

Chemical Composition of Latvian Potato Varieties Prepared with Traditional Cooking Methods Depending on Storage Period

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Bangkok-Thailand



- Capital – Riga
- Total area – 64,589 km²
- Population (beginning of 2008) – 2.271.200
- Involved in EuroFIR since 2006



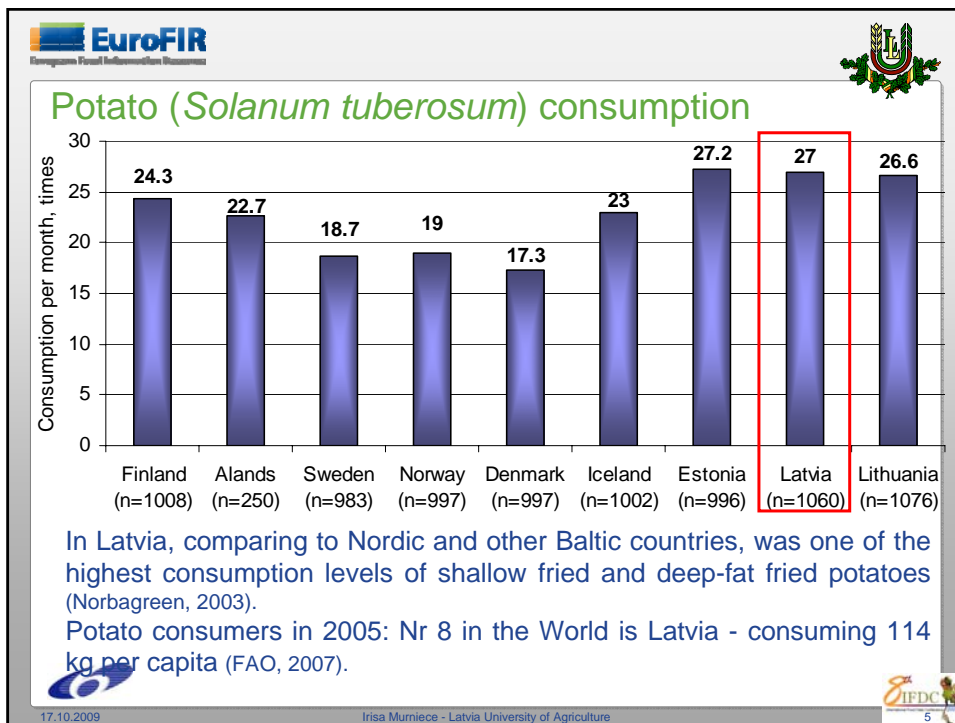
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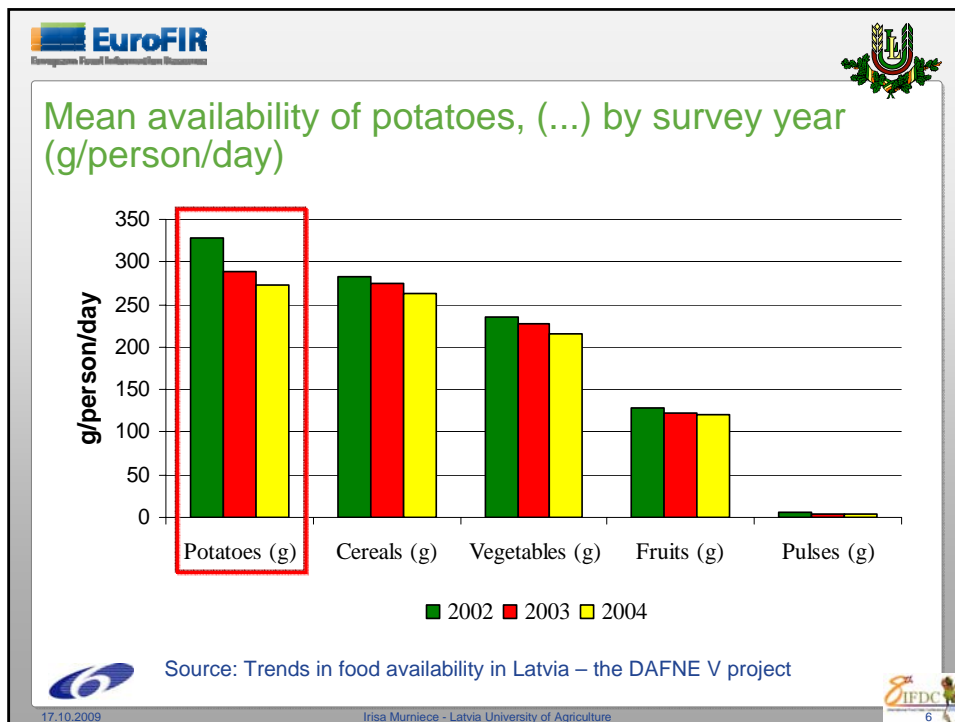
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The aim and tasks of the research

The aim of the research is to determine chemical composition and energy content of potatoes prepared with traditional cooking methods.

