

The background of the slide is a close-up, high-resolution photograph of numerous sweet potato slices. The slices are cut into thin, irregular rounds, showing a vibrant orange interior and a thin, darker brown outer skin. They are piled together, creating a dense, textured pattern of warm orange and brown tones.

# SWEETPOTATO

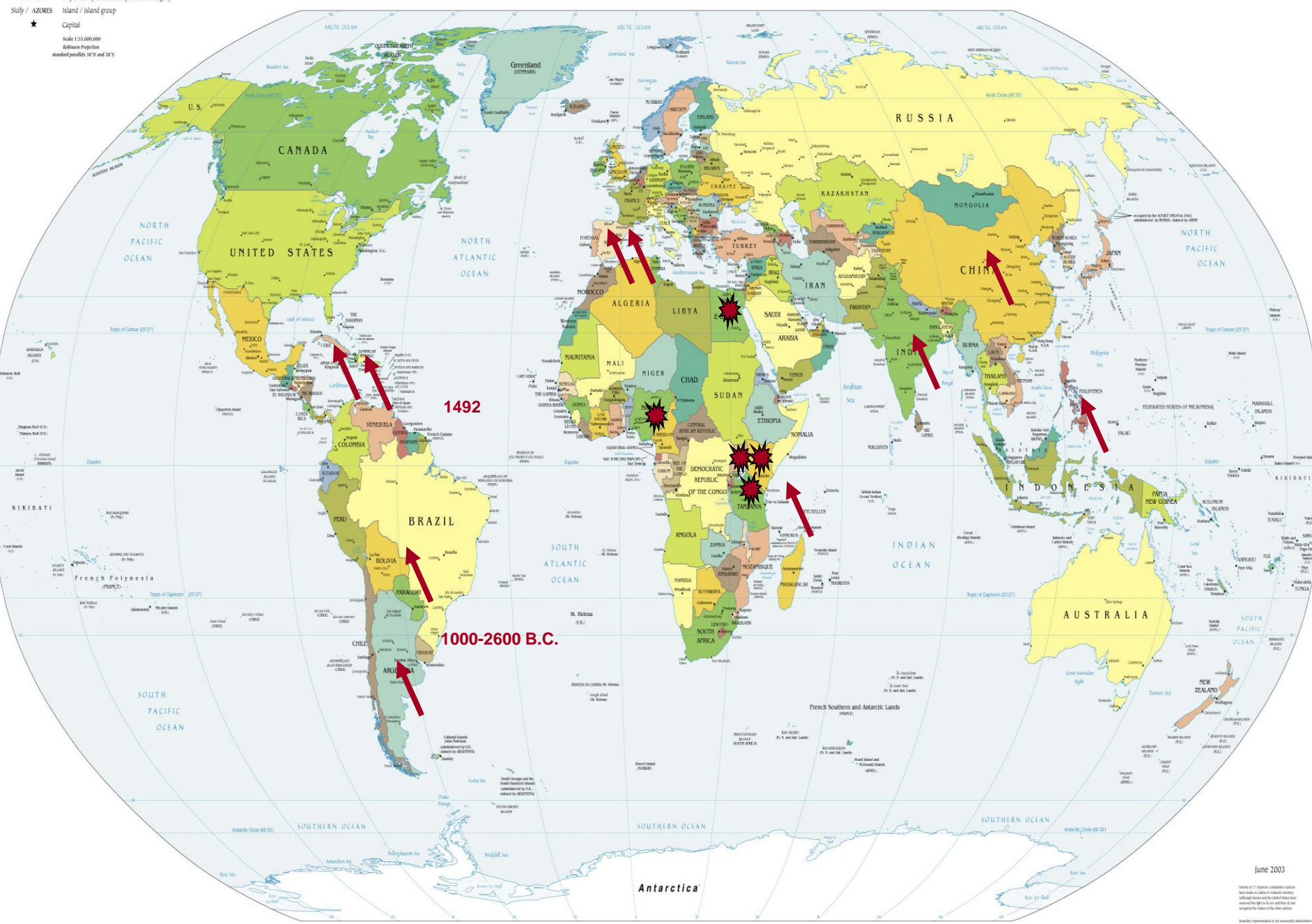
**Mervat M. M. Ahmed EL-Far**

**Agricultural Genetic Engineering Research Institute (AGERI)  
Agricultural Research Centre**



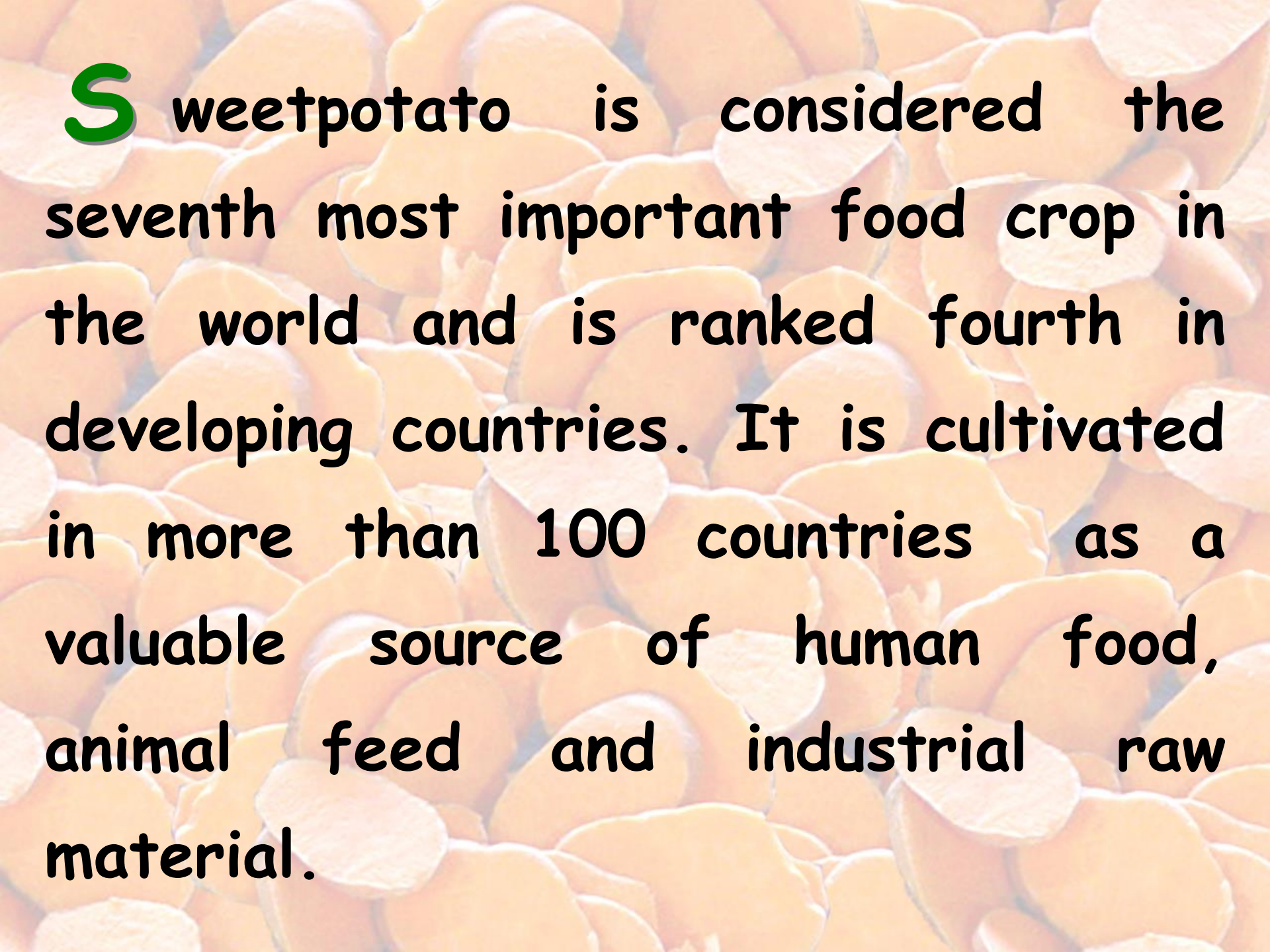
# Political Map of the World, June 2003

AUSTRALIA  
Bermuda  
Styl / AZORES  
★  
Scale 1:35,000,000  
Robinson Projection  
standard parallels 36°N and 36°S



