

How to Start a Business of Potato Powder Production - Potato Processing Business Ideas

Description:

Potato powder is increasingly being used in a variety of food preparations like snack foods (Mc Donald, Pringle, Haldiram namkeens etc.), soups, curries and other dishes as a thickening agent. Its use at present is mainly in hotels, restaurants, but acceptance in household is growing due to its inclusion in items like ready to cook soups, dals, curries, etc.

Potato flour is a highly versatile raw material that can be used in several processed food products. Potato cultivars were turned into flour and used to prepare mash, gulab jamuns, and paratha. The samples were compared for peeling losses, drying characteristics, chemical changes, and functional properties.

Potato is widely consumed as food all over the world. Its composition is influenced not only by genetic and environmental factors but also by maturity at harvest and subsequent storage history. Indeed the efficiency of storage is of determining importance, as on it depend the availability of potato as a fresh or processed vegetable, its palatability and also its nutritive value.

Potato Powder obtained from potato has the following composition.

Carbohydrates (Assimilable) -	71-81 %
Protein	- 7.1-13.5%
Ash	- 2.8-5.9%
Crude fibre	- 0.4-3.4%
Fat	- 0-0.7%

For more details download PDF file.

Keywords: How To Make Potato powder, Make Potato Powder, Making Potato Powder, Potato powder manufacturing plant, Processing Potatoes, Potato Processing Plant, How Potato powder is Made, Potato powder Production, Potato powder Manufacturing, Potato powder Making, Potato powder Factory, Commercial Potato powder Factory, Potato powder Manufacturing Factory, Top Small Business Ideas in India for Starting Your Own Business, Top Easy Small Business Ideas in India, Small Investment Big Returns, Top Best Small

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