



International Year of the **POTATO**



Quality
and
Nutritional Value

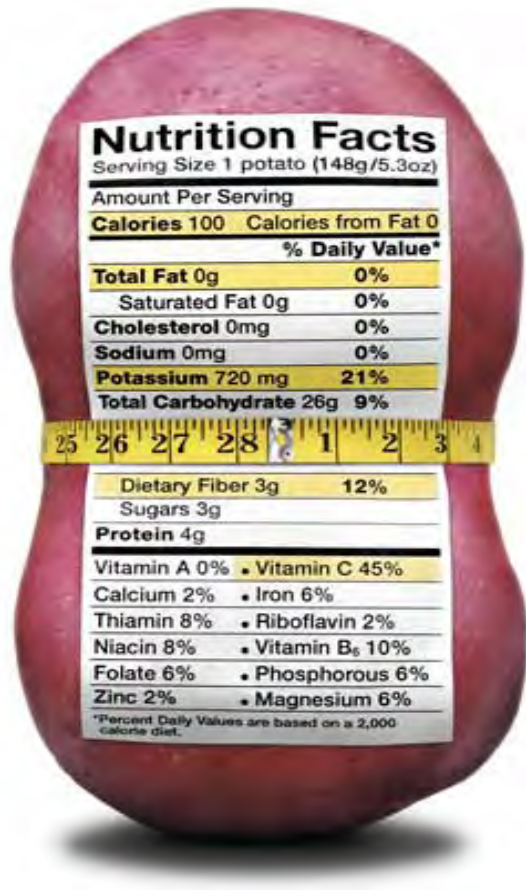
Quality and Nutrition Challenges



Size and, shape
External blemishes
Internal defects
Cooking defects e.g. ACB
Storability
Processing quality
Flavour, texture
Nutritional profile, biofortification
Safety.....



Nutritional Value



“White” Potato
140g

110 Calories
0 Fat

Nutrient	% RDA
Vitamin A	0
Vitamin C	45
Calcium	2
Iron	6
Thiamin	8
Riboflavin	2
Niacin	8
Pantothenate	10
Vitamin B6	10
Potassium	18
Phosphorus	6
Magnesium	6
Zinc	2
Copper	4

Potato: Nutritional Value



- The UN's Food and Agriculture Organisation is currently promoting the tuber as a more efficient food crop that can improve food security in developing countries.
- About 80 per cent of the potato crop can be used for human consumption, significantly more than for cereals like corn and wheat.

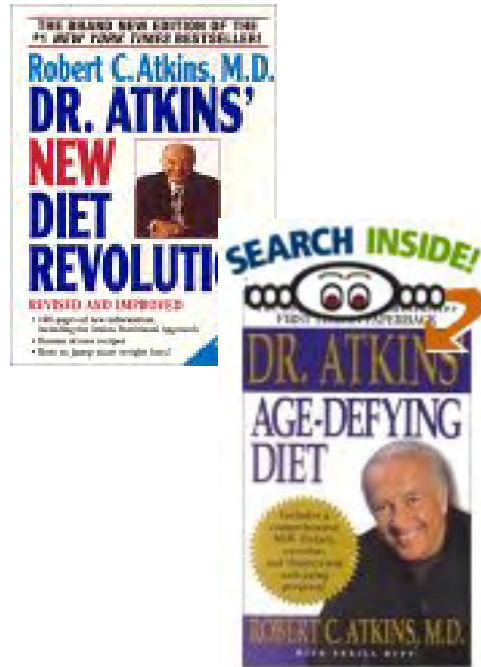


- **Improve utilisation of potato in processed products** →
- **To address consumer demands for healthy food** →

Processed products & convenience foods with improved taste and texture. Exploit new cooking /processing technologies. Potato-based products with low Glycaemic index

Tools to design better diets for individuals. Improved understanding of the role of compounds in potatoes in healthy diets

Glycaemic Index



Studies show that meat-heavy, high-protein eating patterns are, over the long run, linked to osteoporosis, heart disease, colon cancer, and renal disease, and pose particular dangers for people with diabetes.

Genotype, Portion, Recipe



Most potatoes GI: 75 to 100

Nicola: GI of 58.

