Table of Content

Ackno	owledgments	iii
Table	of Content	iv
List o	f Tables	vii
List o	f Figures	ix
Abbre	eviations	xi
1 Inti	roduction	1
1.1	Relevance of potato production in Germany	1
1.2	Factors affecting the quality of potato chips	
1.3	Factors affecting the internal quality of potato tubers	
1.4	The importance of calcium for the plant and plant cell	
1.5	Calcium fertilizer and calcium uptake of potato tuber	
1.6	Aims of the research and outline of the thesis	
Refere	ences	11
2 Ma	terial and methods	18
2.1	Material	18
2.2	Field experiment	18
2.2.1 2.2.2	Field experiment 2001Field experiment 2002 and 2003	
2.3	Storage conditions and potato sample preparation	20
2.4	Soil analysis	20
2.4.1 2.4.2	Soil solution displacement Determination of exchangeable soil nutrients	20 21
2.5	Tuber Analysis	22
2.5.1 2.5.2 2.5.3 2.5.4 2.5.5	Determination of dry matter content Determination of L-ascorbic acid Determination of citric acid Determination of chlorogenic acid Potato chip producing and color measurement	22 23 23
2.5.6 2.5.7	Determination of starch Determination of amylose and amylopectin ratio	24

2.5.8	Enzymatic determination of sugars	26
2.5.9	Determination of micro- and macronutrients	
	Determination of nitrogen	
	Free amino acid determination	
	Investigation of pasting properties of potato flour and starch	
Refere	ences	30
	ect of calcium fertilizers on mineral composition and currence of brown centre in potato tubers	32
3.1	Introduction	32
3.2	Material and methods	34
3.2.1	Field experiment	34
3.2.2	Soil analysis	
3.2.3	Brown centre determination	
3.2.4	Statistical analysis	
3.3	Results	37
3.3.1	Yield and size of tuber	
3.3.2	Soil Analysis	
3.3.3 3.3.4	Tubers mineral composition Effect of nitrogen fertilizers	
3.3.5	The occurrence of brown centre	
3.4	Discussion	
3.5	Conclusion	
Refere	ences	50
	ect of calcium fertilization, year, and location on internal ality of fresh and stored potato tubers	59
4.1	Introduction	59
4.2	Material and methods	60
4.3	Results and discussion	62
4.3.1	Tuber dry matter	62
4.3.2	Starch	
4.3.3	Sucrose and reducing sugars	
4.3.4 4.3.5	Crude protein and free amino acids composition	
4.3.6	Organic acids Effect of year and location	
4.4	Conclusion	
Refere		79

fer	rrelation analysis on nutrient composition of potato tubers tilized with calcium in three years of field experiments and	0.4
thr	ee locations	84
5.1	Introduction	84
5.2	Material and methods	85
5.3	Results and discussion	86
5.3.1 5.3.2 5.3.3	Mineral nutrients in the potato tuber	90
5.4	Conclusion	
Refere	ences	
6 Eff	ect of calcium fertilizer on color quality of potato chips	101
6.1	Introduction	101
6.2	Material and methods	102
6.3	Results and discussion	103
6.3.1 6.3.2	Effect of calcium fertilization	
6.4	Conclusion	110
Refere	ences	110
	sting properties of potato flour and starch from potatoes tilized with calcium	113
7.1	Introduction	113
7.2	Material and methods	
7.3	Results and discussion	117
Refere	ences	125
8 Ge	neral conclusion	129
Future	e study	131
	References	

