SIGNIFICANT REDUCTION OF POST-HARVEST PHYSIOLOGICAL DETERIORATION IN HIGH PVAC CASSAVA

Nelson Morante^{1,2}, Teresa Sánchez^{1,2}, Juan Carlos Pérez^{1,2}, Fernando Calle^{1,2}, Hernán Ceballos^{1,2}

¹International Center for Tropical Agriculture (CIAT); ²HarvestPlus.

In November 2008 samples of cassava roots from genotype GM 905-66 were harvested and shipped to Iowa, USA to conduct bioavailability studies. This genotype produces roots with average total carotenoids content around ten micrograms and betacarotene around 7.5 micrograms. Just by accident two roots from this genotype were left on a desk and maintained at room temperature through the end of the year holidays. In February 2008 the roots were cut and, surprisingly, they did not show any symptom of post-harvest physiological deterioration or PPD. Cassava roots spoil one or two days after harvest as a result of this PPD which is an induced reaction from the plant and not the result of infectious agents. PPD remains a major problem for cassava because it means that it needs to be processed or consumed 2-3 days after harvest. In practice this means high marketing prices for cassava roots, and frequent losses that for the poor farmers mean a major setback. Previous research had demonstrated that there was a delay for the onset of PPD in yellow cassava roots but of only one or two days at best. This earlier report was based on a generation of cassava germplasm that had not benefited from the breeding efforts that allowed producing genotypes such as GM 905-66 with a much higher carotenoids level. This early discovery prompted CIAT to conduct an *ad hoc* replicated study that confirmed earlier findings. The anti-oxidant properties of carotenoids would offer a biochemical explanation in the reduction of PPD which has been demonstrated to be an oxidative process.

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