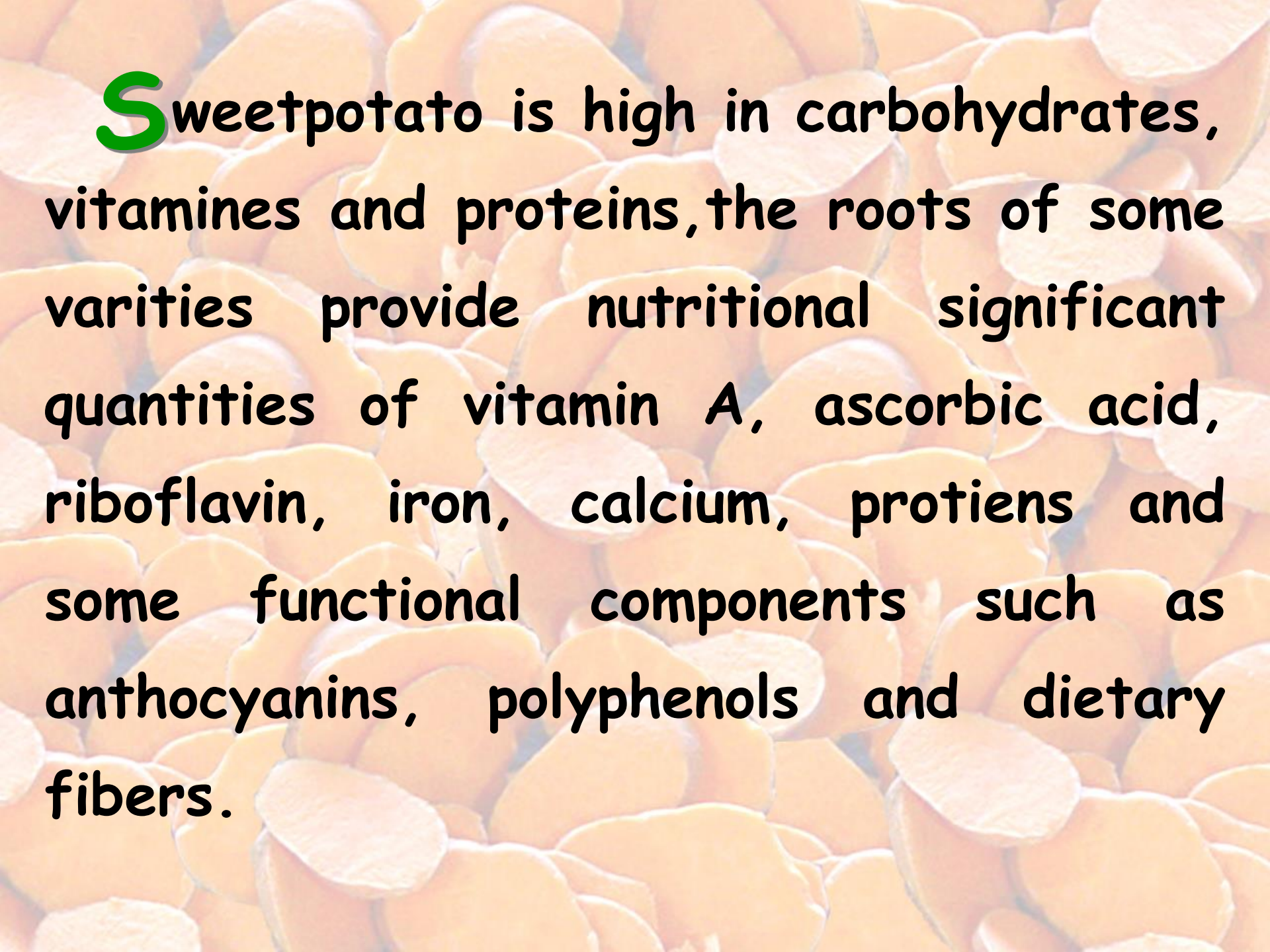
June 2003

Source: U.S. State Department  
Data based on U.S. State Department  
information and other sources. The  
United States is not responsible for  
any errors or omissions in this  
map. The map is not a political  
statement.

The background of the image is a close-up, slightly blurred photograph of numerous slices of sweet potatoes. The slices are arranged in a dense, overlapping pattern, showing their characteristic orange color and irregular, wavy edges. The lighting is soft, creating a warm and textured appearance.

**S**weetpotato is considered the seventh most important food crop in the world and is ranked fourth in developing countries. It is cultivated in more than 100 countries as a valuable source of human food, animal feed and industrial raw material.



The background of the slide is a close-up, slightly blurred image of numerous thin, circular slices of sweet potatoes. The slices are a vibrant orange color, with some showing the lighter-colored flesh and others showing the darker skin. They are piled together, creating a textured, organic pattern that fills the entire frame.

**S**weetpotato is high in carbohydrates, vitamins and proteins, the roots of some varieties provide nutritional significant quantities of vitamin A, ascorbic acid, riboflavin, iron, calcium, proteins and some functional components such as anthocyanins, polyphenols and dietary fibers.

According to CSPI nutritionists, the single most important dietary change for most people would be to replace fatty foods with foods rich in complex carbohydrates, such as sweet potatoes.

CSPI gave foods points for their content of dietary fiber, naturally occurring sugars and complex carbohydrates, protein, vitamins A and C, iron and calcium. Points are deducted for fat content (especially saturated fat), sodium, cholesterol, added refined sugars and caffeine. The higher the score, the more nutritious the food.

SWEET POTATO, BAKED	184
POTATO, BAKED	83
SPINACH	76
KALE	55
MIXED VEGETABLES	52
BROCCOLI	52
WINTER SQUASH, BAKED	44
BRUSSELS SPROUTS	37
CABBAGE, RAW	34
GREEN PEAS	33
CARROT	30
OKRA	30
CORN ON THE COB	27
TOMATO	27
GREEN PEPPER	26
CAULIFLOWER	25
ARTICHOKE	24
ROMAINE LETTUCE	24



# THE CSPI NUTRITION SCOREBOARD

NUMBER  
**1**

## SWEET POTATO RANKS NUMBER ONE IN NUTRITION

CSPI is a non-profit, independent organization seeking to improve the public's health by offering reliable nutrition information and by working to reform the nation's food and health policies. Ratings listed are for average-size servings. Adjust the score proportionally for larger or smaller portions.

In a recent study, the Center for Science in the Public Interest (CSPI) ranked the sweet potato number one of all vegetables. With a score of 184, the sweet potato outscored the next-highest vegetable by nearly 100 points. CSPI nutritionists recommend choosing foods that are near the top of the chart and eating less of the foods that have negative values or are near the bottoms. A varied diet, composed mainly of grain products and fresh vegetables and fruits, is best.

**According to CSPI nutritionists, the single most important dietary change for most people would be to replace fatty foods with foods rich in complex carbohydrates, such as sweet potatoes.**

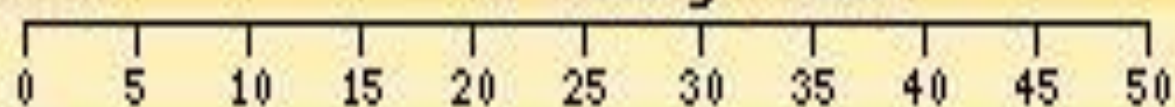
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<b>CAULIFLOWER</b>	<b>25</b>
<b>ARTICHOKE</b>	<b>24</b>
<b>ROMAINE LETTUCE</b>	<b>24</b>

