

POTATO VIRTUAL SHOPPER GUIDE

HOW TO USE THIS GUIDE

When fulfilling online orders, use the below recommendations for swapping out a type of potato if a specific one ordered is out of stock or unavailable.

POTATO TYPES



POTATO CHIPS



FRESH POTATOES



FROZEN POTATOES



DEHYDRATED POTATOES










REFRIGERATED POTATOES



**DELI-
PREPARED
SIDES**



CANNED POTATOES

TYPE	USE	SUBSTITUTION
	Available in various textures, chips are typically used as a snack or side	Choose a chip in a similar texture with similar oils and flavors.
	Available in seven types, consumers use fresh potatoes for both a side or main dish.	Refer to the fresh potato virtual shopper guide for recommendations
	Available in various forms, frozen potatoes are used for both a side or main dish.	Choose another option in a similar shape or form.
	Typically used as a quick option for cooking for families, individuals, or traveling.	Find a form and flavor similar to the original that the consumer ordered or a refrigerated potato option.
	Typically a quick and easy option for busy individuals. Available in the deli or dairy sections.	Choose another flavor within the dehydrated potato section. If dehydrated potatoes are unavailable, choose another shelf stable option.
	Typically a quick and easy option for dinner for a household or an easy lunch.	Look for prepackaged items in the same section. If not available, check the center store aisles for similar options.
	Typically used for pantry stocking and easy preparation while cooking.	Dehydrated potatoes offer a similar shelf life and storage capabilities