

**Title** Culinary aptitude of different potato varieties early harvest  
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### **Abstract**

The potato can be intended for consumption mainly in two forms, boiled or fried. These forms of use require potatoes with different physico-chemical and organoleptic characteristics. This study was conducted in order to categorize different early harvest potato varieties of suitability for use and included the commercial varieties Chieftan, Red Magic and Daisy and two varieties from the Uruguayan breeding program. The parameters evaluated were the sensory characteristics, evaluated through a panel of 30 consumers, where the attributes darkening, firmness, mealiness, moisture, crispness and residual oiliness (fries potato) and mealiness and browning (cooked potato) were evaluated using a nine points hedonic scale. The luminosity (L) was also measured in raw potato, cooked and fried. In fried potato, the variety Daisy was categorized by consumers as darker (5.27) while Chieftan, Red Magic and the local ones were not different reaching values among 1.90 and 2.23. Red Magic and Daisy were categorized as more mealy (3.23 and 3.70 respectively) related to the others ones, and with a lower moisture content. In addition, Daisy and the local varieties were crispier than Chieftan and Red Magic. In cooked potatoes, no differences in mealiness were found and Daisy was categorized as darker (5.97). There were no differences in the parameter L of the color of the different varieties raw and cooked while, in fried potato Daisy showed more browning in agreement with the consumer perception. According to the results, Red Magic, Daisy and the two local varieties for having more starchy, be less humid and more crisp, could be used both for cooking and frying while Chieftan, to be more wet would be more apt to cooked consume.