“Scientists make 'slimming' potato”

Vivaldi: 38% less carbohydrate
56% fewer calories
% Dry Matter 18.9%

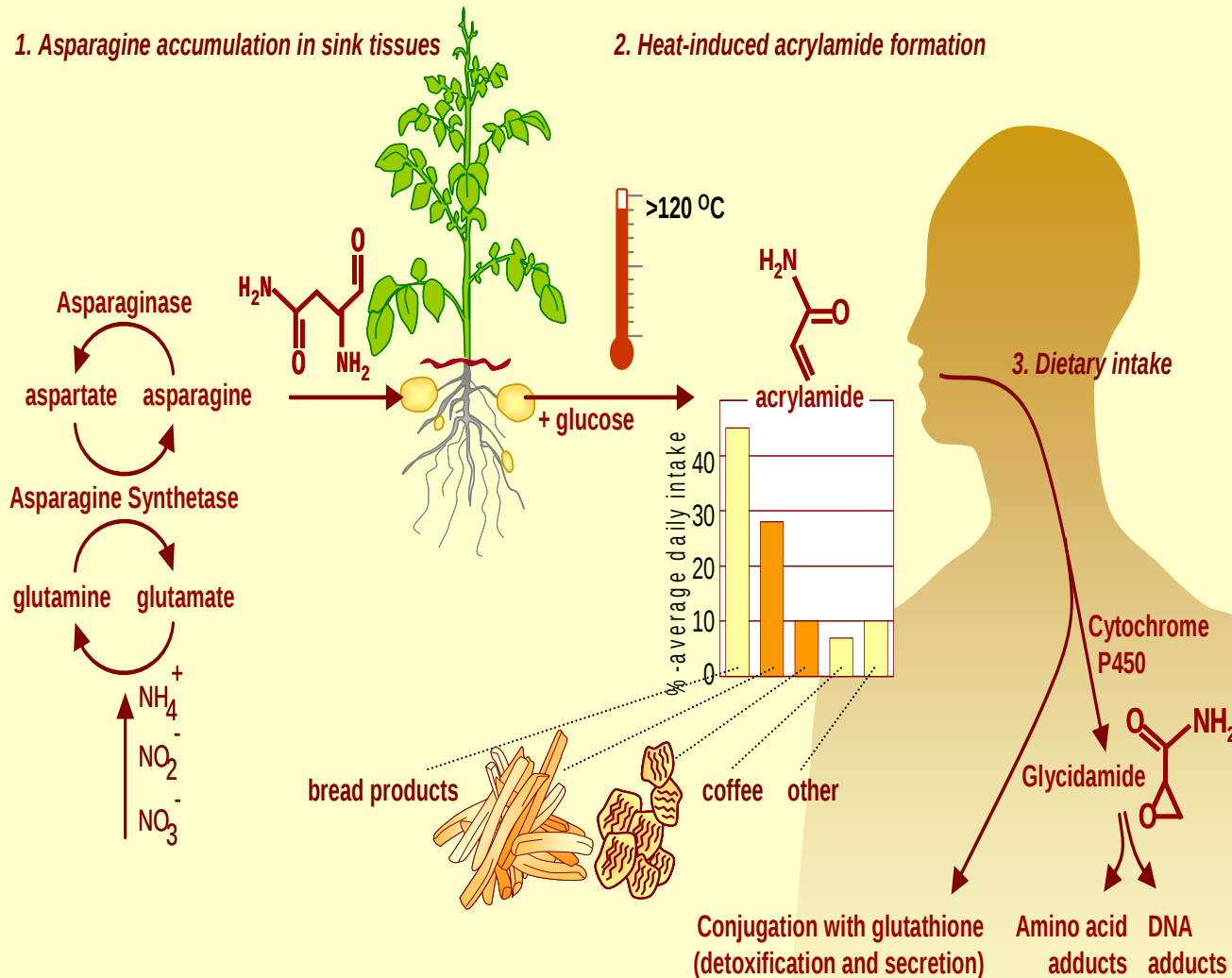


Acrylamide



1. Asparagine accumulation in sink tissues

2. Heat-induced acrylamide formation



■ Dark fry colour

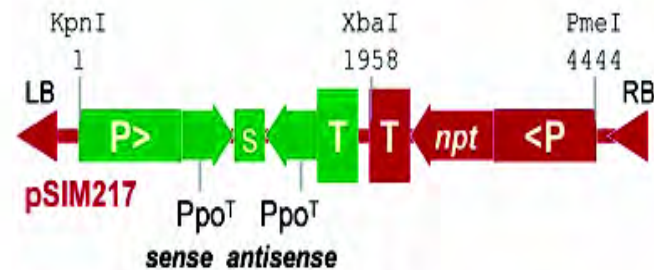
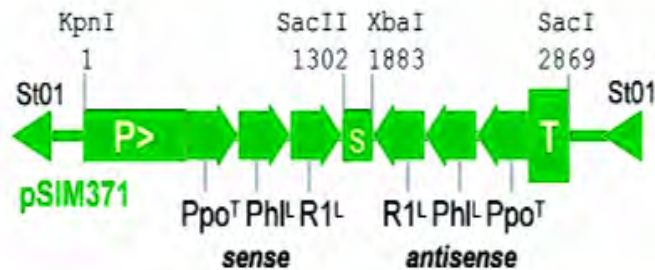


