

## Entrepreneur India

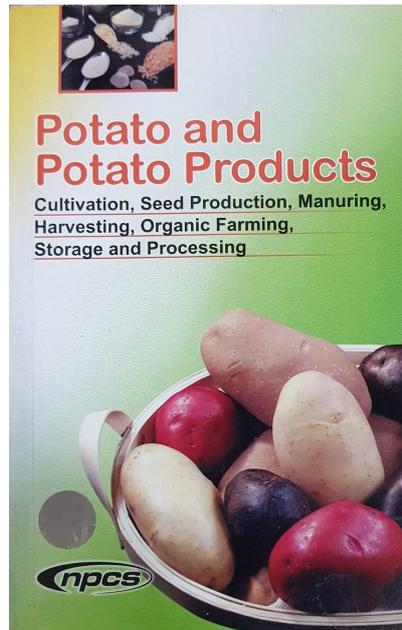
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## Potato and Potato Products Cultivation, Seed Production, Manuring, Harvesting, Organic Farming, Storage and Processing

<b>Code</b>	NI199
<b>Format</b>	paperback
<b>Indian Price</b>	₹1275
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<b>Pages</b>	560
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<b>Publisher</b>	NIIR PROJECT CONSULTANCY SERVICES

### Description

Potato ranks fourth position in the world after wheat, rice and maize as non cereal food crop. Potato is probably the most popular food item in the Indian diet and India is one of the largest producers of potato. It is used in many ways like vegetable, potato wafers/chips, powder, finger chips etc. Potato tubers constitute a highly nutritious food. It provides carbohydrates, vitamin C, minerals, high quality protein and dietary fiber. Potato is a rich source of starch and it is consumed mainly for its calorific value, also contains phosphorus, calcium, iron and some vitamins. Boiling potatoes increases their protein content and almost doubles their calcium content. It is vastly consumed as a vegetable and is also used in various forms such as starch, flour, alcohol, and dextrin and livestock fodder. It is estimated that about 25 % of the potatoes, which are spoiled due to several reasons, may be saved by processing and preservation of various types of processed products. The potatoes can be processed for preservation and value addition in the form of wafers/ chips, powder, flakes, granules, canned slices. Potato granules are used for the preparation of various recipes, to add to vegetable and non vegetable recipes and to enhance the quantity as well as to enrich the food value. There is a huge potential for processed potato products such as potato flakes, potato powder, frozen potatoes, frozen French fries, potato chips/wafers are one of the most popular snack items consumed throughout world. International trade in potatoes and potato products still remains thin relative to production, as only around 6 percent of output is traded. High transport costs, including the cost of refrigeration, are major obstacles to a wider international marketplace. The industry is still growing at a rapid pace where French fries are showing the highest growth followed by potato chips and potato powder/flakes. It is by far the largest product category within snacks, with 85% of the total market revenue.

This book basically deals with origin, evolution, history and spread of potato, potato products, quality requirements for processing, morphological, size and shape, defects, biochemical, dry matter, reducing sugars, phenols, inheritance, morphological attributes, tuber shape, growth cracks, hollow heart, internal rust spots, greening, biochemical attributes, glycoalkaloids, dry matter, reducing sugars, enzymic browning, development of varieties for processing, areas suitable for growing processing potatoes, processing quality of Indian potato varieties, processed potato products, dehydrated products at village level, potato chips, french fries and flakes commercial production, grading manual for frozen French fried potatoes for frozen French fried potatoes, areas of production, varieties, receiving, determining the quality and condition of raw potatoes for frying purposes, determining the quality and condition of raw potatoes for frying purposes, etc.

The present book covers complete details of potato cultivation and processing in proper manner. This book is an invaluable resource for agriculture universities, students, technocrats and entrepreneurs.

