

## FRESH POTATO TYPES GROWN IN MICHIGAN

The most common types grown in Michigan are:

### Russet Potato

The long russet is the most widely used potato in America. High-starch russets have netted brown skin and white flesh that turns fluffy when cooked. Russets are all-purpose potatoes especially favored for frozen processing, baking, roasting, mashing and frying, and are available year-round.

Preferred varieties are Russet Burbank, Russet Norkotah and Goldrush.



### Round White Potato

Round whites have a smooth, light to tan skin and waxy texture. They are grown and used most often in the Eastern U.S. and are available year-round. Their firm texture holds its shape after cooking, making them an ideal all purpose potato.

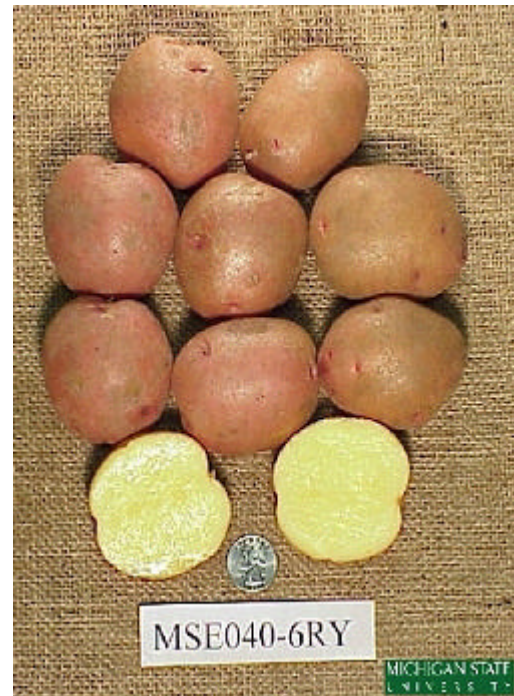
Preferred varieties are Onaway (fresh out of the field), Superior, Ontario, Katahdin, Cascade, Eva, Monona and Reba.



### Red Potato

Round reds have rosy red skin with white flesh. Although they are often referred to as “new potatoes,” technically “new” refers to all potatoes that are prematurely harvested in which the skins rub off easily. Round reds are available year round. Their firm, waxy texture lends well to potato salads, roasting, boiling and frying.

Preferred varieties are Chieftan, Red Pontiac and Red Norland



### Yellow Flesh Potato

Yellow flesh potatoes are very popular in Europe and growing in popularity in the U.S. They are available year round. Their flavor and texture lends well to baking, mashing and roasting.

Preferred varieties are Yukon Gold and Penta.