acrylamide

Cisgenics: Low Acrylamide, Anti-bruise



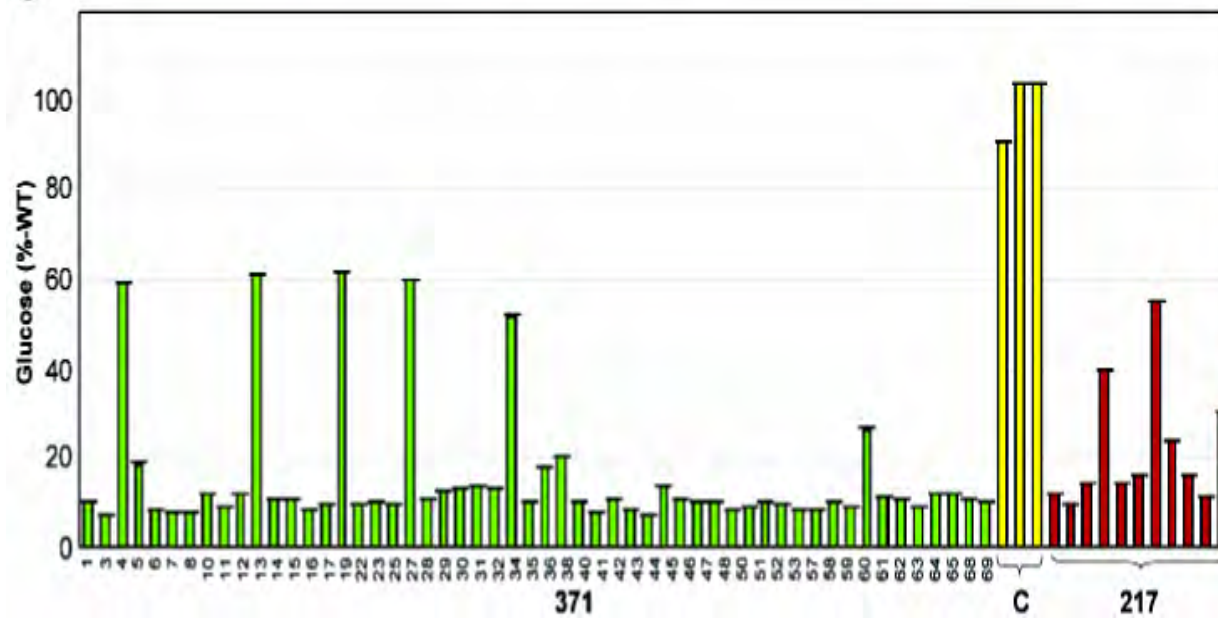
A



B



C



D



Variation - Germplasm Collections



Nutritional Variation



Nutrient	Concentration Range (fold)
----------	----------------------------

- | | |
|----------------|------|
| • Folate | 3 |
| • Phenolics | 10 |
| • Flavonoids | 10 |
| • Carotenoids | >100 |
| • Anthocyanins | >100 |





Heritage Potato



Potato Protein



FOOD

- Vegetable source
- No “e” number
- Powder and liquid forms
- Natural emulsifier
- Neutral taste
- Low salt
- Hypo allergen
- Satiety enhancing
- Balanced amino acids