# Nutrients in Sweet Potato, Baked, With Skin

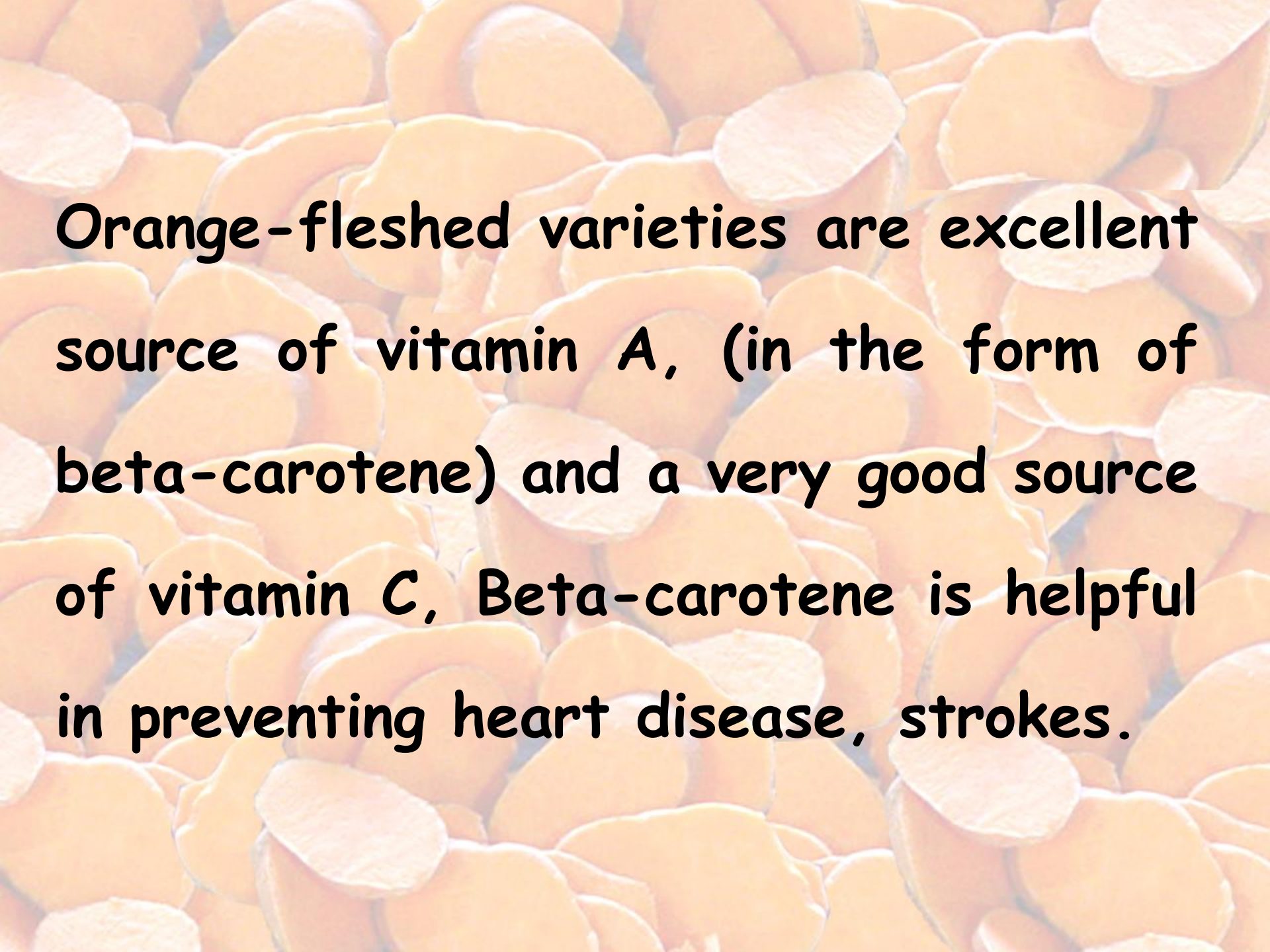
1.00 each (77.00 grams)

% Daily Value



Nutrient	% Daily Value
vitamin A	262.2%
vitamin C	28%
manganese	26%
copper	13%
dietary fiber	13%
vitamin B6 (pyridoxine)	13%
potassium	9%
iron	8%
Calories (95)	19%