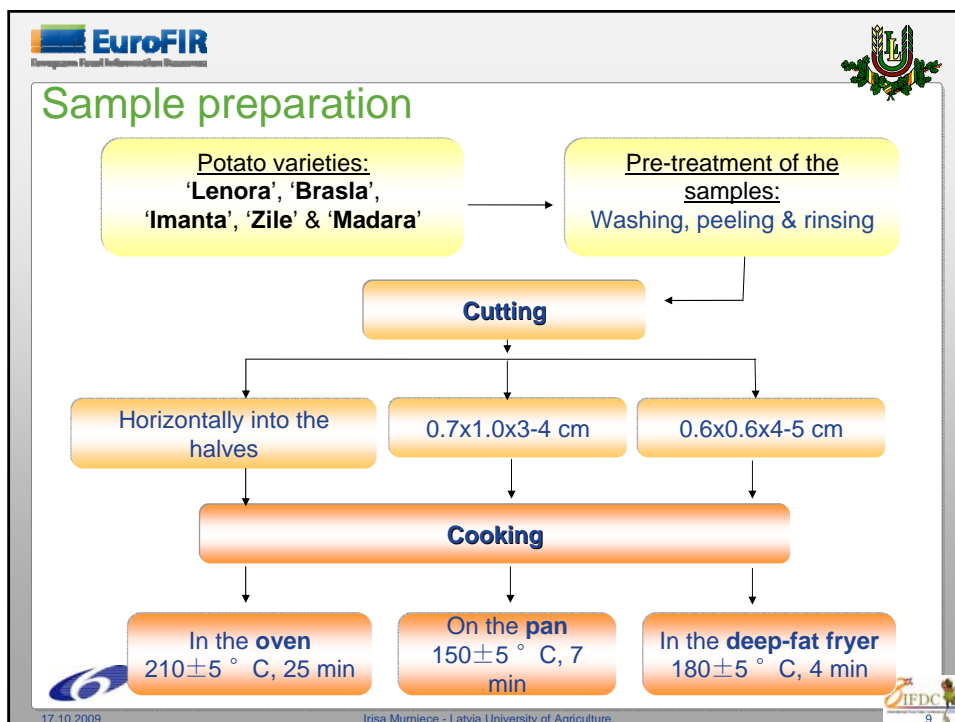
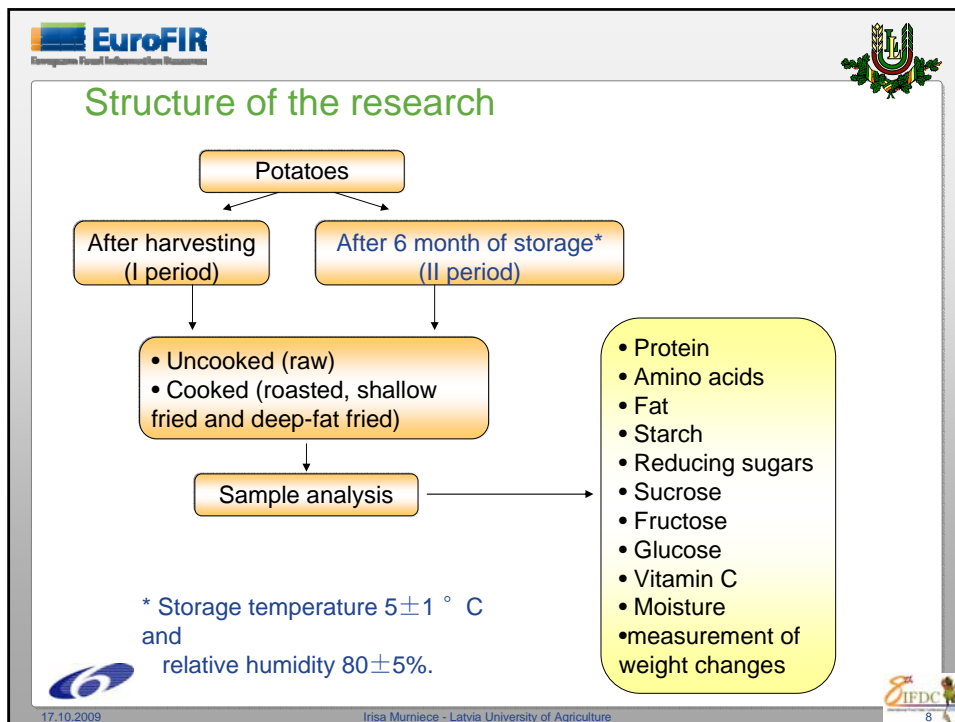
Obtained results will be used both for national FCDB and for an establishment of yield and nutrient retention factors, which will be applied in a calculation of nutrient content of traditional recipes.