PHARMA

Protease inhibitors

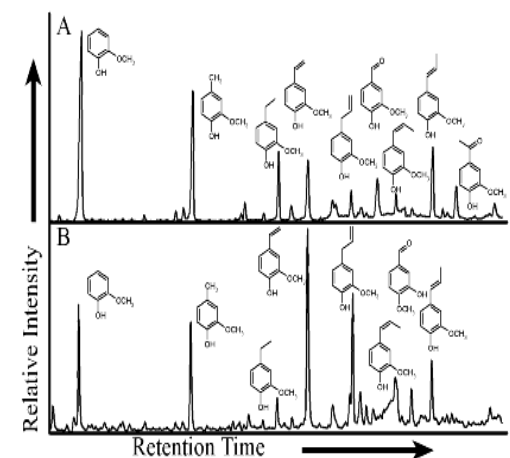
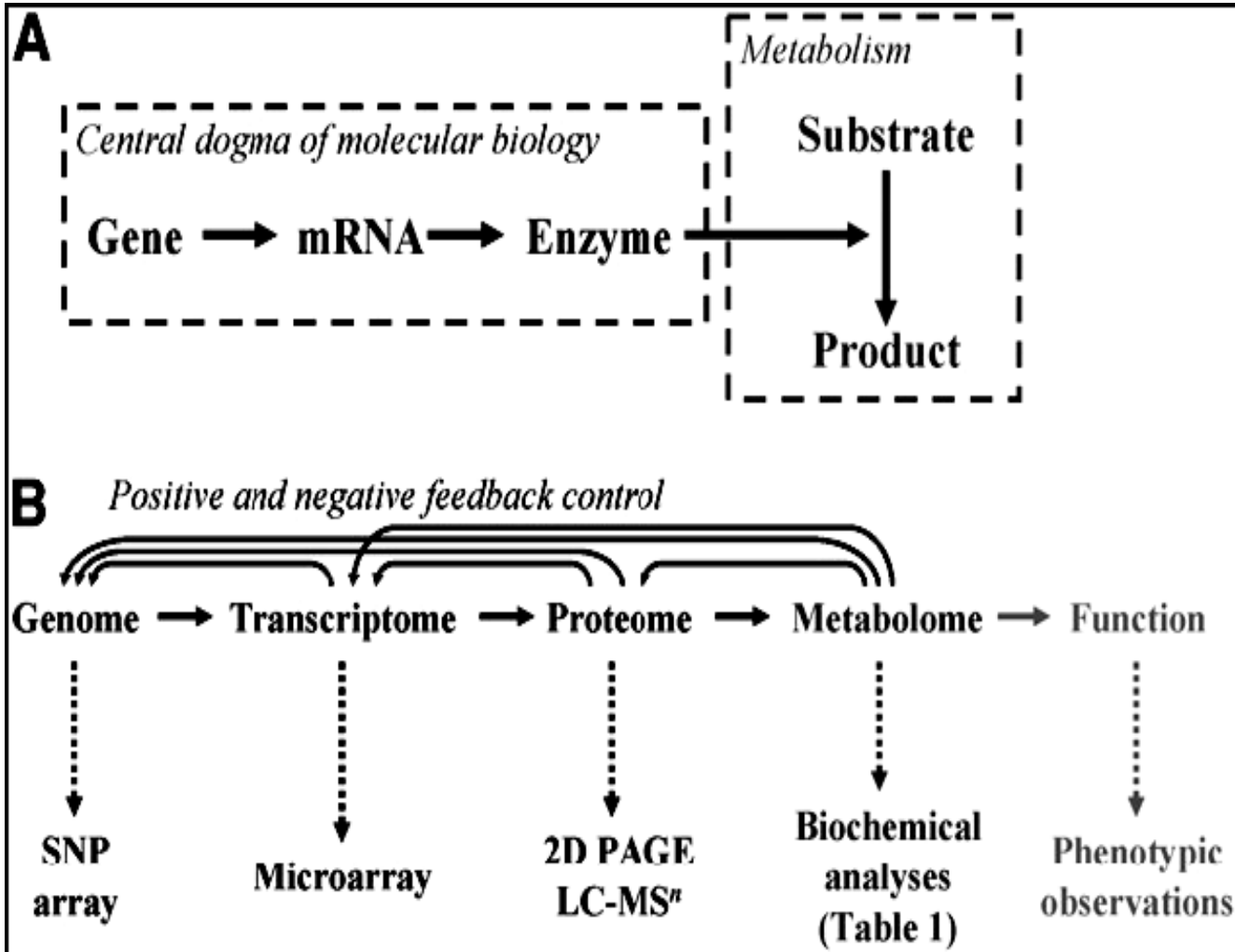
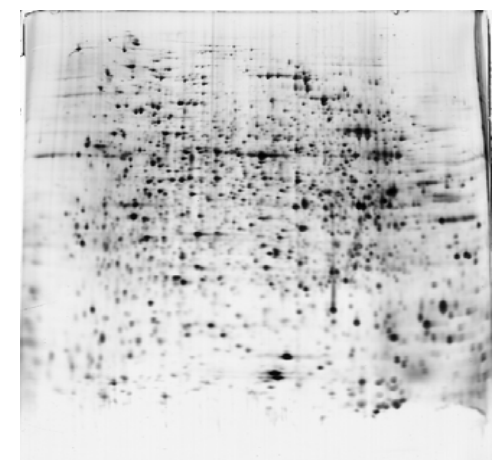
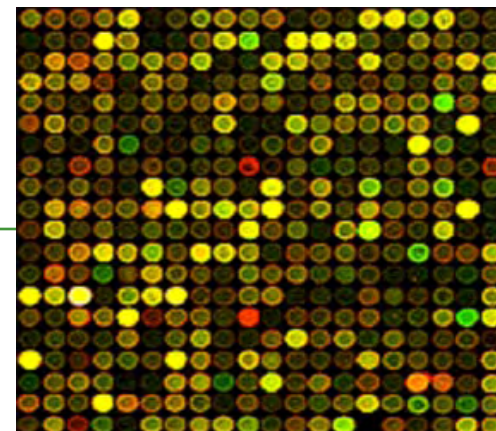
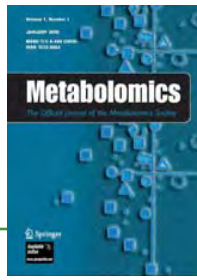
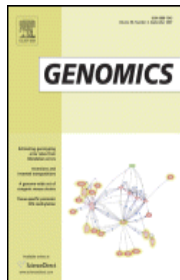
- Dermatitis
- Skin irritation
- Wound care



