor and vibrant color	