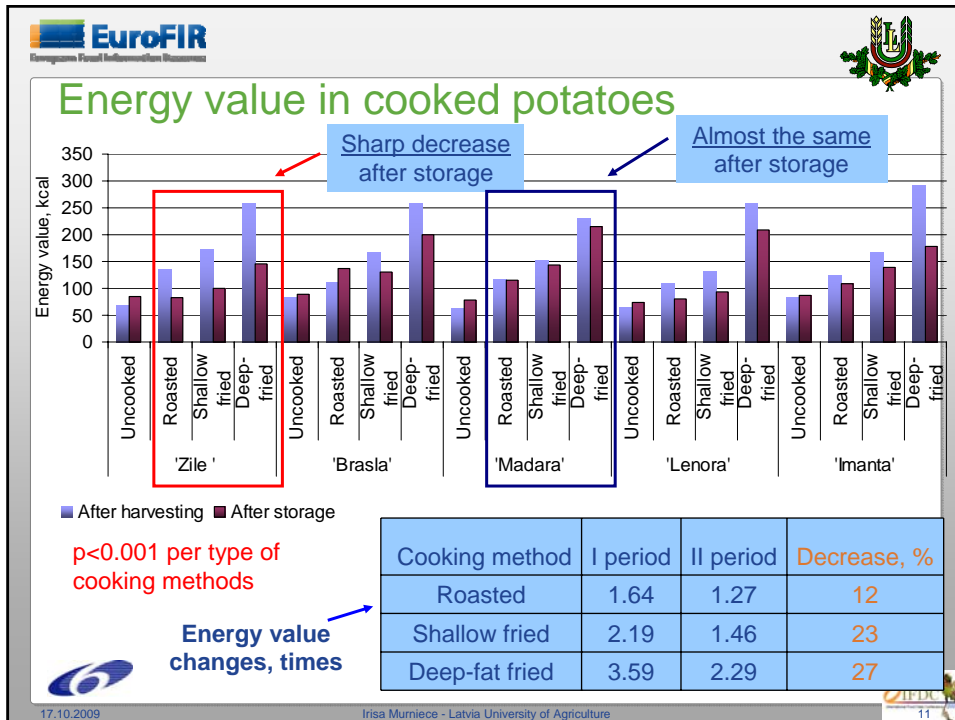
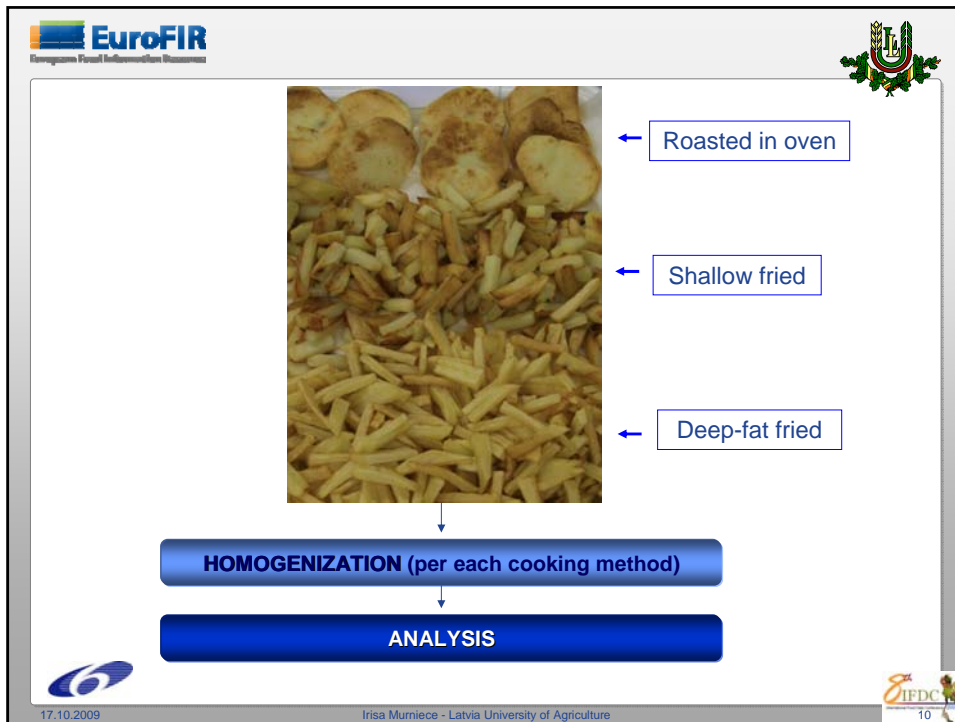
The tasks:

