

## FOOD INGREDIENTS

### Innovation in Action

#### Designing a Perfect Formula for a Sweet Potato Particulate

**PROBLEM:**

A recent customer approached QualiTech to create a sweet potato particulate to be used topically on fish. They had previously tried to use a dehydrated sweet potato piece. The dehydrated pieces absorbed the oil and moisture from the fish, which expanded the pieces giving the fish an unappealing look. It also left the fish tasting dry.

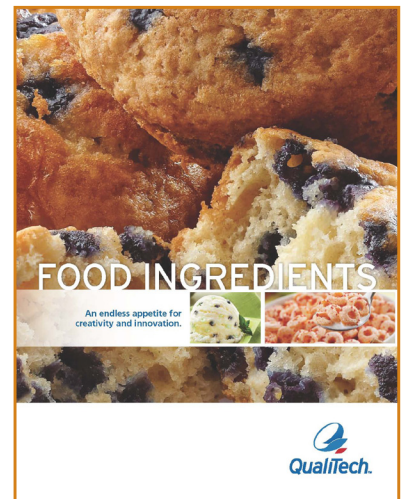
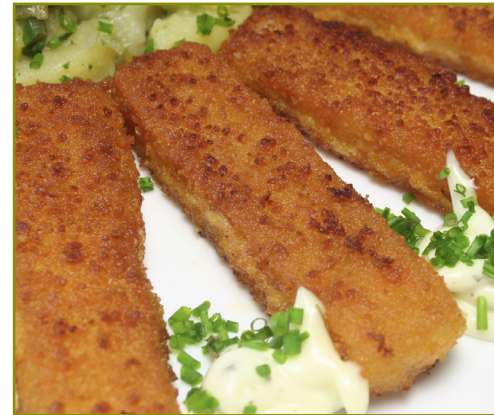
**SOLUTION:**

QualiTech created a custom formula for a sweet potato particulate that was consistent in taste, color, look, feel and aroma. It also helped with the consistency in size. The QualiTech sweet potato particulate also allowed for a crunchy texture and appearance through the product's shelf life and distribution. The particulates can be frozen and baked and will not dissolve.

**TIP:**

QualiTech's particulates and inclusions benefits are:

- Consistent performance (flavor, integrity, look and feel)
- Consistent supply
- Dependable pricing
- Provides protection from manufacturing processes
- Fry/Bake stability



**To discover how QualiTech can improve or enhance your food products, please visit [qualitechco.com](http://qualitechco.com) or call us at 800.328.5870 ext. 219.**

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