

POTATO APPLICATION

AND **BAKED
GOODS
DOUGHS**



Potatoes[®]
USA



POTATOES AS INGREDIENTS ARE:

- Gluten free
- Nonallergenic
- Recognizable
- Comply with clean-label expectations
- Mild, neutral flavor
- Grown in the USA

BENEFITS OF POTATOES IN BAKED GOODS AND DOUGHS

ENHANCED BROWNING

Potatoes provide very even browning and a golden color compared to wheat-only baked goods and doughs. This occurs due to the natural sugar found in potatoes.

ENHANCED TEXTURE

Potatoes in baked goods produce breads with a crisp, golden crust and a soft, moist interior that bakes evenly with beautiful crumb. In biscuits, potatoes can produce a fluffy, even texture; and when used in flatbreads, pizza dough and tortillas result in improved pliability.

IMPROVED MACHINABILITY

Potatoes used in doughs and baked goods create a soft dough that absorbs extra moisture in the mixing stage, producing a very smooth and pliable dough. It is easy to form and portion, helping to eliminate a tacky texture. Potatoes act as a natural dough conditioner, making the yeast easier to handle.

APPEALING FLAVOR

Potatoes help enhance the other natural flavors in baked goods and doughs. A light, creamy, sweet background flavor is delivered with the addition of potatoes.

APPEALING APPEARANCE

When potatoes are used in baked goods, the result is even browning and baking.

IMPROVED SHELF LIFE

Potato flakes hold moisture, which can help improve the shelf life of finished baked goods.



YEAST BREADS

Potatoes have impressive functional benefits that should be considered when developing new products. Potatoes are an ideal ingredient in yeast breads because they help add a crisp and golden crust with a soft interior. Additionally, they act as a natural dough conditioner, making the yeast easier to handle. Potatoes absorb extra moisture in the mixing stage, producing a very smooth and pliable dough while retaining moisture in the finished product. Tackiness in producing yeast dough can create problems in production and the addition of dehydrated potato flakes to absorb extra moisture aids and allows for easy loaf formation and portioning. It bakes evenly, with beautiful crumb, because the starches in the potatoes help develop a beneficial structure to the dough. When potatoes are used in baked goods, there is even browning due to the natural sugars found in potatoes. A light, creamy, sweet background flavor is delivered with the addition of potatoes. They also enhance the other flavors in the baked goods and doughs.

IDEAL POTATO PRODUCTS

- Dehydrated potato flakes allow for simple addition to your baking formulas and can be added between 2–8%.
- Potato flour can be added at 2–4% to produce similar results.

SAMPLE FORMULA

PULLMAN WHITE LOAF BREAD

AP Flour	48%
Warm Water	28%
Butter, room temperature	10%
Sugar	5%
Potato Flakes	4%
Dry Active Yeast	2%
Dry Milk	2%
Kosher Salt	1%
	<hr/> 100%

- Dissolve yeast in warm water.
- Combine remaining ingredients.
- In a dough mixer, add yeast and combined ingredients and mix for 7 minutes until smooth.
- In a greased bowl, cover and allow to proof until doubled in size, approximately 1 hour and 30 minutes.
- Form into loaves of 1,000 grams and cover, allow to rise for 1 hour.
- Bake at 375°F for 40 minutes to an internal temp of 190°F.



Potatoes add great browning and texture.



No potatoes produce a lighter, less even browning.

FLATBREADS, TORTILLAS AND BISCUITS (NON-YEAST DOUGHS)

Potatoes have many functional benefits that should be considered when developing new non-yeast dough products. In addition to the typical flour used in the formulation, potatoes will help add a crisp and golden exterior while producing a pliable end product with improved shelf life with a soft interior. In biscuits, potatoes can produce a fluffier, even texture, while flatbreads and tortillas have improved pliability. Potatoes absorb extra moisture in the mixing stage, producing a very smooth dough that is easy to form and portion, helping to eliminate a tacky texture. When potatoes are used in baked goods, there is even browning. They also enhance the other flavors in the baked goods and doughs. A light, creamy, sweet background flavor is delivered with the addition of potatoes.

IDEAL POTATO PRODUCTS

- Dehydrated potato flakes allow for easy addition to your baking formulas and can be added between 2–8%.
- Potato flour can be added at 2–4% to produce similar results.
- Fresh or frozen mashed potatoes can be added directly to the finished product. Moisture of prepared or fresh-made mashed potatoes may impact usage levels.

SAMPLE FORMULATION

TORTILLAS

Flour	54%
Water	37%
Canola	5%
Potato Flakes	3%
Kosher Salt	1%
	<hr/> 100%

- Combine ingredients in a dough mixer, mix for 10 minutes until smooth.
- Divide into 60 gram balls and let rest, covered for 10 minutes.
- Roll out to 7 to 8 inches in diameter.
- On a hot flattop, cook until browned, flip and cook other side.



Potatoes provide great browning and pliability.

BISCUITS

Flour	46.8%
Heavy Cream	38.4%
Butter, melted	8.8%
Potato Flakes	4.6%
Baking Powder	1.2%
Kosher Salt	0.2%
	<hr/> 100%

- Combine ingredients in a dough mixer mix for 1 to 2 minutes to just combine.
- Roll out and cut into 70 gram rounds.
- Bake at 350°F for 10 to 15 minutes until golden.



Potato flakes provide improved browning vs. without potato.



Potatoes absorb extra moisture producing a very smooth batter.

CAKES AND QUICK BREADS

Potatoes in baked goods have beneficial functional properties and produce moist and tender texture. Potatoes absorb extra moisture in the mixing stage, producing a very smooth batter. A light, creamy, sweet background flavor is delivered with the addition of potatoes. The final product has improved moisture and, therefore, can help improve shelf life.

IDEAL POTATO PRODUCTS

- Fresh or frozen mashed potatoes can be added directly to finished product. Moisture of prepared or fresh-made mashed potatoes may impact usage levels.
- Dehydrated potato flakes allow for simple addition to baking formulas and can be added between 2–8%.
- Potato flour can be added at 2–4% to produce similar results.

SAMPLE FORMULATION

CHOCOLATE CAKE

Sugar	24.5%
AP Flour	18.4%
Butter, softened	14.1%
Mashed Potatoes	13.2%
Eggs	12.2%
Greek Yogurt	9.1%
85% Chocolate, melted	7.3%
Vanilla	0.4%
Baking Soda	0.4%
Kosher Salt	0.4%
	<hr/>
	100%

- Cream sugar and butter in a mixer.
- Add potato and blend well.
- Add remaining ingredients and mix to combine.
- Bake in prepared cake pan at 375°F for approximately 40 minutes.





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