The most complete Potato Handbook in the world

Auteur: Prof. dr. Anton J. Haverkort

Eating potatoes is indispensable in virtually the entire world. This ancient, very healthy and nutritious tuber is one of the three most cultivated and eaten global food products. In Asia and Africa its production is growing faster than the population. The potato plays a key role in the food supply as a vegetable or main ingredient of the meal, because it uses resources efficiently and is increasingly sought after as a globally traded crop. That is why it is high time for the very first and most in-depth reference work on the potato on earth. The available knowledge about the potato is brought together in the 600-page Handbook in the world.

The described technical and scientific bases of the potato are the same for all environments, so the book is important for development, cultivation and use in all climates and for all levels of mechanization. In short, a Handbook that should not be missing in the bookcase of the potato professional. The handbook appears in Dutch and English.
with knives or with an abrasive carborundum fleck crystal coating in about 50 kg batches. Depending on desired severity of peeling, the carborundum layer varies in coarseness. Water is used in this process to ease the operation and to assist in removing the peel. This method is relatively sharp but the losses are considerable. It is common in the production of crisps where the cost of the raw material is relatively high compared to the cost of raw material in French fries but where the quality of raw material to be peeled is much less per factory. In large scale chips (French fries) production the skin is disposed of in a steam peeler.

A steam peeler is an apparatus that peels potato with the aid of steam. It is a double walled with an unevenness such as parts of the peel, black spots and green parts. If not already done so before, after peeling the tubers are graded according to size to suit the required specification of the production line into which they are fed.

## Cutting, grating and shredding

Before cutting, the tubers are pre-heated with warm water of 55 °C for 40 minutes or subjected to a pulse electric field for the same purpose. Many cells within the tubers are disrupted during this process which eases the cutting process that then costs less energy. It leads to less shear than without the pre-cutting treatment. Oversized potatoes are halved or quartered before being cut while passing the cutting grid (knives). They then receive their final shape such as crinkle or ribbed slices for crisps or chips of various lengths, thickness and shapes. The tubers pass the knives lengthwise positioned in conically shaped tubes filled with water at a speed of 20–40 km/hour. The strips (chips), are graded on sieve decks into different lengths and slivers (splinters) and nubbins (small parts) are removed. Next, they pass an optical sorter that removes by air flow any unwanted chips that present green or black parts. Optical sorting devices with the aid of a camera blow aberrations out of the flow of product with the aid of air valves (pneumatic blowing). These are placed at various steps within the production process.

Potatoes for crisps are sliced in a rotating drum provided with stationary knives through which the tubers are forced by centrifugal forces. The slices are washed and conveyed over a mesh if removes any unwanted small parts by means of filtering.

### Contents

**Potato Handbook**

The book, richly illustrated with over a thousand photos and many hundreds of diagrams and graphs, comprises a total of five fully elaborated chapters divided into clear paragraphs and is provided with an index. The first chapter deals with people who consume potatoes, create economic value and set up related organizations. Chapter two is based on the plant, its growth, how it uses sun, water and mineral resources and how it defends itself against diseases and pests. In the third chapter, the Handbook gives an overview of the propagation material with both a genetic and a seed material component. All aspects of the crop in its environment of soil and weather in various climates as well as the influence of climate change is described in the fourth chapter. In conclusion, chapter five deals with the cultivation and storage of the tubers with all the equipment and organization involved.

### About the author

Author Professor Anton J. Haverkort was born and raised in the Netherlands at the parental farm with pre-basic clonal seed potato selection. After studying at Wageningen University, he worked as a researcher for many years in Asia, Africa and South America. His research at the International Potato Center (CIP), Reading University (UK), Wageningen University in the Netherlands and as visiting professor at the universities of Hokkaido (Japan), Pretoria (South Africa) and Niğde (Turkey) yielded a vast amount of results on the potato crop, ranging from the molecular genetic to systems analytical level. As a Wageningen UR scientist he published prolific, visited many countries and advised many companies and governments about research and development of the potato.
Pre-order action
To make the publication extra attractive, we offer the possibility until June 15, 2018 to order the book in advance at a reduced price. After publication on August 22, 2018, the price of the book is €92.65 (excluding VAT and shipping costs).

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Order information
The Potato Handbook is published in Dutch and English. It is meant for everyone who wants to delve deeper into the potato, such as growers, extensionists, technicians, students, researchers and participants in the value chain in all climates and cultivation systems.

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