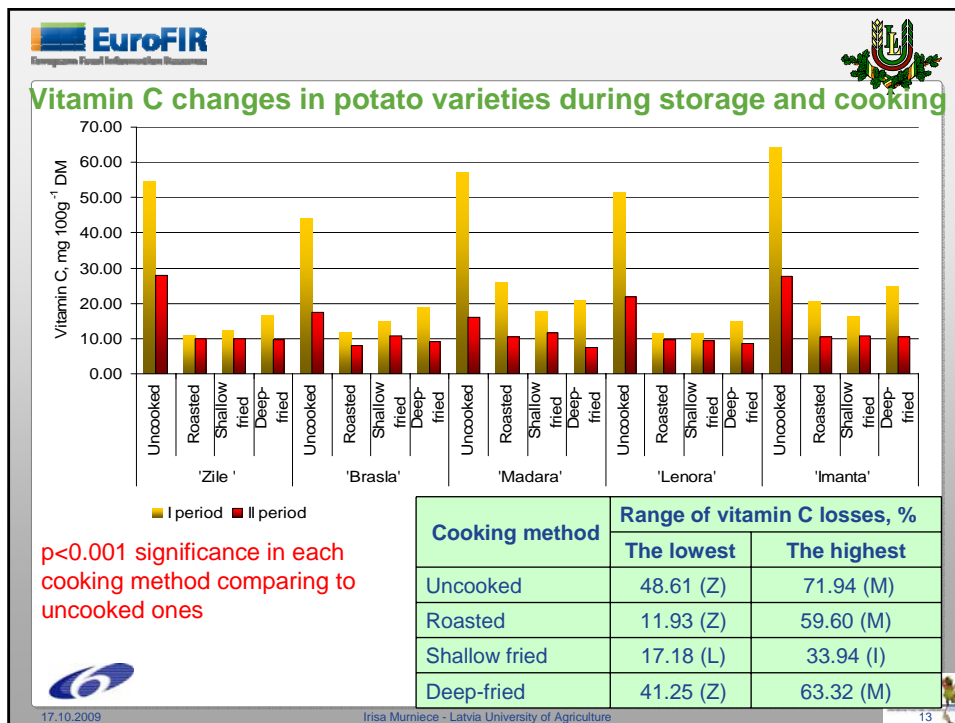
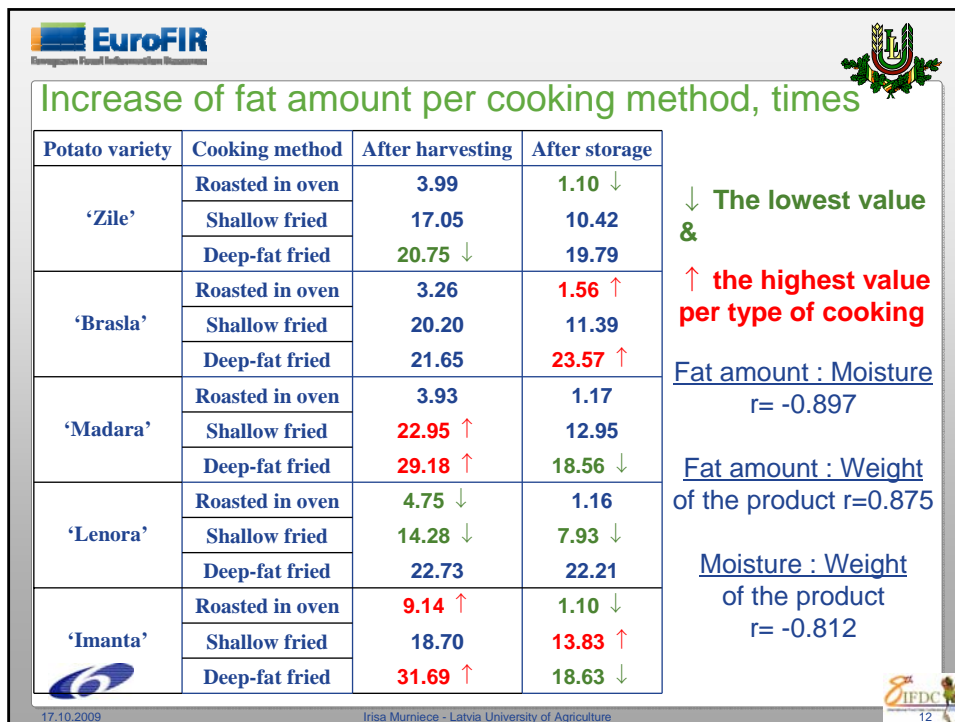
- Analysis of chemical composition of uncooked and cooked potatoes before/after storage period;
- Energy value calculations.

