CHEMICAL COMPOSITION OF ASTERIX POTATO VARIETY TO INDUSTRIAL PROCESSING CULTIVATED IN DIFFERENTS PLANTING TIME


The potato (Solanum tuberosum subsp) has its commercial product in the tubers, which store important nutrients determining the quality of potato industrialization. This study evaluates the chemical composition of potato variety Asterix grown in summer and winter. The samples were grown in the Alto Paranaiba region in Minas Gerais. The tubers were washed, dried with paper towel, peeled, cut in half cross-sectional slices and cutter into slices of 3mm. The slices were placed in aluminum trays, taken to dryness in oven at 600ºC for 48 hours. After drying the slices were crushed. In this work were realized the analyses: pH, soluble solids, moisture, protein, fiber, ash, lipids, reducing sugars, amylose, starch, carbohydrates and dry matter. Measurements of pH, moisture and soluble solids were performed with fresh tubers, peeled, minced, homogenized with water in a 1:1 ratio. For determination of moisture were used peeled and sliced tubers. The physical-chemical evaluations showed no-difference between the samples for ash, soluble solids and amylose. Samples of the winter crop had higher moisture content, lipid, fiber and protein. The cultivar Asterix the summer harvest would not be suitable for industrial processing (pre-fried potatoes) due to the high content of reducing sugars and low dry matter content.