

A Review on Extraction of Phytochemicals from Potato Tubers

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Abstract: Potatoes are among the leading staple crops due to nutritional value and high demand. The undersized and damaged potatoes are considered low grade and mainly dumped as a waste or used in animal feed. The study aimed to extract starch from low grade potatoes, its modification to improve the starch properties and formulation of gluten free cookies using modified starch (MS). The starch was extracted from low-grade potatoes of three varieties known as Asterix, Kruda and Mosaic, using the water steeping method. The native starch (NS) was modified using lintnerization and repetitive autoclaving. MS contains high amylose content which is associated with health benefits.

Keywords: Potato starch, Modified starch, Water steeping, Gluten-free cookies