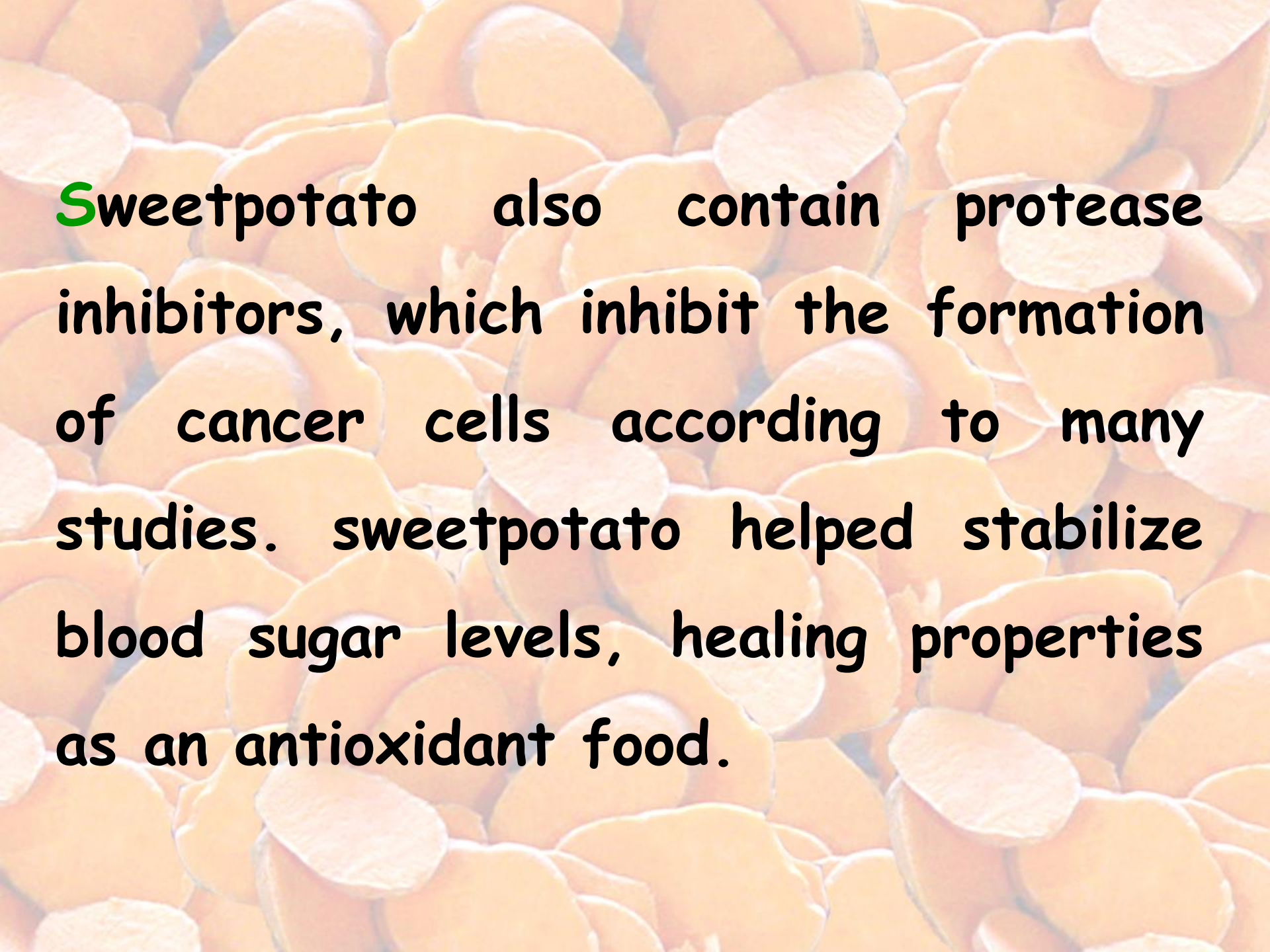


The background of the image is a close-up, slightly blurred view of many sliced orange carrots. The slices are of various thicknesses and are arranged in a dense, overlapping pattern, creating a textured, orange-toned background. The lighting is soft, highlighting the natural texture of the carrot flesh.

**Orange-fleshed varieties are excellent source of vitamin A, (in the form of beta-carotene) and a very good source of vitamin C, Beta-carotene is helpful in preventing heart disease, strokes.**



**S**weetpotato increase milk production in nursing mothers and are an excellent food for those that do heavy muscular activities, as they enhance strength. it is