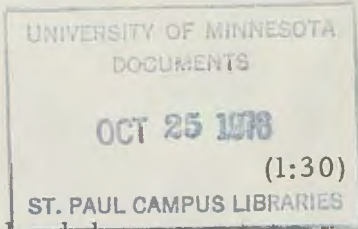


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Frozen Hash Brown Standards

U-S grade standards for frozen hash brown potatoes have been established by the U-S Agriculture Department to provide a uniform means of measuring quality levels of the product.

Annual production of frozen hash brown potatoes has rapidly increased in recent years. Last year about two-hundred-million pounds were produced. The new standards become effective November 15th and will facilitate the orderly marketing of the product.

The standards define frozen hash brown potatoes as mature, sound, white or Irish potatoes that are peeled and blanched, then shredded, diced or chopped before freezing. Two quality levels-- U-S Grade A and U-S Grade B--are provided. Quality determination is based on the product's flavor, odor, color, texture and freedom from defects.

U-S Grade A potatoes must have a bright, uniform white-to-cream color before heating and a fairly uniform brown color after heating, based on USDA's Color Standards for Frozen French Fried Potatoes. Color requirements for U-S Grade B permit darker potatoes and allow the heated product to brown only slightly or unevenly.

Copies are available from the Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington, D. C. 20250.

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