



POORTI

POORTI MANDALAM LLP

DEHYDRATED POTATO • FLOUR & FLAKES

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Potato flakes and flour. What they are.

Dehydrated potato is just real potato with the water taken out. Potatoes are cooked, dried on a hot drum, then ground. **Grind it coarse and you get flakes. Grind it fine and you get flour.** Both keep for 12 months at room temperature, need no refrigeration, and go straight into your process.

PRODUCT 01

Potato Flakes

Think of flakes as mashed potato in dry form. The potato is cooked, mashed, then dried into thin papery flakes. Add hot water or milk and you have mashed potato again in about a minute.

Because the pieces are still large, flakes keep the taste and texture of real potato. You use them where the potato is meant to be seen and tasted — mash, crisps, snacks, buns.

PRODUCT 02

Potato Flour

Flour is the same cooked, dried potato, ground down into a fine powder that looks like wheat flour.

Grinding it fine breaks open more of the potato, so it soaks up a lot of water and sticks things together. You add a small amount to a recipe and it binds, coats or thickens. You do not usually taste it — that is the point.

POTATO FLOUR IS NOT POTATO STARCH

Flour is the whole cooked potato, ground up — starch, protein, fibre and taste together. Starch is only the starch, washed out of the raw potato, with no flavour of its own, and it ships under a different customs code. If your spec sheet says **starch** but you want body and potato flavour, tell us at enquiry.

FLOUR • HS 1105.10

FLAKES • HS 1105.20

STARCH • HS 1108.13

20%+

MINIMUM POTATO SOLIDS

Only potatoes with at least 20% dry matter go in. Watery potatoes make a weak product.

5-6:1

RAW POTATO TO FINISHED PRODUCT

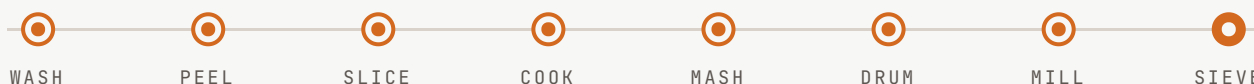
It takes 5 to 6 kg of fresh potato to make 1 kg of finished flakes or flour.

~5:1

WHAT 1 KG BECOMES

1 kg of dry product plus water gives you about 5 kg of cooked potato.

FROM POTATO TO SACK





What the numbers on the spec sheet mean.

The next pages carry the full specification for each product. If you are new to dehydrated potato, this is what each line means in plain English.

MESH • MM

How fine the powder is ground. 40 mesh means every particle passes a sieve with 40 holes to the inch — about 0.42 mm. The higher the mesh number, the finer the powder.

MOISTURE CONTENT

How much water is left in the product. Keeping it below 10% is what lets the sack sit at room temperature for 12 months.

REDUCING SUGARS

The natural sugar in the potato. Sugar goes brown when heated, so the lower this figure, the lighter your fried or baked product comes out.

SULPHUR DIOXIDE (SO₂)

A processing aid that stops the potato darkening while it dries. Most countries require it declared on the finished label above 10 ppm.

BASE MATERIAL SOLIDS

The dry matter in the fresh potato before drying. Below 20% the potato is too watery to make a good product.

TOTAL PLATE COUNT

The total count of ordinary bacteria in one gram. A standard hygiene measure for any dried food, not a safety warning in itself.

COLIFORMS

A smaller group of bacteria, counted as an indicator of how clean the process was.

E. COLI • SALMONELLA

Harmful bacteria. These must not be present at all.

PER 100 G, DRY BASIS

Nutrition measured on the dry product as it leaves the sack, before you add any water.

WATER ABSORPTION

How many grams of water one gram of flake will soak up. It tells you how far a kilo will go in your recipe.

WHERE WE SOURCE FOR YOU

Poorti is your desk in India. We do not sell you our own stock — we buy on your behalf, from plants we have visited and approved.



POORTI

03 • POTATO FLOUR

Potato Flour



Cooked potato, dried and ground fine. It soaks up water, holds a patty together and crisps up when fried. Use it as a binder, a coating and a thickener.

Because it is already cooked, you add it **dry** — no soaking, no roux, no extra cooking step. It is not raw potato flour and it is not potato starch.