used to treat ulcers and inflamed colon conditions. It has long been used to improve against anemia, constipation, diarrhea, dysentery, poor circulation, hemorrhoids high blood pressure, mastitis, and premature ejaculation.

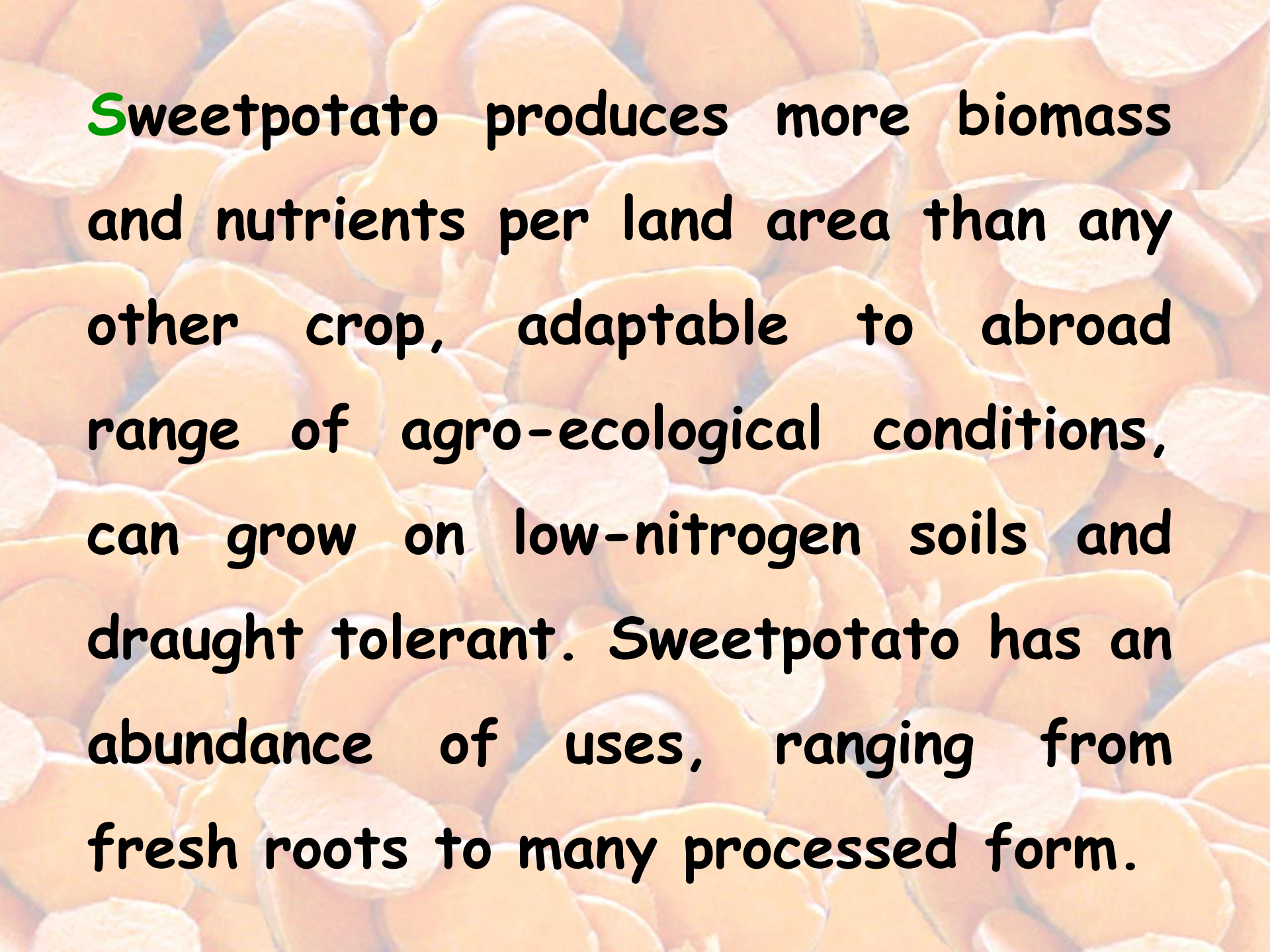
The background of the image is a close-up, high-resolution photograph of numerous thin, circular slices of sweetpotatoes. The slices are piled together, creating a dense, textured surface. The color of the slices is a warm, golden-orange, with some areas appearing slightly lighter or darker due to the lighting and the natural variation in the vegetable's flesh. The lighting is soft and even, highlighting the smooth texture of the slices.

