

Southnet is a regionally based exporter of Australian potatoes from NSW and South Australia. For quality, durability and shelf life we particularly focus on the white variety Nadine and the red variety Desiree.

Potatoes are a good source of complex carbohydrate, vitamin C and dietary fibre. They provide potassium, magnesium, niacin and thiamine.

They are easy to prepare and do not need to be peeled. Just gently scrub with a pot scourer or small brush and remove eyes with a knife.

Nadine Variety

This is a graceful round shaped potato that has light glossy skin with very shallow eyes. The flesh is pale cream in colour with a firm, moist and smooth texture. Nadine does not discolour after cooking and is ideal for boiling, steaming, mashing and dicing in salads.

Desiree Variety

This is a smooth red skinned potato with medium eye depth. The flesh is creamy yellow in colour with firm, moist and smooth texture. Desiree rarely discolours after cooking and is an all rounder - good for baking, crisping, friying, boiling, steaming, mashing and dicing in salads.

Washed potatoes do not last as well as brushed potatoes and are shipped in refrigerated sea freight containers. Brushed product can travel safely without refrigeration in insulated containers with fans.

Packing is 20kg bags with about 696 bags in a 20' container and about 1200 bags in 40' container.