## Content

### 1. ORIGIN, EVOLUTION, HISTORY AND SPREAD OF POTATO

Introduction, Origin, Archaeological Evidence, Historical Evidence, Evolution, History, Early History, Spread in Europe, Spread in Asia, Africa, etc., Spread in India

### 2. BACTERIAL DISEASES OF POTATO AND THEIR MANAGEMENT

Bacterial Wilt/Brown Rot, Distribution, Etiology, Diagnostics and Detection, Management, Avoidance, Soft Rot or Black Leg

### 3. POST HARVEST HANDLING OF POTATO

Significance, Post Harvest Losses, Enhancement of Shelf-Life of Potato Tuber, Avoid Mechanical Tuber Damage Including Internal Bruising, Sorting and Grading of Tubers, Wound Healing and Curing, Weight Loss, Dormancy, Storage Temperature, Treatment of Tubers Against Diseases and Insect, Use of Growth Regulators Against Sprouting, Regulation of Sprouting in Stored Potato, Pre-harvest Application for Sprout Suppression, Post Harvest Application for Sprout Suppressions, Mode of Application, Storage, Controlled And Modified Atmosphere Storage of Potato, Other Storage Methods of Potato, Improvised Country Storage, Low Cost Zero Energy Cool Storage, Kucha Mud House or Room Storage, Pit Storage, Viability of Stored Potato Seed, Gamma-Irradiation, Change in Composition During Storage, Percentage Dry Matter, Carbo-hydrates, Phenolic Compounds, Glycoalkaloids, Vitamins, Processing, Morphological Characters, Chemical Composition, Dry Matter, Reducing Sugar Content, Varieties for Processing, Practical Aspect of Potato Processing, Grading, Cleaning, Peeling, Cutting/Slicing, Blanching/Cooking, Frying, Dehydra-tion, Cooling/Freezing, Sterilization, Packaging, Popular Potato Products, Potato Flakes and Granules, Potato Dice, Potato Chips, French Fries, Canned Potatoes

### 4. BIOTECHNOLOGY FOR PRODUCTION OF QUALITY PLANTING MATERIAL

Meristem Culture, Thermotherapy, Chemotherapy, Electrotherapy, Virus Detection and Diagnosis, Micropropagation, Micropropagation in Virus-Free Potato Seed Production, Conclusion

### 5. BREEDING FOR PROCESSING VARIETIES

Potato Products, Quality Requirements for Processing, Morphological, Size and Shape, Defects, Biochemical, Dry Matter, Reducing Sugars, Phenols, Inheritance, Morphological Attributes, Tuber Shape, Growth Cracks, Hollow Heart, Internal Rust Spots, Greening, Biochemical Attributes, Glycoalkaloids, Dry Matter, Reducing Sugars, Enzymic Browning, Development of Varieties for Processing

### 6. TRUE POTATO SEED TECHNOLOGY

Role of TPS Populations, Potential and Advantages of TPS Technology, Constraints/Shortcomings in the Adoption of TPS Technology, Early History, Priority Areas for TPS Dissemination, Economics of TPS Technology, Agronomy of True Potato Seed (TPS), Utilization of TPS for Potato Production, Substrate Composition and Preparation of Nursery Beds, TPS Sowing, Production of Seedlings for Transplanting, Production of Seedling Tubers, Field Preparation, Crop from Seedling Transplanting, Crop from Seedling Tubers, Crop from Seed Broadcasting, Identification Of Suitable TPS Families, Breeding of TPS Populations, Breeding Requirements for TPS, Parental Lines, Flowering, Production and Fertility of Pollen, Berry/Seed Formation, Production of Hybrid TPS, Planting of Hybridization Block, Hybridization, Harvesting of Berries and Seed Extraction, Processing, Packaging And Storage of TPS, Dormancy in TPS, Evaluation and Selection of TPS Populations, Utilization of TPS for Potato Production, TPS Populations Released, Future Strategies

## 7. SEED PRODUCTION

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## 8. PHYSIOLOGICAL DISORDERS

Tuber Cracking, Tuber Malformation or Deformities, Surface Abrasions or Feathering, Hollow Heart, Greening, Black Heart, Low Temperature Injury, Sunscalding, Aerial Tubers