HS 1105.10

Buy It For

- Binder in patties, vada, cutlets and koftas
- Coating and batter systems for fish and poultry
- Thickener for soups, sauces and gravies
- Bakery softness and gluten-free blends
- Instant and dry-mix bases

PRODUCT 01 • PUBLISHED SPECIFICATION

PUBLISHED SPECIFICATION MILL

Granular flour	Through 40 mesh • 420 µm
Fine flour	Through 80 mesh • 177 µm

PHYSICAL & CHEMICAL

Moisture content	10.0% max by weight
Reducing sugars	0.4 - 2.5%
Sulphur dioxide	180 ppm max
Base material solids	Above 20%
Colour	Uniform cream-white
Additives	None typical

MICROBIOLOGICAL

Total plate count	100,000 / g max
Coliforms	100 / g max
E. coli • Salmonella	Absent

NUTRITION • PER 100 G, DRY BASIS

Energy	380 kcal
Carbohydrate • protein	85.0 g • 5.5 g
Fat • fibre	0.25 g • 0.25 g

PACK & SHELF

Primary pack	Poly-lined HDPE, PE liner
Shelf life	12 months, sealed pack

Ground to any particle size you need. Typical values, confirmed on each batch's certificate of analysis. Heavy metals, pesticides and mycotoxins checked against your country's limits before we contract. Store cool and dry, away from strong odours. Naturally gluten free.

Binding in formed products.

You add flour to the mix dry. Its loose starch soaks up water and holds the piece together through shaping, freezing and frying — usually replacing egg or added starch.

Fine • 80 mesh
MILL

2 - 6%
DOSE ON BATCH WEIGHT

~3 : 1
WATER ADDED BACK



Hash Browns & Rösti

DOSE 3-5%

Shredded potato has nothing to hold it together. Flour soaks up the water the potato releases and grips the shreds, so the patty keeps its shape and fries with a crisp edge instead of breaking up in the oil.

- 1 Blend the flour dry through the shredded potato with the salt, before any water is added.
- 2 Rest 10 minutes so the flour takes up the potato's own release water.
- 3 Press to shape and freeze or fry direct — there is no pre-cook step.



Falafel

DOSE 2-4%

Holds a coarse chickpea mix together without egg, so the ball stays whole in the oil. The outside sets crisp while the middle stays soft.

- 1 Dose dry into the ground chickpea mix after the salt and spice.
- 2 Add water back at roughly three parts per part flour — the mix should just hold a shape.
- 3 Rest 15 minutes, then form and fry from cold.



Samosa & Roll Filling

DOSE 2-3%

Locks up loose moisture in the filling so it cannot soak into the pastry between filling and frying. That leaking is the usual reason samosas split or go soggy.

- 1 Fold the flour through the hot cooked filling and take it off the heat.
- 2 Cool fully before filling; the flour keeps binding as the temperature drops.
- 3 Fill, seal and fry, or freeze at this point.

WATCH FOR

Too much flour makes the product tough before it binds any better. Go up in 0.5% steps, and judge the result after freezing, not straight off the line.

Coating and batter systems.

Add flour to the dry blend, never to water on its own. It crisps up without the hard, glassy bite you get from a plain flour crumb, and it browns evenly all over.

80 adheres • 40 bites

MILL

10 - 30%

DOSE ON DRY BLEND

Fry • chill • reheat

BENCH TEST



Coated Frozen Snacks

DOSE 15-30%

Keeps the coating attached through freezing, transport and reheating, which is where most coatings fail. It also seals the piece so melted filling stays inside.

- ① Blend the flour into the crumb with the starch and seasoning, dry.
- ② Predust, batter, then crumb. The flour in the predust is what the batter actually grips.
- ③ Par-fry, blast freeze, then check adhesion after a full reheat — not before.



Breaded & Fried Chicken

DOSE 10-25%

Builds the rough, open crust that stays crisp longer than a wheat-only crumb, and gives an even golden colour at a lower frying temperature.

- ① Blend the flour into the dry dredge with the seasoning.
- ② Dredge, wet, dredge again, pressing the coating on to build the craggy texture.
- ③ Rest five minutes before frying so the coat hydrates and grips the meat.

