

GROUP 3 RESULTS OF THE BRAINSORMING SESSION

Ques.1: What are the 3 distinct utilization channels in

- **Fries**



- **Boiled/
Porridge**



• Puree for bakery and confectionary products

- **Starch**



Ques.2: What are the **key traits** for each of these segments? (Que.3: Trait amenable to NIRS/fast throughput method?)

Fries	Boil/Porridge	Puree for bakery and confectionary products	Starch for different uses
<ul style="list-style-type: none"> • High dry matter (Y) • Texture (pectin with great influence) (Y) • Flavor (Y for sugar) • Color (Y) • Storability/Transportability • Shape and size 	<ul style="list-style-type: none"> • High dry matter • Texture (pectin with great influence) • Flavor • Color • Storability/Transportability 	<ul style="list-style-type: none"> • High carotenoids • Good texture of final product • High dietary fibre • Color • Storability/Transportability 	<ul style="list-style-type: none"> • Right color • Starch granule size • Amylose:Amylopectin ratio (High amylose starch often better) • Functional properties • Storability/Transportability

Quest. 4: Approach to confirm consumer profiles...

- We need better capacity for sensory analysis for different consumer and uses.
- Detailed end-use targeted surveys by food and social scientists.