



the original formula No.3
Potato Preparation



- Prevents discolouration in peeled potatoes and other root vegetables
- Economical and Easy to use
- Highly effective
- Thoroughly tested
- Officially approved

Call our processing hotline: 01384 414914
E-mail: enquiries@drywite.co.uk
Website: www.drywite.co.uk



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Potato Preparation

Formula No.3 the original potato preparation, specifically blended and refined to give processed potatoes a vastly extended shelf life.

Potato quality is improved and wastage reduced.

Formula No.3 retards the enzymic reaction which occur when the flesh of the potato is exposed to oxygen, thus preventing discolouration following peeling.

Formula No.3 increases potato shelf life for up to 7 days, or at least 14 days when used in conjunction with vacuum or other advanced packing methods.



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