WATCH FOR

The more potato in the blend, the faster the coating browns. Lower your frying temperature before you raise the dose, or the crust will colour before the inside is cooked.



Thickening soups, sauces and bases.

Because the flour is already cooked, it thickens the moment it hits hot liquid. No roux, no slurry, no lumps — and it brings real potato flavour along with the thickness.

Fine • 80 mesh
MILL

2 - 5%
DOSE ON FINISHED LIQUID

Under 60 s
BODY DEVELOPS



Instant Soup, Made Up

DOSE 2-5%

Thickens straight from a dry sachet on the first stir, with no cooking at all. Unlike plain starch it adds flavour and a fuller mouthfeel, not just thickness.

- 1 Blend the flour dry with the salt, seasoning and any dairy powder.
- 2 Fill to weight — the flour must be evenly dispersed or the made-up cup goes lumpy.
- 3 Specify water at about 85 °C on pack, with a 60-second stand before stirring.



Curry & Stew Bases

DOSE 2-5%

Thickens a hot base while you stir, with no roux. It also stops the oil splitting out when the gravy stands, and gives body to a thin sauce.

- 1 Add straight from the sack into the hot base under agitation.
- 2 Hold one minute and judge before adding more — most over-thickening happens in the first thirty seconds.
- 3 On a retort or wet-fill line, dose late so it is not held hot longer than it needs to be.

WATCH FOR

Flour adds potato flavour along with the thickness. If you want thickening and nothing else, potato starch is the right product — tell us and we will quote that instead.

Bakery and gluten-free.

Add flour with your dry flour at the mixer and it takes up water along with the dough. Below 5% it just keeps the crumb soft and slows staling. Above that, you start to taste the potato.

Fine • 80 mesh
MILL

2 - 5%
DOSE ON FLOUR WEIGHT

Up to 10%
IN GLUTEN-FREE BLENDS



Biscuits & Cookies

DOSE 2-5%

Gives a shorter bite, a tender crumb and a deeper bake colour. In a gluten-free recipe it also gives the dough enough structure to hold its shape on the band.

- 1 Blend with the dry flour or gluten-free base before the fat goes in.
- 2 Raise the dough water slightly — the flour absorbs several times its own weight.



Pizza Base

DOSE 3-5%

A softer crumb, deeper colour and more dough from the same amount of flour. The base also stays flexible longer, which matters for par-baked and frozen bases.

- 1 Add to the flour at the mixer; no separate hydration and no change to mix time.
- 2 Increase the dough water to cover the absorption, or the dough reads tight.

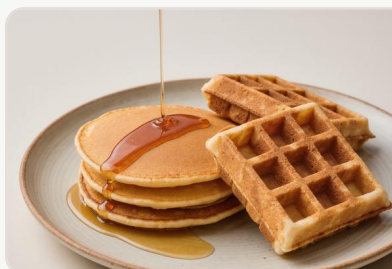


Doughnuts

DOSE 3-5%

Holds more water, so the doughnut eats moister with a tender crumb and stays soft for longer.

- 1 Blend into the dry mix at the mixer.
- 2 Add water back; the dough should stay soft rather than tighten.



Pancakes & Waffles

DOSE 2-5%

Holds moisture in the batter for a softer result, gives more batter from the same flour, and improves the colour off the pan or iron.

- 1 Whisk into the dry blend before any liquid goes in.
- 2 Rest the batter 10 minutes so the flour hydrates fully.

WATCH FOR

Potato flour soaks up a lot of water. In small amounts it stretches your other flours; used alone or overdosed it turns gluey and heavy. Adjust the water before you change the recipe.



08 • POTATO FLAKES

Potato Flakes



The same cooked, dried potato, ground coarse instead of fine. Add hot water or milk and it becomes mashed potato in under a minute — no peeling, no boiling, no waste, no cold chain.

Flour binds. Flakes bring the potato itself — texture, taste and body. That is why flakes form the base of a snack dough, rather than being a small addition to one.