Drivers of Variation



Technology Toolkits, Genes Discovery
and Process Control

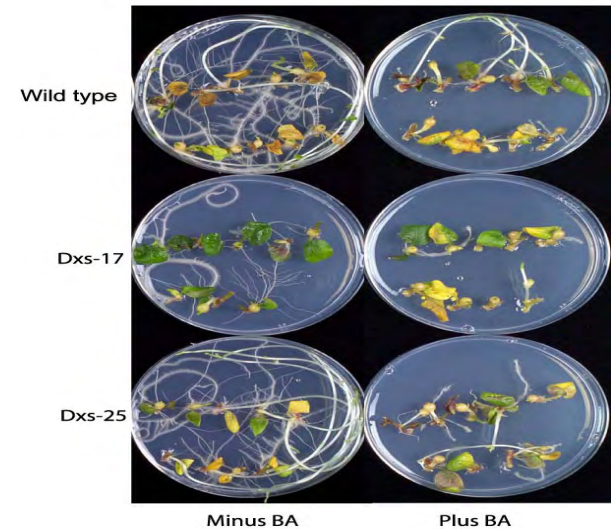
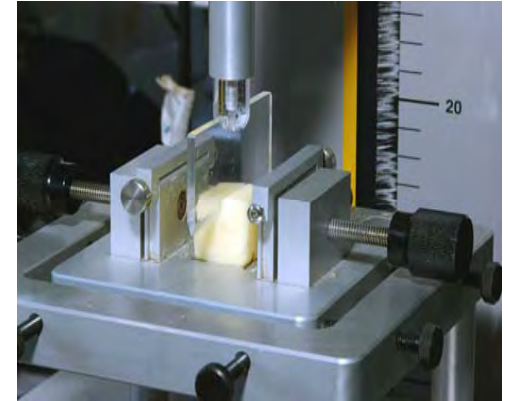


Examples of Genes Discovered



StTLRP gene

- Makes extra cellular protein-cell wall cross linking. Correlation between expression levels and firmness.
- Genotypes with specific allele have much higher expression (ca 60-fold) and firmer texture post-cooking.



