

Assessment of Potato Products Treated with PEF

Introduction

- PEF in food processing
- Sweet potato chips
- Mashed potatoes
- Measurement of reducing sugars
- Acrylamide reduction
- Product quality

Problem: Acrylamide = Probable Carcinogen and Neurotoxin (Fig 1)

Hypothesis: PEF to lower reducing sugar content in sweet potato chips and potato flakes

Objectives

- Lower reducing sugars
- Effect of rinse water temperature and time on reducing sugar content
- PEF vs non-PEF
- Sensory evaluation

Methods

- Sweet Potato Slice Rinse (Fig. 2)
 - PEF treatment of whole sweet potato
 - Sliced and washed (30, 60, 120 sec)
 - Wash water temp (cold, warm, hot)
 - Water analysis by HPLC-CAD
 - Glucose and fructose quantitation
- Instant Mashed Potato Triangle Test (Fig. 3)
 - 4 samples: 2 PEF + 2 non-PEF
 - Each person tasted 3 samples
 - Statistical analysis of results



Fig 1. CA warning label



Fig 2. PEF treated left, non-PEF right



Fig 3. Triangle Test

Results

- Sweet Potato Slice Rinse
 - Data showed consistent correlation between rinse time and sugar content
 - Blue is fructose, orange is glucose (Fig. 4)
- Instant Mashed Potato Triangle Test
 - Participants rated samples, calculated average ratings (Table 1)

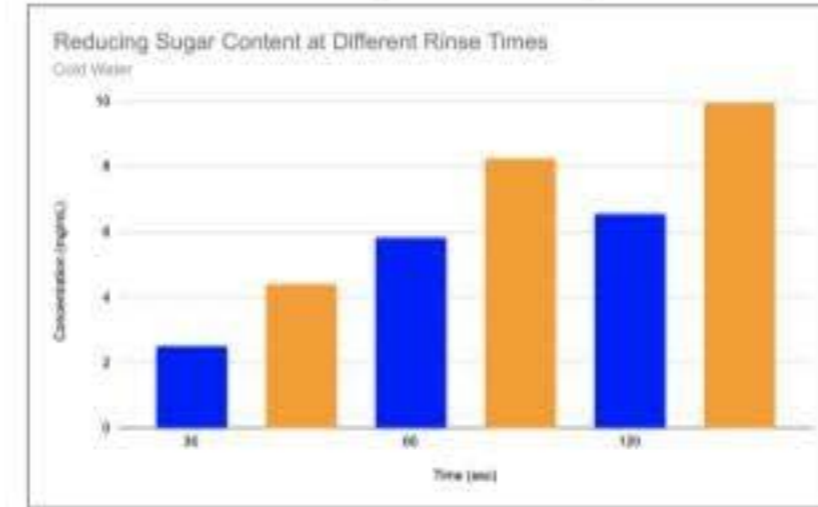


Fig 4. Both glucose and fructose content increased with wash time

	Control Sample 1	PEF Sample 2	Control Sample 3	PEF Sample 4
Texture Rating		3.6	3.9	3.8
Taste Rating		3.1	3.8	3.1
Smell rating		3.1	3.6	3.4
Average		3.3	3.8	3.4

Table 1. Calculated average ratings out of 5.0 possible points

Conclusions

- Sweet Potato Slice Rinse
 - Increase in wash time increases the amount of reducing sugar removed.
 - The temperature of water does not matter.
 - The non-PEF treated potatoes did not have as much reducing sugar removed.
- Instant Mashed Potato Triangle Test
 - No statistical difference PEF vs non-PEF instant mashed potatoes