

Martin Lishman

Unit 2B Roman Bank, Bourne, Lincs., PE10 9LQ

Tel: +44 (0) 1778 426600 Fax: +44 (0) 1778 426555

E-mail: sales@martinlishman.com www.martinlishman.com

INSTRUCTIONS FOR USING USDA COLOUR STANDARDS FOR FROZEN FRENCH FRIED POTATOES

Explanation

This is the fourth edition of the colour standards for Frozen French Fried Potatoes dates August 2008. No changes have been made from the third edition dated 1972 in which colours No. 00 and 000 were added.

These standards provide a series of references depicting changes that occur because of the frying process. The standards are intended to provide a means of classifying the colour of Frozen French Fried Potatoes and to provide easily understood designations of the various colours for standardisation, quality control, inspection, specification and other purposes.

In addition to evaluating the colour of Frozen French Fried Potatoes, appropriate uses might be:

- Evaluating the frying quality of fresh potatoes
- Determining the finishing point of frying
- Judging the colour of similar fried products

Conditions for use of standards

Critical visual colour evaluations should be made under standardisation viewing conditions as described in ASTM D1729, Recommended Practice Visual Evaluation of Colour Differences of Opaque Materials, a publication of the American Society of Testing Materials. These conditions approximate north daylight under an overcast sky- a colour temperature of approximately 7500 degrees Kelvin. The intensity of the lighting should be 100 foot candles (candela) or more at the working surface, and never less than 50 foot candles. X-Rite offers several overhead luminaries and light booths which meet these requirements. For more information, contact X-Rite.

The colourants and paper stock in these standards permit their use under rather wide lighting conditions. They should be protected to extend their useful life under adverse conditions. By suing ordinary care, they may be used in laboratories and plants for a considerable time. They should be replaced however, when the colours have been damaged by oil or dirt or excessive use.

Making the colour evaluation

1. *Classify the product where it best fits in the series of fry colours.*

No. 000 in the series has no shading of brown due to the frying process. A strip matching the No. 000 standard would be designated as being USDA No. 000 colour.

Colours 00, 1, 2, 3 and 4 show colours of increasing intensity.

2. *Designate the colours of a unit in terms of the colour standard.*

A unit exactly matching the colour a standard would be designated as the colour.

For example, "USDA No. 3 Colour".

A sample that does not match exactly might be designated as "Darker than No. 3, but not a dark as No. 4" or in any appropriate manner.