HS 1105.20

Buy It For

- Instant mashed potato — retail and catering
- Extruded, sheeted and baked snacks; pellets
- Croquettes, dumplings, stuffed pasta
- Bread, bakery and gluten-free formulation
- Soup, sauce and gravy bases

PRODUCT 02 • PUBLISHED SPECIFICATION

PUBLISHED SPECIFICATION PHYSICAL & CHEMICAL

Particle size	100% through 1.7 mm
Moisture content	10.0% max by weight
Reducing sugars	0.4 – 2.5%
Sulphur dioxide	180 ppm max
Base material solids	Above 20%
Colour	Uniform cream-white
Foreign matter	None

MICROBIOLOGICAL

Total plate count	100,000 / g max
Coliforms	100 / g max
E. coli · Salmonella	Absent

NUTRITION • PER 100 G, DRY BASIS

Energy	380 kcal
Carbohydrate · protein	85.0 g · 5.5 g
Fat · fibre	0.25 g · 0.25 g

BEHAVIOUR

Water absorption	6.7 – 9.5 g / g
Rehydrated yield	~5 kg from 1 kg dry
Rehydration water	~77 °C

PACK & SHELF

Shelf life	12 months, sealed pack
Storage	Cool, dry, away from odours

Typical values, confirmed per lot on the certificate of analysis. SO₂ is a processing aid — declare on finished-product labelling in 10 ppm-threshold markets. Naturally gluten free.



Three flakes, one tuber. Pick by what you are making.

All three grades are the same cooked, dried potato. What changes is how much the potato cell was broken open and how much peel was left on — and that decides whether you get a clean mash or a dough that holds its shape. If you order "potato flakes" without saying which grade, you may well get the wrong one.

GRADE A

Standard Flake

Bright and clean. Pre-cooked and cooled before the final cook, so the starch sets and the mash comes back mealy rather than gluey.

Rehydrated	Mealy
Free starch	Moderate
Water uptake	Moderate
Cell damage	Low-mod
Colour	White

BEST FOR

Instant mash, catering and institutional feeding, soups and sauces, general manufacturing.

GRADE B

Ground Standard

The same flake taken down through a mill to your mesh. Fine enough to look like flour — it is not flour, and it will not behave like flour.

Rehydrated	Sticky
Free starch	Mod-high
Water uptake	Mod-high
Cell damage	Mod-high
Colour	White

BEST FOR

Bakery, pasta and gluten-free, breadings, thickening where flour would lump.

GRADE C

Low-Peel / Low-Leach

Lightly peeled and taken straight to the cook, no pre-blanch. More flavour, more free starch, off-white, and denser in the sack.

Rehydrated	Doughy
Free starch	High
Water uptake	High
Cell damage	High
Colour	Off-white

BEST FOR

Sheeted and extruded snacks, pellets, crackers, pizza and biscuit dough.

IF THE MASH COMES OUT GLUEY

- **Water too hot.** Boiling water swells the dried cells so fast they burst. Drop to around 77 °C.
- **Stirred too hard.** Whisking keeps releasing starch. Fold it gently instead.
- **Wrong grade.** A low-leach flake will never make a clean mash. That is the flake working as intended, not a fault.
- **Too little water.** Under-watered flake tastes sticky before it tastes dry. Fix the water before you change the spec.

ORDERING THE RIGHT GRADE

A clean, mealy mash	Grade A
Dosing into a dough	Grade B
A snack dough base	Grade C
Maximum bind, small dose	Flour

Tell us the particle size you buy today and we will grind the sample to match. One plant approval covers flour and every flake grade, because it is all the same cooked potato.



What flakes make, and how they go in.

Flakes are used two ways: mixed with hot liquid on their own to make mashed potato, or blended dry as the base of a dough. That choice decides the grade, the particle size and the water.



Instant Mashed Potato

GRADE A • 1 : 4-5

Add hot water or milk and the flakes become mashed potato in under a minute. No peeling, no boiling, no cold chain and nothing thrown away.

- 1 Heat water or milk to about 77 °C — off the boil, then let it settle.
- 2 Pour the flakes onto the liquid, never the liquid onto the flakes, or you trap dry lumps.
- 3 Stand 30–60 seconds, then fold through gently. Season afterwards, not before.