Phenotypic and Genotypic Variation

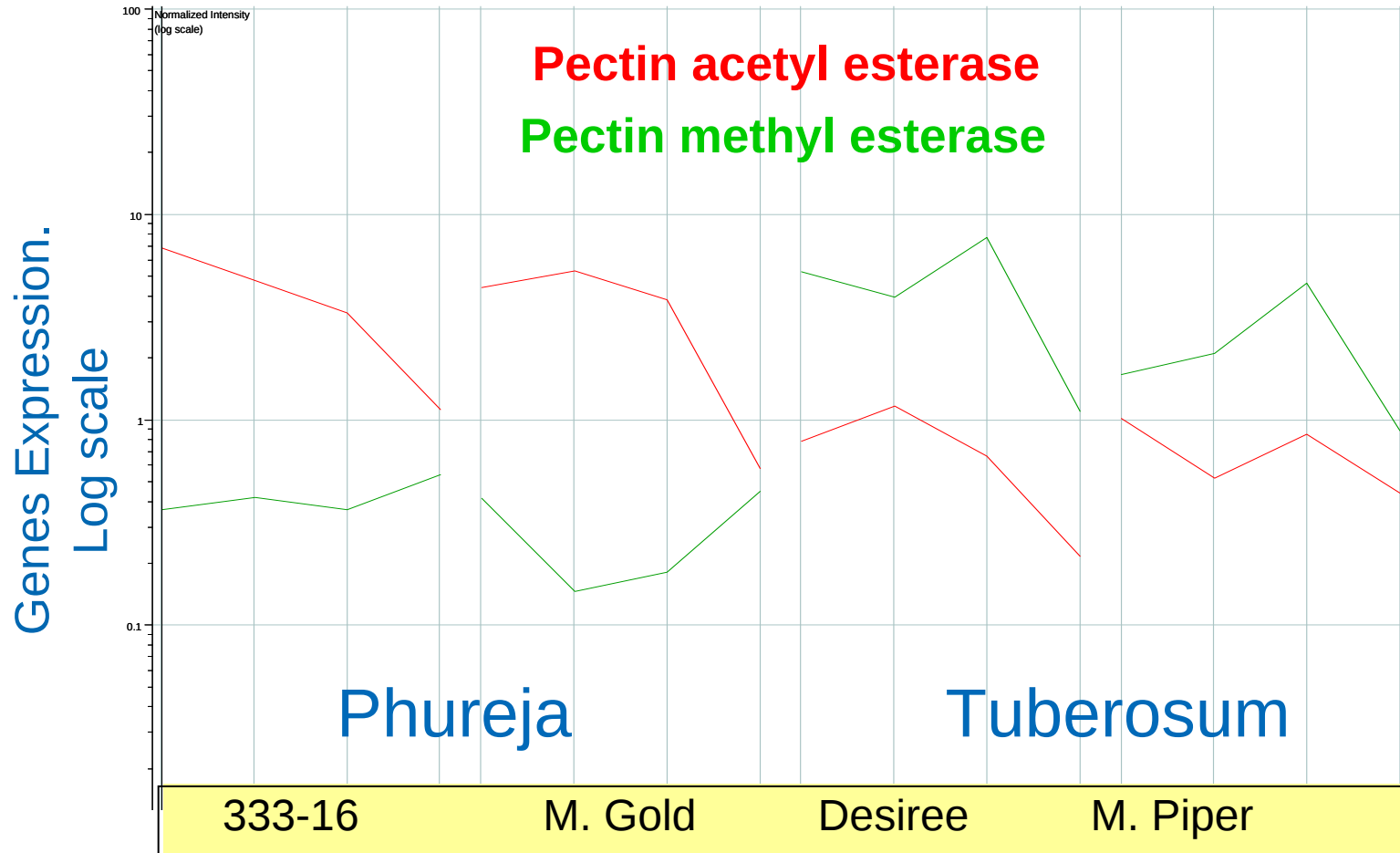


Solanum phurjea

- Resistance to *Erwinia*, powdery scab, virus
- Novel flavour
- Novel texture
- High carotenoids
- Short dormancy



TEXTURE- Genes and Cell Walls



FLAVOUR Volatiles: Phureja vs Tuberosum



Volatile Compound

Mean

Phureja

Tuberosum

1	2-Methylpropanoic acid methyl ester
2	2-Ethylfuran
3	Pentanal
4	2,3-Pentanedione
5	2,3 Methylbutanoic acid methyl ester
6	Hexanal
7	Ethyl benzene
8	Dimethyl benzene
9	α pinene
10	Heptanal
11	2,4-Octadienal
12	2-pentylfuran
13	δ 3-carene
14	Limonene
15	Decanal
16	α copaene