**Sweetpotato also contain protease inhibitors, which inhibit the formation of cancer cells according to many studies. sweetpotato helped stabilize blood sugar levels, healing properties as an antioxidant food.**



**S**weetpotato contains phytochelatins which can bind to heavy metals and can therefore help in detoxifying the body of copper, mercury, lead, and cadmium. In folk medicine, if a child accidentally swallowed a coin, sweet potatoes would be given to stick to the object and carry it out of its system more easily.

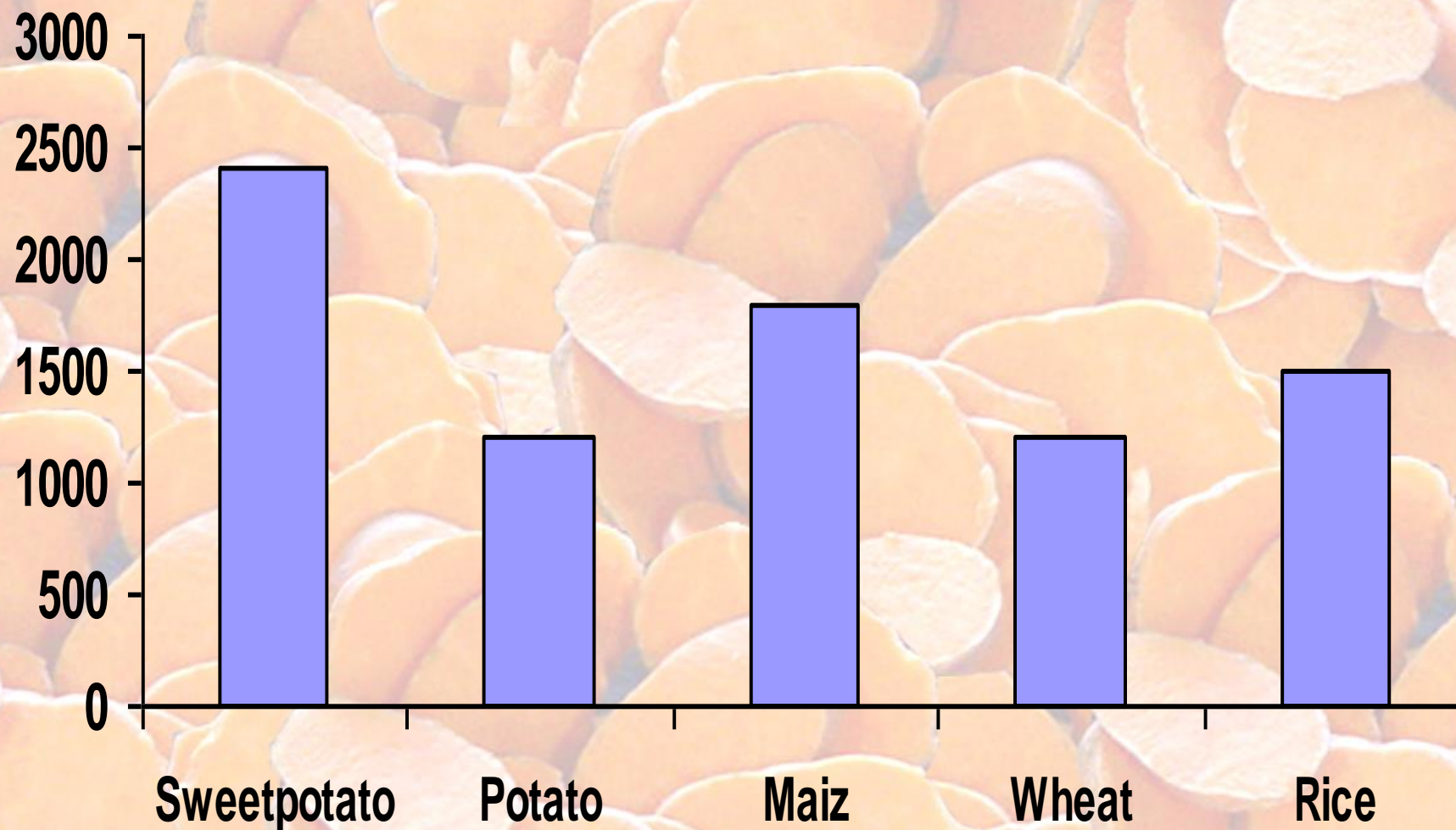
In a Japanese study of twenty-eight fruits and vegetables tested for binding with cholesterol and lowering it, sweetpotato ranked number one.

