



**SHIVSHREE FOOD
INDUSTRIES PVT.LTD.**

A unit of S.P. Solvent Pvt. Ltd., Uttarakhand, India



Dehydrated Potato Flakes

Available in Standard and Low-Leach Grades



Trusted by
GLOBAL FOOD BRANDS
100% premium & natural



Worldwide Export



100% Natural



Quality Assured



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About Shivshree Food

With over 50 years of industrial experience, S.P. Solvent Pvt. Ltd. has established a strong presence in edible oil manufacturing, animal feed production and soybean-based feed supplements under the leadership of Mr. Pawan Agarwal, Managing Director and Mr. Ankit Agarwal, Director. The group is committed to quality, innovation and customer satisfaction. Shivshree Food Industries Pvt. Ltd. a unit of S.P. Solvent Pvt. Ltd., carries forward this legacy by producing premium quality dehydrated potato flakes using modern processing technology and stringent quality standards.

Premium Potato Flakes

Made from 100% Real Potatoes
Ready to Use | Quick & Convenient

Key Nutritional Benefits

-  Rich in Vitamin C & B6
-  Excellent Source of Fibre
-  Fat Free
-  Good Source of Potassium, Magnesium, Phosphorus & Iron

Shivshree Advantages

-  Dual product expertise – offering both standard dehydrated and low-leach potato flakes.
-  Superior functional performance
-  Versatile food applications
-  Advanced manufacturing and quality assurance
-  Backed by 50+ years of industrial excellence

Our Potato flakes are manufactured from 100% GMO free potatoes



Product Usage

-  Used in snack pellets & extruded potato snacks.
-  Used as a thickener in gravies, soups & ready to eat meals
-  Used as a thickener & binder in meat based products
-  Used in bakery & confectionery products - bread, pizza base



Manufacturing

Potato flakes are produced from washing , peeling and then dehydrating the potatoes through drum driers under controlled processing conditions. The flakes are milled according to the desired particle size.

Product Description

Appearance: Cream to light-yellow, free flowing potato flakes

Preparation: Mix 1 part Shivshree Potato Flakes with 5 parts of hot water/milk or combination of both. Stir thoroughly and allow to stand for 4-6 min for complete hydration. Adjust consistency as required for the intended application.

Odour: Typical cooked potato, without off flavour taste

Consistency: Loose, good water absorption, not sticky.



NUTRITIONAL INFORMATION PER 100gm

Energy	357 Kcal
Carbohydrate	82.8g
Ash Content	2.5g
Protein	6.6g
Moisture	7.5g
Sodium	75mg
Fats	0.6g
Dietary Fiber	6.6g

Microbiological Requirements

Parameters	Unit	Max.
Total plate count	Cfu/g	40000
Coliforms	Cfu/g	10
E.Coli	Cfu/g	10
Enterobacteriaceae	Cfu/g	100
Staph. Aureus	Cfu/g	100
Yeast & mold count	Cfu/g	100
Salmonella	/25g	negative

Packing

Multi layered plain paper bed with PE in liner.

Shelf Life

Max. 12 months from Date of Manufacturing.

Storage Condition

Store in a dry area & protect from direct sunlight.

Chemical / Physical Properties

Parameters	Min.	Max.
Moisture	5%	8%
So2 {optional}	25ppm	75ppm
Reducing sugar	0.5%	1.5%
Bulk density	200g/l	330g/l
Peel size more than 1mm in 100g	15	45
Water absorption rate	1:4(flakes:water)	1:6 (flakes:water)

Certifications & Recognitions



FEDERATION OF INDIAN
EXPORT ORGANISATIONS
Set up by Ministry of Commerce, Government of India



Our Premium Potato Flakes are used for producing potato based snacks for a wide range of food products, ensuring consistent quality, taste, and texture.



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