## 9. FAVOURABLE CONDITIONS OF GROWTH FOR POTATO

Climate, Rainfall, Temperature, Light, Soil, Topography, Economical Condition, Capital, Labour

## 10. CULTIVATION

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## 11. MANURING

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## 13. FUNGAL DISEASES AND THEIR MANAGEMENT

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#### 14. LOW INPUT TECHNOLOGY FOR POTATO PRODUCTION

Input Intensiveness of Potato Cultivation, Seed, Cultural Operations, Manures and Fertilizers, Weed Management, Towards Low Input Technology for Potato Production, Tillage, Seed, Fertilizers, Irrigation, Weed Control, Pests and Diseases Control, Organic Farming as a Method of Low Input Technology

#### 15. MICRO-NUTRIENT REQUIREMENTS OF POTATO

Effect of Micro-nutrients on Growth and Yield of Potato, Diagnosis of Micro-nutrient Deficiencies in Soils and Plants, Visual Diagnosis, Deficiency Symptoms, Iron, Manganese, Copper, Boron, Molybdenum, Plant Analysis, Soil Analysis, Micro-nutrient Deficiency in Potato Growing Areas, Response of Potato to Micro-Nutrients, Factors Affecting Response of Potato to Micro-nutrients, Root and Shoot Parameters of Cultivars, Micro-nutrients and Quality of Potato Tubers, Amelioration of Micro-nutrient Deficiencies, Methods of Micro-nutrient Application, Time of Application, Sources of Micro-nutrients

#### 16. WEED MANAGEMENT

Methods of Weed Management, Non-Chemical Methods, Crop Rotation, Summer Polughing, Placement of Fertilizers, Mechanical Control, Chemical Methods, Efficient Use of Herbicides, Calibration, Calculation of Herbicides for Application, Integrated Weed Management, Mulching, Effect of Herbicides on Quality of Potato, Dry Matter, Starch, Protein

#### 17. ORGANIC FARMING

Concept, Definition and Components, Value of Organic Amendments and Soil Conditioners, Bulky Organic Manures, Green Manures, Concentrated Organic Manures, Crop residues, Bio-fertilizers, Vermicompost, Crop and Soil Management, Legume based Crop Rotations, Phytosanitary Crop Rotation, Green Manuring, Agricultural Waste Incorporation in Soil, Agricultural Biopesticides, Sustainable Integrated Nutrient Management, Chemical Fertilizers, Organic Manures, Bio-fertilizers, Green Manuring, Crop Yield and Quality

#### 18. CROPPING SYSTEMS

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## 19. BIOLOGICAL AND SEROLOGICAL DIAGNOSIS OF POTATO VIRUSES

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## 20. POTATO PESTS AND THEIR MANAGEMENT

Soil Pests, Cutworms, Distribution, Nature of Damage, Population Dynamics and Biology, Management, Cultural and Mechanical, Chemical, Biological, Integrated Management, White Grubs, Management, Minor Soil Pests, Foliage Feeders or Defoliating Pests, Defoliating Caterpillars, Distribution, Nature of Damage, Population Dynamics and Biology, Management, Epilachna Beetles, Minor Defoliating Pests, Sucking Pest or Sap Feeders, Aphids, Management, Cultural and Mechanical, Leaf hoppers, Broad Mite, Other Minor Sucking Pests or Sap Feeders, Storage Pests, Potato Tuber Moth, Nematode Pests of Potato, Potato Cyst Nematode (PCN), Root Knot Nematode, Cultural Practices

## 21. POTATO STORAGE

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## 22. POTATO PROCESSING

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## 23. STACKABLE POTATO CHIPS TECHNOLOGY

Introduction, Experimental Work, Main Raw Material Characterization, Press Releases, Viscosity Profiles, Dosing Step, Mixing Step, Sheetting Step, Cutting and Rework Handling, Experimental Work Conclusions, Other Process Steps, Frying and Moulding, Seasoning Device, Portioning and Packaging:

## 24. POTATO

Scientific Name and Introduction, Quality Characteristics and Criteria, Horticultural Maturity Indices, Grades, Sizes and Packaging, Optimum Storage Conditions, Controlled Atmosphere (CA) Conditions, Retail Outlet Display Considerations, Ethylene Production and Sensitivity, Physiological Disorders, Postharvest Pathology, Quarantine Issues, Suitability as Fresh-cut Product, Special Considerations

## 25. TREATMENT AND DISPOSAL OF POTATO WASTES

Pollution, Terminology, Testing, Regulations, History, Characteristics of Processing Plant Effluents, Components of Potato-Processing Waste, Effect of Process, Design of Effluent Treatment Facilities, Waste Treatment Processes, In-Plant Treatment, Screening (Pretreatment), Primary Treatment, Secondary Treatment. Biological Filters, Anaerobic Systems, Solids Disposal, Advanced Wastewater Treatment, Filtration, Other Treatment Methods, Application in Potato-processing, Municipal Treatment

## 26. ADVANCED THERMAL APPLICATIONS IN POTATO PROCESSING

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## 27. SNACK CHIP DEEP FAT FRYING

Process Description, Emissions and Controls, Emissions, Controls

## 28. TROIKA POTATO CHIPS

Business Plan, Summary, The Enterprise, General Information, Contributed Capital, Appraising Market Value of Stockholders' Equity, Decision Making, Profit Sharing, The Product, Analysis of Market and Competition, Marketing and Pricing Strategy, Organization of the Production Process, Risk Factors, Financing and Distribution of Profits, Financial Planning, Appendix, Cultural and Sociological Notes, The Russian Sense of Time, Openness Versus Secrecy, Obedience Versus Autonomy, Attitude toward Law and Contracts, The Importance of Relationships, Organized Crime, Working with Russian Partners

## 29. MANUFACTURE, STORAGE AND TRANSPORT OF FROZEN FRENCH FRIES

Importance of Frozen Potato Products, Types of Frozen Products, Desirable Characteristics of Processing Potato Varieties, Effects of Crop Production Inputs on Processing Quality, Harvest, Storage, Processing, Frozen Product Storage, Transportation, Preparation for Final Cooking and Consumption

### 30. GRADING MANUAL FOR FROZEN FRENCH FRIED POTATOES

For Frozen French Fried Potatoes, Areas of Production, Varieties, Receiving, Determining the Quality and Condition of Raw Potatoes for Frying Purposes, Determining the Quality and Condition of Raw Potatoes for Frying Purposes, Manufacture, Washing, Manufacture, Peeling, Trimming, Slicing, Sizing, By-Products, Desugaring, Blanching, Frying, Fat or Oil, Time and Temperature, Packaging, Inspection During Packing Operations, Inspecting the Product, Sample Unit Size, In Retail Type , In Institutional Type, Fry Color, Fry Color of the Individual Units, Fry Color of the Sample Unit, Fry Color Designation of a Sample Unit, Re-fry Color, Re-fry Color of the Sample Unit, Re-fry Color Designation, Types, Styles, Strips, Length Designations, Determining the Length, Minimum Equipment for Inspecting Frozen French Fried Potatoes, Preparation of Sample, Quality Evaluation, Grade Factors Which are not Scored Flavor, Color Designation of a Sample Unit, Grade A, Good Color, Grade B Reasonably Good Color, Substandard, Uniformity of Size and Symmetry, Grade A, Grade B, Considerations, Defect Tables in the Standards, Assigning the Score for Defects Procedure, Texture, Heating the Product, Oven Method, Deep Fat Method, Sogginess, Hardness, Pull Away, Crisp Outer Surface, Sugary Ends, Excessive Oiliness, Score Points, Scoring Procedure, Certification, Special Instructions, Fry Color Classification, Type, Style, Length Designations, Requests for Specific Certificate Information, Procedure