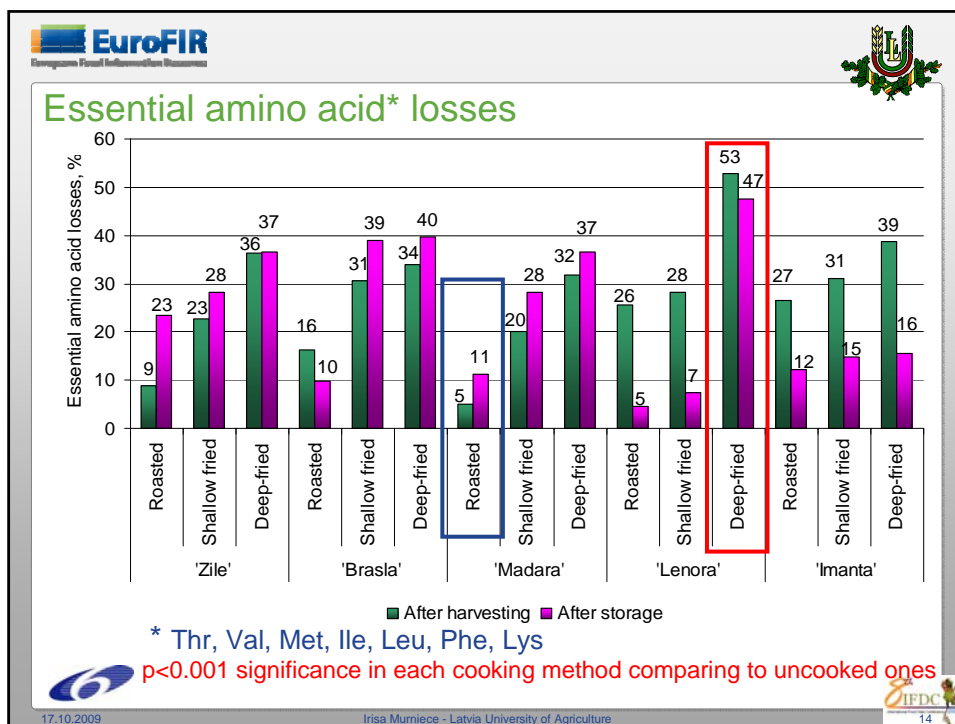
Future work:

- National FCDB;
- RDI and segmentation of essential nutrients;
- Yield and nutrient retention factors => traditional potato recipe calculation.









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Other analysed values

Results show that the amounts of analyzed nutrients differ both among potato varieties and applied heat treatment:


Analysis	Significance within the group factors	
	Within variety	Within the cooking method
Starch	p<0.05	p<0.05
Reducing sugars	p<0.001	p<0.001
Fructose		p<0.05
Sucrose		p<0.05
Glucose		p<0.05
Moisture		p<0.05

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Practical use of the data

- National
- Potato
- Potato
- Yield
- wherefr
- ✓ comp
- ✓ apply
- calcul
- Labelling
- suggest
- Information exchange about potato varieties with potato breeders from the State Priekuli Plant Breeding Institute.



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VPP In Agrobiotechnology

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Thank you!



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