The background of the slide is a close-up, slightly blurred image of many sliced sweetpotatoes. The slices are arranged in a dense, overlapping pattern, showing the orange flesh and the lighter-colored skin. The lighting is warm, giving the image a golden-orange hue.

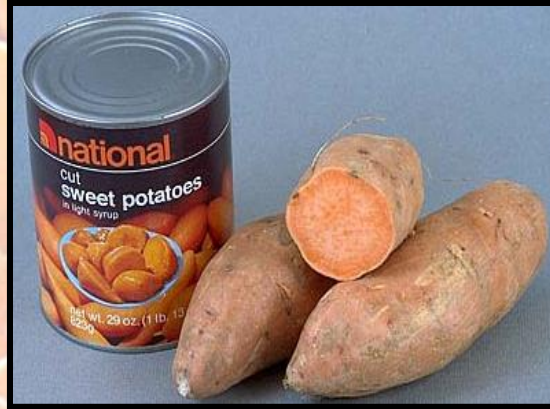
**S**weetpotato produces more biomass and nutrients per land area than any other crop, adaptable to a broad range of agro-ecological conditions, can grow on low-nitrogen soils and draught tolerant. Sweetpotato has an abundance of uses, ranging from fresh roots to many processed forms.



# Dry matter value Kg/Ha





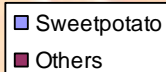
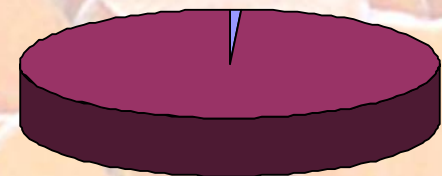




The background of the image is a dense, close-up pattern of sliced orange segments. The slices are arranged in a somewhat chaotic but repetitive manner, creating a textured, warm-toned surface. The colors range from a pale, almost white-orange to a deep, vibrant orange, with some slices showing the darker, fibrous inner part of the fruit.

**In Egypt**

**S**weetpotato is grown in Upper Egypt, Nubaria, Kafr Elsheikh and Menoufia, the area of sweet potato under production has reached 28.000 acres with an average yield 12 tons/acre.





**Nutritional studies in Egypt gave the evidence that population in Egypt suffer from the deficiency of zinc, iron and vitamin A, making them more vulnerable to illness, fatigue, visual and memory impairment and increasing the possibility of mental retardation among their children.**

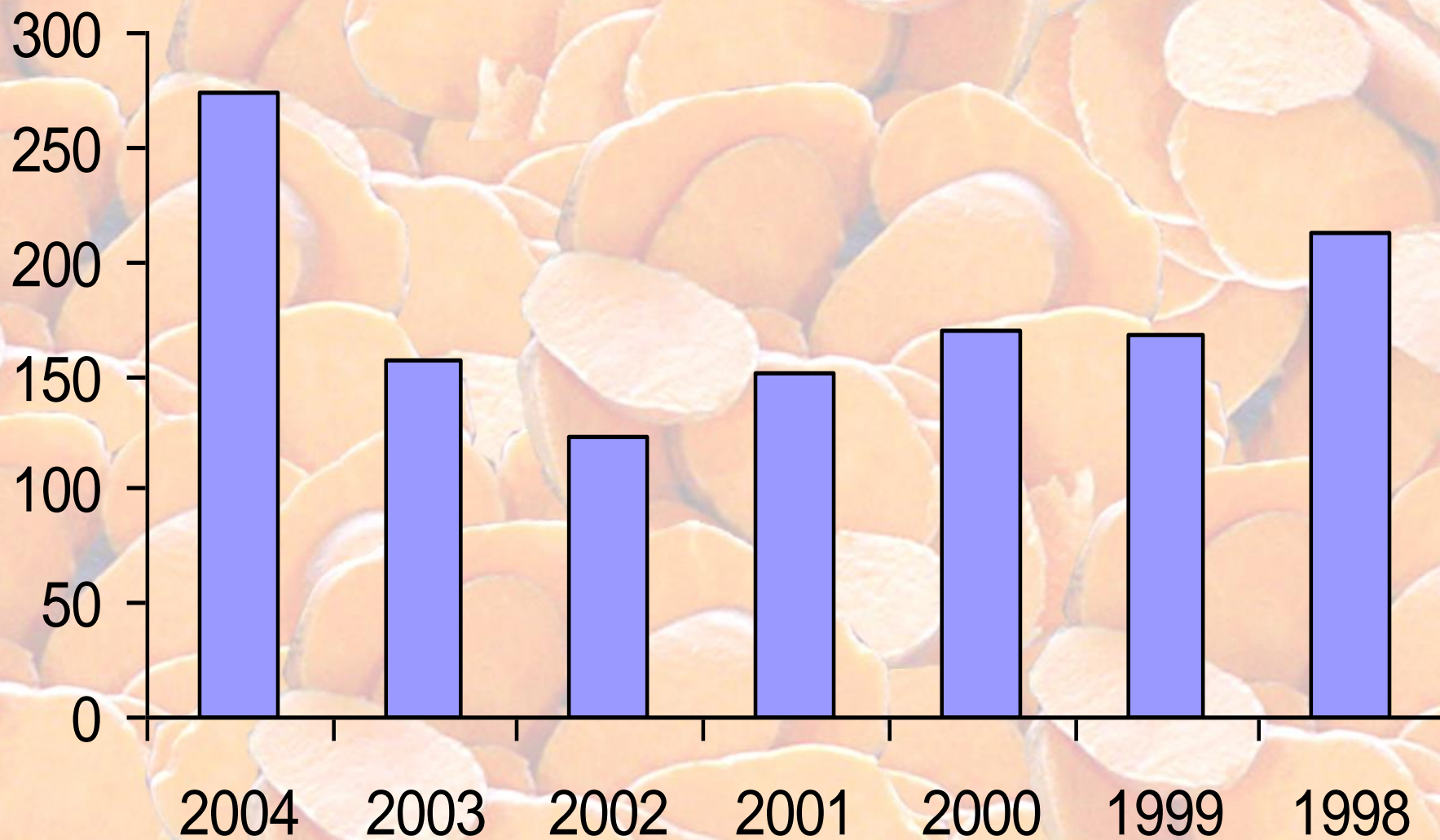
The background of the slide is a close-up, high-resolution image of numerous sweet potato chips. The chips are a vibrant orange color, indicating they are cooked, and have a slightly irregular, wavy shape. They are piled together, creating a dense, textured surface that fills the entire frame. The lighting is even, highlighting the natural texture of the potato skin and the uniform color of the chips.

