Effect of Time of Harvest on Five Sweet Potato Varieties in Root and Flour Yield and Bread-Making

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## ABSTRACT

Two studies were conducted to determine the most appropriate stage for harvesting five sweet potato varieties (Paramonguino, Lirio, Seedling-50, Chilingano, and Blanco LM) by considering the relationship between root (R) and foliage (F).

Chilingano, Lirio, and Blanco LM were used in the first experiment, and in the second experiment, Lirio, Paramonguino, and Seedling-50. In both experiments, the best results were obtained with a R/F relation around 1.5. The highest flour percentage was obtained with a R/F above 1.5, but decreasing its quality. Both parameters were better with a R/F ranging from 1 to 1.5. Paramonguino and Chilingano gave the highest yields (25 t/ha) and were the best for breadmaking. Blanco LM and Paramonguino had more flour percentage (20%).

Yield and Flour Production of Twelve White, Sweet Potato Cultivars for Industrial Use

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## ABSTRACT

An experiment was carried out to identify cultivars with high root and foliage yields as well as good quality flour. The best root yields were obtained with Alcala (18 t/ha) and Buen Pobre (16 t/ha); foliage yields were highest in Maleño (30 t/ha) and Ihuanco (20 t/ha); Chilingano, Pierna de Viuda, and Ihuanco gave highest percentage of flour production (34%). In breadmaking, substituting 10% of wheat flour with sweet potato flour gave favorable results in the quality and form of bread.

All cultivars were tolerant to the root-knot nematode (Meloidogyne incognita). We believe that white, sweet potato cultivars were tolerant because of their thick skin and periderm, which make it difficult for nematode penetration.