00.387

00.078

00.301

00.893

04.600

08.080

00.255

00.599

00.640

00.000

33.400

73.100

01.020

00.250

01.180

00.240

00.840

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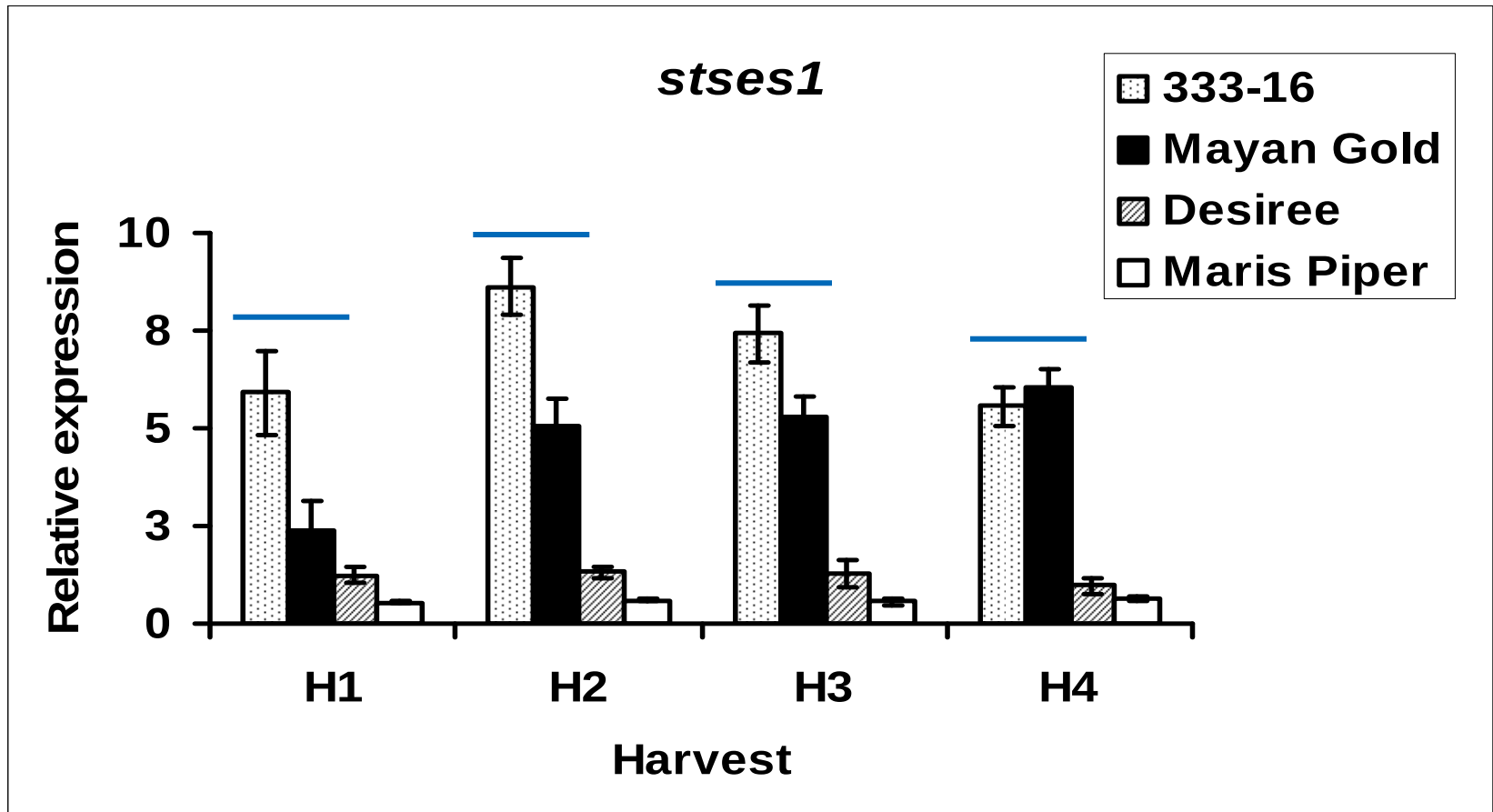
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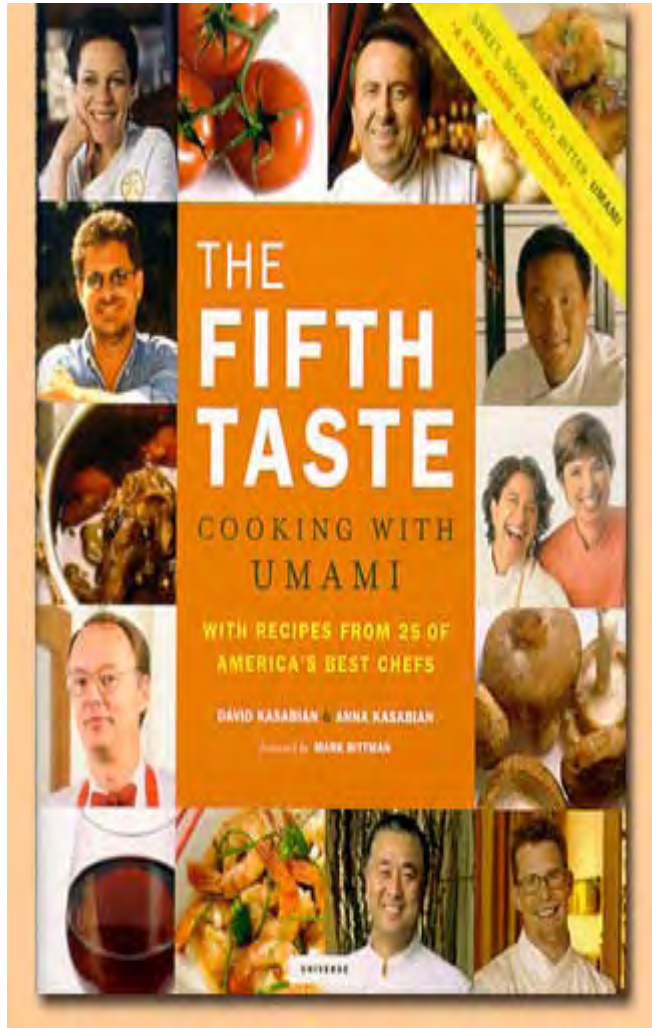
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Expression of α -copaene synthase: tubers



