

Title Evaluation of the starch content in potatoes (*Solanum tuberosum*, *sp. tuberosum* cv. Desireé), produced by organic and conventional way, in the Curico, Región del Maule Chile

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Abstract

Chemical composition of potato tubers (*Solanum tuberosum*, *sp. tuberosum*) cv. Desiree were evaluated after two production alternatives; conventional and organic, and the components were: dry matter content, starch, proteins, total and reducing sugars. A total randomized design was used and the values were measured by the Anova with a 95% of probability. There were no significant differences among the parameters evaluated under the two cultivation alternatives. Sensory evaluation with fried potato were also realized by using tubers from the two cultivation alternatives, conventional and organic, at 30 days and 75 days after harvest. Thirteen trained panelist participated, who evaluated the following attributes; color, texture and flavor. According to the panelist there were no differences in relation to any kind of potato tubers, after fried, whatever the cultivation alternatives, in relation to the sensory attributes.