List of Tables

Table 1	Properties of the soil	36
Table 2	Initial soil test values of pH and exchangeable cations in the plow layer (0 – 30 cm depth)	36
Table 3	Effect of calcium fertilizer on yield and tuber size of potatoes from planting season 2002	38
Table 4	Effect of calcium fertilizer on yield and tuber size of potatoes from planting season 2003	38
Table 5	Mean square analysis of calcium concentration in soil solution and exchangeable calcium at the onset of tuberization and after harvest	40
Table 6	Macroelements concentration in potato tuber parenchyma and periderm and mean square analysis from planting season 2002	44
Table 7	Macroelements concentration in potato tuber parenchyma and periderm and mean square analysis from planting season 2003	45
Table 8	Microelement concentration in potato tuber parenchyma and periderm and mean square analysis from planting season 2002	46
Table 9	Microelement concentration in potato tuber parenchyma and periderm and mean square analysis from planting season 2003	47
Table 10	Effect of nitrogen fertilizers and application methods on tuber Ca concentration from planting season 2001	50
Table 11	Effect of different sources of nitrogen on calcium concentration in soil solution and in potato tubers from planting season 2002	50
Table 12	Precipitation rate, sunshine length, and temperature during planting seasons 2001 to 2003 ^a	61
Table 13	Effect of calcium fertilization and storage on free amino acids and amides compositions of potato tubers from planting season 2002	71
Table 14	Effect of calcium fertilization and storage on free amino acids and amides compositions of potato tubers from planting season 2003	72
Table 15	Quality parameters of potato tubers from different locations and planting seasons	77

Table 16	Mean, standard deviation, minimum, and maximum concentrations of macro- and microelements as well as ratio of mineral concentration in tuber parenchyma and periderm and the correlation between them	87
Table 17	Correlation matrix between mineral nutrients in potato tuber parenchyma	88
Table 18	Correlation matrix between mineral nutrients in potato tuber periderm	89
Table 19	Mean, standard deviation, minimum and maximum concentrations of potato tubers' quality parameters	90
Table 20	Correlation matrix between quality parameters of potato tubers	91
Table 21	Mean, standard deviation, minimum, and maximum concentration of free amino acids in the potato tuber	92
Table 22	Correlation matrix between free amino acids of potato tubers	93
Table 23	Correlation between mineral nutrients and quality parameters of fresh potato tubers	94
Table 24.	Correlation between mineral nutrients and free amino acids of potato tubers	95
Table 25	Analysis of variance of lightness of potato chips from the planting seasons 2001, 2002, and 2003	.104
Table 26	Effect of calcium fertilization on pasting properties of potato flour	.119
Table 27	Effect of calcium fertilization, rate of application, and location on pasting properties of potato starch from tubers before storage as well as analysis of variance F ratio and root mean square	.120
Table 28	Change in pasting properties of starch from stored potato tubers	.122
Table 29	Correlation matrix between mineral nutrients of potato tubers and pasting properties of potato starch before storage	. 123
Table 30	Stepwise multiple regression analysis of pasting properties of potato starch with mineral content of potato tubers	. 125

List of Figures

Figure 1	Relationship between exchangeable calcium and calcium concentration of potato tuber periderm from previous studies	10
Figure 2	Displacement of soil solution according to the method described by Adams (1974)	21
Figure 3	Standard curve for the determination of amylose and amylopectin ratio	26
Figure 4	Effect of calcium fertilization on soil pH from planting seasons 2002 and 2003	39
Figure 5	Effect of calcium fertilization on calcium concentration in soil solution and exchangeable calcium	41
Figure 6.	Relative tuber calcium as a function of relative calcium concentration in soil solution during tuber growth fertilized with CaCO ₃ (black) and gypsum (grey) from planting season 2002	48
Figure 7.	Relative tuber calcium as a function of relative calcium concentration in soil solution during tuber growth fertilized with CaCO ₃ (black), gypsum (grey), and basic slag (white) from planting season 2003	48
Figure 8	Brown centre inside potato tuber	51
Figure 9	Relationship between calcium and potassium concentration in tuber parenchyma with occurrence of internal brown centre	52
Figure 10	Effect of calcium fertilization on dry matter content of potato tubers during storage	62
Figure 11	Effect of calcium fertilization on starch concentration of potato tubers before storage	64
Figure 12	Effect of calcium fertilization on starch concentrations in potato tubers during storage	65
Figure 13	Effect of calcium fertilization on sucrose concentrations in potato tubers before storage.	66
Figure 14	Effect of calcium fertilization on sucrose concentrations in potato tubers during storage from planting season 2002	67
Figure 15	Effect of calcium fertilization on the reducing sugars concentrations in potato tubers before storage.	68
Figure 16	Effect of calcium fertilization on reducing sugars concentrations in tubers during storage	69
Figure 17	Effect of calcium fertilization on crude protein concentrations in potato tubers before and after seven months storage	70