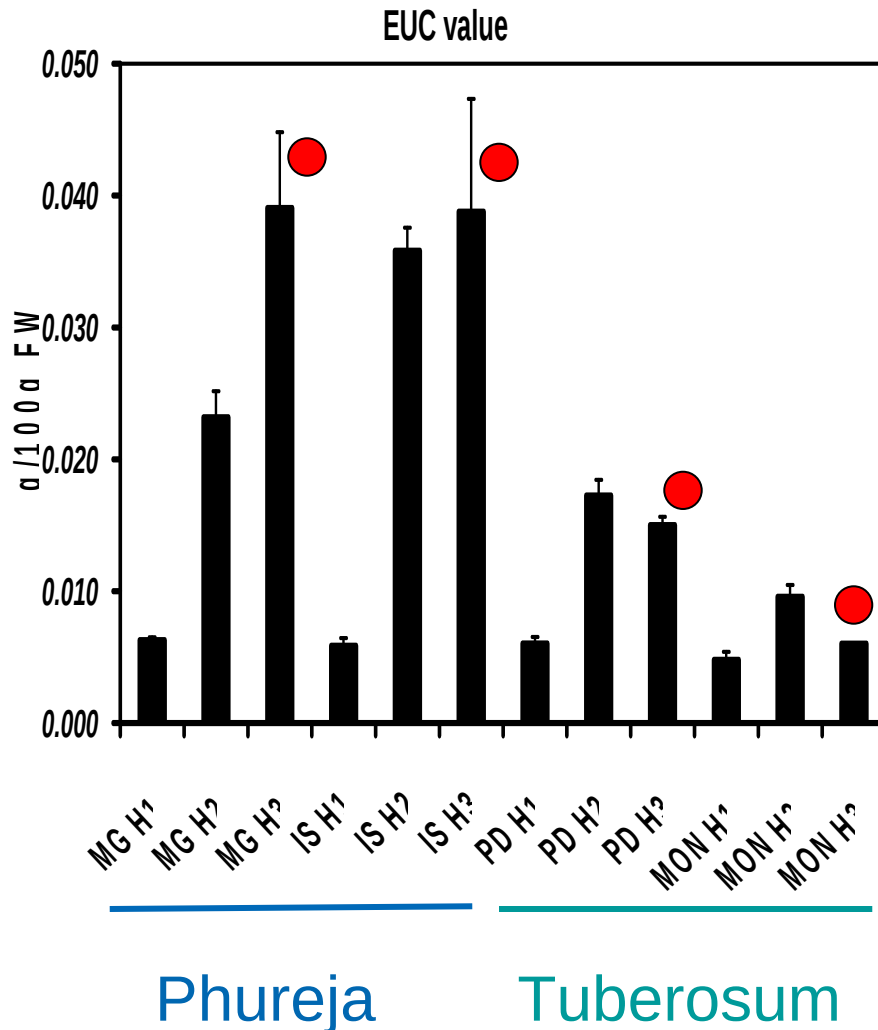
UMAMI: the 5th Taste



“...an inexplicable, delicious taste sensation that differs from sweet, sour, salty and bitter tastes by providing a **meaty, savory sensation.**”

- **Amino acids** – Glutamate, Aspartate
- **Major nucleotides** - 5'-AMP, 5'-GMP

Phureja: Higher Equivalent Umami Concentration



$$Y = \sum a_i b_i + 1218(\sum a_i b_i)(\sum a_j b_j)$$

● mature tubers





Kukoamines

Only previously been found in an exotic plant (*Lycium chinense* “Gou Qi Zi”) whose bark is used to make an infusion in Chinese herbal medicine).



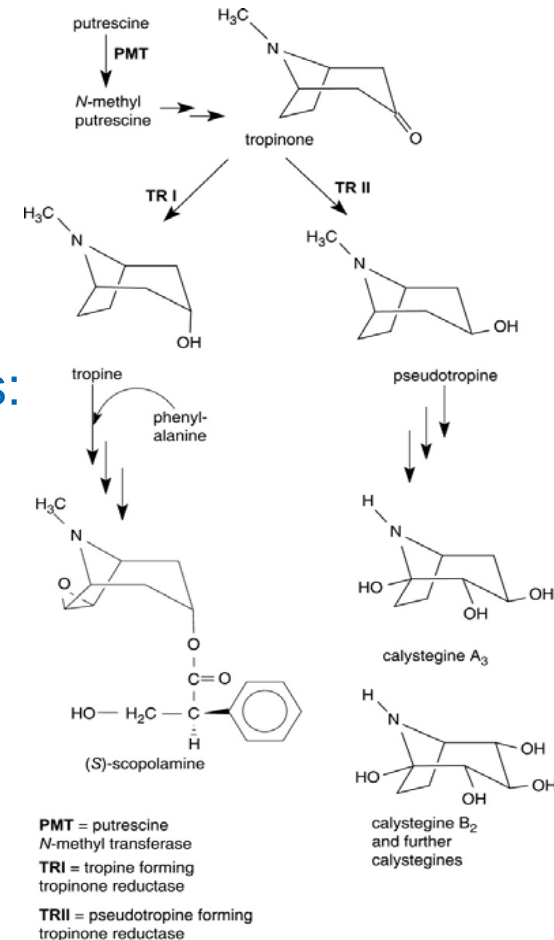
“Potatoes may be healthier to eat than previously thought, after scientists found them to contain chemicals which lower blood pressure”

Calystegines



Nortropane alkaloids

- A3, B1, B2, and C1 detected in wide range of crops Including potatoes, eggplants, tomatoes
- Class of alkaloid includes important medicinal alkaloids: cocaine, scopolamine atropine
- Anticholinergic, antiemetic, parasympatholytic, anesthetic, and many other actions.
- Inhibitors of mammalian β -glucosidase and α -galactosidase activities *in vitro*.





International Year of the **POTATO**



SCRI

Mark Taylor, Glenn Bryan,
Louise Shepherd, Heather
Ross, Wayne Morris, Laurence
Ducreux, Derek Stewart, John
Bradshaw, Findlay Dale, Gavin
Ramsay, Gaynor McKenzie,
Pete Hedley, Jim McNicol and
many others.....

**Scottish Government
Potato Council Ltd
Greenvale**

