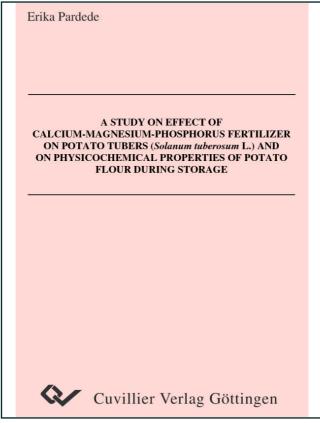


Erika Pardede (Autor)

A study on Effect of Calcium-Magnesium-Phosphorus Fertilizer on Potato Tubers (Solanum tuberosum L.) and on Physicochemical Properties of Potato Flour during Storage



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TABLE OF CONTENT

	∟ist of Tables ∟ist of Figures					
1.	INTF	INTRODUCTION AND OBJECTIVES OF THE STUDY				
2.	LITERATURE REVIEW 2.1 Potato Tuber Quality during Storage 2.2 Cell Wall and its Relation to Utilization and Quality of			3 3		
	2.3	Potato Physicc	4 8 8			
	2.4	2.3.1 Fertilize 2.4.1 2.4.2 2.4.3		8 10 10 11 13		
3.	MATERIALS AND METHODS					
	3.1 3.2					
	3.2 3.3					
	0.0	3.3.1	•			
		3.3.2		15 15		
		3.3.3		16		
		3.3.4	Minerals content	16		
		3.3.5	Cell wall content	16		
		3.3.6	Cell wall extraction	17		
		3.3.7	Cell wall fractionation	17		
		3.3.8	Pectin content	18		
		3.3.9	0	19		
		3.3.10		19		
		3.3.11	Water binding capacity	19		
	~ /	3.3.12	Rapid viscometric analysis	20		
	3.4 Calculation and S		tion and Statistical Analysis	20		
4.	RESULTS AND DISCUSSION					
	4.1		f Calcium-Magnesium-Phosphorus Fertilizer on	0.4		
			and Potato Tubers Quality	21		
		4.1.1 4.1.2	Yield Dry motter	21 23		
		4.1.2	Dry matter Starch	23 25		
		4.1.4	Protein	23		
		4.1.5	Minerals	28		
	4.2	Effect of Calcium-Magnesium-Phosphorus Fertilizer on				
		Potato Cell Wall				
		4.2.1	Cell wall content and components	33 33		
		4.2.2	Pectin and degree of esterification	38		
		4.2.3	Cell wall-bound minerals	40		
		4.2.4	Cell wall protein	42		

	4.3	Effect of Calcium- Magnesium-Phosphorus Fertilizer on				
		Physicoc	chemical Properties of Potato Flour	44		
		4.3.1	Pasting profile and viscosity attributes	44		
		4.3.2	Water uptake ability	50		
	4.4	Impact o	f Growing Season on Yield, Tuber Quality, Cell			
		Wall and Physicochemical Properties of Flour				
	4.5	Potato T	uber Quality during Long-term Storage at 7°C	60		
		4.5.1	Dry matter of potato tuber during storage	60		
		4.5.2	Starch content of potato tuber during storage	62		
		4.5.3	Protein content of potato tuber during storage	64		
		4.5.4	Minerals content of potato tuber during storage	66		
	4.6	Cell Wall Changes during Long-term Storage at 7°C				
		4.6.1	Cell wall content of potato during storage	75		
		4.6.2	Pectic substance in potato cell wall during storage	77		
		4.6.3	Pectin content of potato cell wall during storage	79		
		4.6.4	Change of degree of esterification during storage	81		
		4.6.5	Calcium and magnesium in cell wall during			
			storage	83		
		4.6.6	Hemicellulose, cellulose and protein fraction in			
			cell wall during storage	87		
	4.7	Physicochemical Properties of Flour Obtained from Potato				
		Tubers Stored at 7°C				
		4.7.1	Correlation between RVA-attributes and water			
			uptake ability	93		
		4.7.2	Correlation between tuber components and			
			physicochemical properties of flour during storage	94		
		4.7.3	Effect of storage duration of potato tuber on			
			pasting properties of potato flour	99		
		4.7.4	Effect of storage duration of potato tuber on water			
			uptake ability of potato flour	109		
5.	CON	CLUDING	SUMMARY	113		
•	D E E E			440		
6.	REFE	RENCES		116		
7						
7.	APPENDICES App.1		Temperature, relative humidity and precipitation			
		λημ. ι	during growing seasons	128		
		App.2	Experimental data	132		
		App.z	LAPENINEIIlai uala	132		