

DORNOW

food technology



Instruction sheet for **DRYWITE** No. 3

weight per bucket: 25 Kg net



- 1) Peel the potatoes and chip.
- 2) The chipped potatoes should be rinsed thoroughly in water to remove all excess starch before treatment.
- 3) Soaking time
 - a) Slow treatment
Use **1.0 g** DRYWITE /litre water. Thoroughly mix the liquid and thoroughly coat the desired quantity of potatoes/chips all over.
 - b) Fast treatment
Use **5.0 g** DRYWITE /litre water. Thoroughly mix the liquid and thoroughly coat the desired quantity of potatoes/chips all over.
- 4) Please ensure the potatoes/chips are allowed to soak for the following periods of times:
 - a) Slow treatment

whole potatoes	4 hours
chips	15 minutes
potato slices	15 minutes
potato crisps	5 minutes
 - b) Fast treatment

whole potatoes	4 minutes
chips	90 seconds
potato slices	90 seconds
potato crisps	60 seconds
- 5) Take the treated potatoes out of the solution and leave to dry for at least one hour before cooking, frying, baking, roasting or packaging.
- 6) Treated potatoes/chips are to be stored in a dry place at 10° C. Provided they are treated and stored properly, they will keep for 7 days (guideline).
- 7) With proper use, the product treated with DRYWITE No. 3 should not contain more than 50 mg/kg E220 (sulphur dioxide)! You supplier can provide you with a more detailed information brochure free of charge. In order to ensure your produce's consistently high level of quality and DRYWITE's full effectiveness, please observe all instructions for use!
- 8) In line with the Food Additives Authorisation, any goods containing more than 10 mg/kg of sulphur dioxide must be labelled as "treated with sulphur".

Ingredients:

DRYWITE No. 3 contains the following substances listed in descending order by weight:

Sodium disulphite	E223
Calcium phosphate	E341
L- Ascorbic acid	E300
Citric acid	E330

Important information, please observe strictly!!

1. **Potato products, apples, pears, bananas, mushrooms or other products treated with DRYWITE must be fried, roasted, baked or cooked before being eaten!**
2. **Food treated with DRYWITE No. 3 are not suitable for being eaten raw!**
3. **Keep contents in a dry place; only use in well-ventilated rooms!**
4. **Only intended for use in food production, not for retail sale!**