### 31. PERFORMANCE ENGINEERED FRYING AND FILTRATION SYSTEMS

SF Series Oil Filter, Consumers Love Coated, Proven Fryers and Filters, Maintaining Cooking Oil Quality, Long-Term Process Productivity, LINK is Comprised of Four Distinct Modules, Productivity Relies on Effective Filtration, An Unlimited Menu of Coated Products, Fryer Heat Method Comparison Analysis, Direct Heat - Direct Fired, Key Advantage, Key Disadvantages Direct Heat- Indirect Fired, Key Advantage, Key Disadvantages

### 32. COST EFFICIENCIES IN SNACK

#### FOOD PROCESSING

Highlights, Sector Overview, Company Description, The Situation, Audit Findings, Humpty Dumpty™'s Path to Innovation and Profitability, 2nd Stage R&D Study, Implementation Status, Drivers for Change, Implications to the Food Sector, Food Industry Cost Reduction Program, Ontario Ministry of Agriculture and Food (OMAF)

### 33. LATEST RADIX POTATO FLAKE SORTER

INSTALLATION EXCEEDS EXPECTATION

### 34. THERMAL PROCESSING SYSTEMS FOR POTATOES

The Experience You Need, The Excellence You Deserve, Satisfying Customer

Performance and Profit Objectives, Testing and Research, Computer Aided Design and Manufacturing, Turnkey Installation, A World Renowned Service Organization, Choose From these Accessories & Options to Customize Your National Installation, Apron Cleaning Devices. Feed/Discharge Equipment, Other Options, National Offers a Complete Line of Thermal Processing Equipment to Meet the Needs of the Potato Industry, Conveyor Preheater, Two-Stage/ Tri-Mode Belt Blancher, Bi-Mode Dextrose System, Conveyor Dryers & Equilibration Systems, The Seal-Welded Modular Dryer(SWMD)

### 35. THE POTATO SYSTEM IN WEST JAVA, INDONESIA

Abstract, Acknowledgments, The Potato System

In West Java, Indonesia, Introduction, General Considerations, Methods and Procedures, Potato Production, Present Situation and Trend in production, Cultural Practices, Cost and Benefit, and Institutional Aspects, Conclusions and Issues for Further Research, Potato Marketing, General marketing Situation and Trend in Price of Potatoes, Marketing of Ware Potato, Potato Seed, and Processing Potato, Ware Potato Marketing, Sorting and Grading, Marketing Channels, Field Petty Assembly Traders, Contract traders, Rural Assembly Traders, Regional/Inter-Regional Traders, Wholesalers, Retailers, Marketing Margins, Potato Seed Marketing, Marketing Channels and Marketing Margins for Potato Seed, Marketing of Potatoes as Raw Material for Chips, Conclusions, Potato Processing, Large-Scale Potato Chips Processing, Small-Scale Potato Chips Processing, Conclusions, Consumer Preferences for Potato Chips, Consumer Preferences by Income Group: Results of a Household Survey, Panel Survey of Acceptance of Several Potato Chip Products, Conclusions, Conclusions and Recommendations

### 36. SCREW BLANCHER FOR POTATO PROCESSING

The equipment, The advantages, Technical Data Screw Blancher

### 37. PREWASHER WITH CYCLONE DESTONER FOR POTATO PROCESSING

The Process, The equipment, The advantages, Technical Data, Prewasher

### 38. BATCH FRYER

Automatically Produce Consistently Uniform Kettle Style Potato Chips, Up to 360 lbs/hr or More, Superior Oil quality, Oil Level Control, Ready to Run, Automatic Slice Stirring, Full PLC control, Easy Cleaning, Optional Features

### 39. BOOSTER HEATER

Utilize Wasted Exhaust Heat, Boost Output & Save Fuel, Uniform Heat Transfer, Self-Cleaning Tubing, Multi-Layer Insulation, Rugged Construction, Booster Heater Model

## About Niir

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