Stacked Potato Crisps

GRADE C • 35-50% WATER

Here the flakes are the dough, not something added to it. They give the sheet enough strength to be cut and fried without tearing, and they carry the potato taste.

- 1 Blend the flakes dry with the starch and seasoning before any water goes in.
- 2 Add water to a stiff dough — around 35-50% — that holds a clean cut edge.
- 3 Sheet, cut and fry straight away; a sheet left standing will skin over.



Potato Burger Buns

GRADE B • 5-10%

Give the soft, moist, slightly sweet crumb that holds up under a hot patty, and keep the bun soft further into its shelf life.

- 1 Add to the dry flour at the mixer. No soaking and no change to mixing time.
- 2 Add more water to cover what the flakes soak up, or the dough will feel tight.
- 3 Prove and bake as normal, expecting a slightly deeper crust colour.



Ready Meals & Gravies

GRADE A OR B • 3-8%

Thicken a hot sauce straight from the sack and give body to a thin gravy, while bringing real potato flavour rather than plain thickness.

- 1 Add straight into hot liquid while stirring, or blend dry into a sachet with the seasoning.
- 2 Wait a minute and check the thickness before adding any more.
- 3 On a wet-fill line, add it late so the flakes are not held hot longer than needed.

Doses are starting points for your own bench trials. Tell us what you make and we will match the grade and the particle size before a sample ships.



Bulk for the line. Retail for the shelf.



Bulk — 20.00 kg

Poly-lined HDPE woven sack with inner PE liner. 480 sacks to a 20 ft container — 9,600 kg net. 40 ft loading on request.



Retail — 1 kg

Resealable pouch for retail, foodservice and sampling.



Private Label

Your artwork or neutral packing, labelled to your market's food law.

HOW WE CONTROL QUALITY

- Sourced from accredited plants — BRCGS, FSSC 22000, USFDA-registered, Halal, FSSAI — matched to your market
- Batch certificate of analysis with every lot
- We keep your approved sample and check every batch against it
- Heavy metals, pesticides and mycotoxins checked against your country's limits before we contract
- Any batch that fails the check does not ship

COMMERCIAL TERMS

Minimum order One full container load

Incoterms FOB / CIF / C&F

Loading Mundra • alternates on request
port

Quotation Inside 48 hours

Sample 7-10 days

Documents Ready before shipping

We ship full container loads only — 20 ft or 40 ft. We do not quote part loads.

PAPERWORK READY BEFORE THE CONTAINER MOVES

COMMERCIAL INVOICE

PACKING LIST

BILL OF LADING

CERTIFICATE OF ORIGIN

HEALTH CERTIFICATE

BATCH COA

PHYTOSANITARY WHERE REQUIRED

YOUR NAME ON EVERY SACK • SET TO YOUR FOOD LAW BEFORE FILLING

PRODUCT & GRADE

LOT NUMBER

NET WEIGHT

PACKED ON

BEST BEFORE

PRODUCT OF INDIA

BUYER MARKS



More products, same service.

These lines go through the same process — plant approved, sample sealed, every batch checked, paperwork filed. Send us the spec you buy to and you get a spec sheet the same day and a price within 48 hours.



HS 0712.20

Dried Onion

White · red & pink · fried ·
toasted. Kibbled 8–20 mm,
chopped, minced 1–3 mm,
granules, powder 80–100
mesh.



HS 0712.90

Dried Garlic

Flakes & cloves, chopped,
minced, granules, powder
100–120 mesh.



HS 0910.11

Dried Ginger

Slices, cut, powder — mesh
to requirement.



HS 0712.90 • 0813

**Vegetable & Fruit
Powders**

Carrot, beetroot, spray-
dried fruit — natural colour
and clean-label function.

Put This In Your Enquiry

- Flour or flake — and the mesh or grade you buy to today
- What you make with it, and how much you use
- Volume and frequency per shipment
- Your port, your Incoterm, and anything in the spec

What Comes Back

- A sourced quote inside 48 hours
- Sample at your door in 7–10 days, milled to your mesh
- Spec sheet for any line, the same day
- Also on the desk: fire-roasted pulps — aubergine,



OFFICE

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