Figure 18	Effect of calcium fertilization on L-ascorbic acid (a) and citric acid (b) concentrations in potato tubers during storage	74
Figure 19	Effect of calcium fertilization on chlorogenic acid concentrations in potato tubers before storage	75
Figure 20	Effect of calcium fertilization on chlorogenic acid concentrations in potato tubers during storage	76
Figure 21	Comparison between lightness values of light and dark potato chips	. 105
Figure 22	Change in lightness of potato chips from untreated potato tubers (control treatment) during storage	. 105
Figure 23	Relative change of lightness of potato chips made from fresh and stored potato tubers which were fertilized with gypsum and CaCO ₃ in the planting season 2001	. 106
Figure 24	Relative change in lightness of potato chips made from fresh and stored potato tubers which were fertilized with gypsum and CaCO ₃ in the planting season 2002	. 106
Figure 25	Relative change in lightness of potato chips made from fresh and stored potato tubers which were fertilized with gypsum and CaCO ₃ in the planting season 2003	. 106
Figure 26	Correlation of D-glucose, D-fructose, reducing sugars (the sum of D-glucose and D-fructose), sucrose, ascorbic acid, and chlorogenic acid with lightness of potato chips	. 109
Figure 27	Correlation between free amino acids and lightness of potato chips	. 110
Figure 28	Effect of calcium fertilization on starch content of tubers grown in Langwedel and Hankensbuettel	. 117
Figure 29	Effect of calcium fertilization on percentage of amylose in potato starch from potato tubers grown in Hankensbuettel	. 118
Figure 30	Size distribution of starch granules from potato tubers grown in Langwedel and Hankensbuettel	. 121

Abbreviations

AA Amino acid Abs Absorbance

ATP Adenosine triphosphate

df Degree of freedom

DIP 2,6-dichlorophenol indophenol

DM Dry matter
FW Fresh weight
GO Gross Oesingen
HKB Hankensbuettel

PEP Phospho-enol-Pyruvate KAS Ammonium nitrate with lime

KS Calcium nitrate
LGW Langwedel
Max Maximum
Min Minimum
MS Mean square

NADH Nicotinamide adenine dinucleotide

NADPH Nicotinamide adenine dinucleotide phosphate

N_{min} Nitrogen in mineral form

OPA O-phtaldialdehyde

R Pearson's coefficient of correlation

R² Coefficient determination

RH Relative humidity

RP-HPLC Reverse phase – high performance liquid chromatography

Stdv Standard deviation s.e. Standard error Ultra violet

Amino acids:

Ala Alanine
Arg Arginine
Asn Asparagine
Asp Aspartic acid
Gln Glutamine
Glu Glutamic acid

Gly Glycine
His Histidine
Ile Isoleucine
Leu Leucine
Lys Lysine
Met Methionine
Phe Phenylalanine

Ser Serine
Thr Threonine
Tyr Tyrosine
Val Valine

Units:

°C degree Celcius cm centimeter

g gram
ha hectare
kg kilogram
km kilometer
L Liter

L* Lightness unit based on CIE 1976

meter m M molar milligram mg Mg megagram mL milliliter min minute millimeter mm Micro μ Ν **Normality**

RVU rapid visco unit

Tg Terragram

v/v volume per volume

Elements:

B Boron
Ca Calcium
Cu Copper
Fe Iron

Hydrogen Η ı **lodine** K potassium Mg Magnesium Mn Manganese Molybdenum Мо Ν Nitrogen Na Sodium 0 Oxygen Р **Phosphorus**

S Sulphur Zn Zinc