SWEET POTATO SNAPSHOT

Long gone are the days that only saw this category in Thanksgiving spreads and Christmas dishes—this is our July issue after all! Sweet potatoes have made their way into consumers' hearts and baskets with their versatility, sensible substitution options, and a widespread understanding of what they are capable of. Follow us through these pages as we explore some of the key members of the sweet potato family that have earned their spot on the shopping list year-round...

BEAUREGARD

Traditional sweet brown sugar flavor with apricot and floral aroma; excellent for baking, roasting, or in casseroles

Shape

Elongated

Eatability

Smooth

Color Copper-rose to tan skin; orange flesh

COVINGTON

Flavor Moist, sweet, and earthy

Shape Short and blocky

Eatability Smooth and fibrous; softer variety

Color Burnt-orange skin; orange flesh

DIANE

Very sweet and extra moist

Shape

Elongated

Eatability

Red-copper to plum skin; orange flesh



EVANGELINE

Flavor Sweet and moist

Shape Elongated and blocky

Smooth and fibrous Eatability

> Rust-orange skin; orange flesh Color



Mildly sweet, drier-tasting, full, nutty flavor, with vanilla aroma; exotic alternative to traditional sweet potatoes

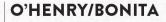
Shape Short and blocky

Eatability

Smooth, dry, firm, and dense

Color

Dark purple skin; white flesh



Flavor Mild, sweet, drier-tasting, with nutty and earthy flavor

Shape

Longer and thinner when compared to blocky, elongated spuds

Eatability

Smooth and dry with medium firmness; low in visual and residual fiber

Color Yellow skin; white to yellow flesh