**During the last three years, demand for sweetpotato export has been increased.**

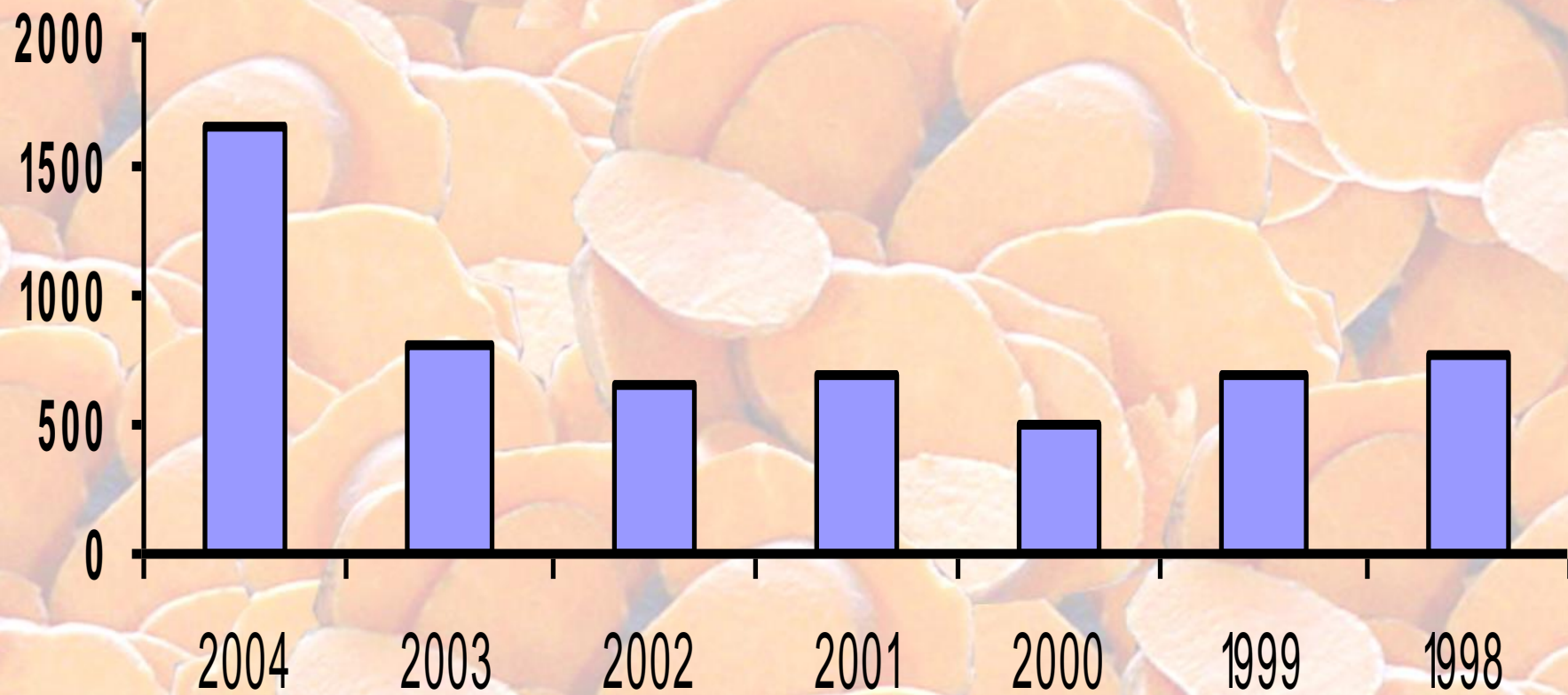
**While Egypt export only 6.000 tons to Europe,**



## Exports Unit Value (US \$/tonne/No)



## Exports Value (1000 US \$)













Pests and diseases prevent the crop from reaching its maximum agricultural potential. Virus diseases have been attributed as the main cause of low yield.

Productivity, low quality and the major cause of cultivar decline; losses often reach 65 to 90 %. For this reason farmers did not appreciate planting sweetpotato.



For that we have adopted the idea of improving the sweetpotato crop.

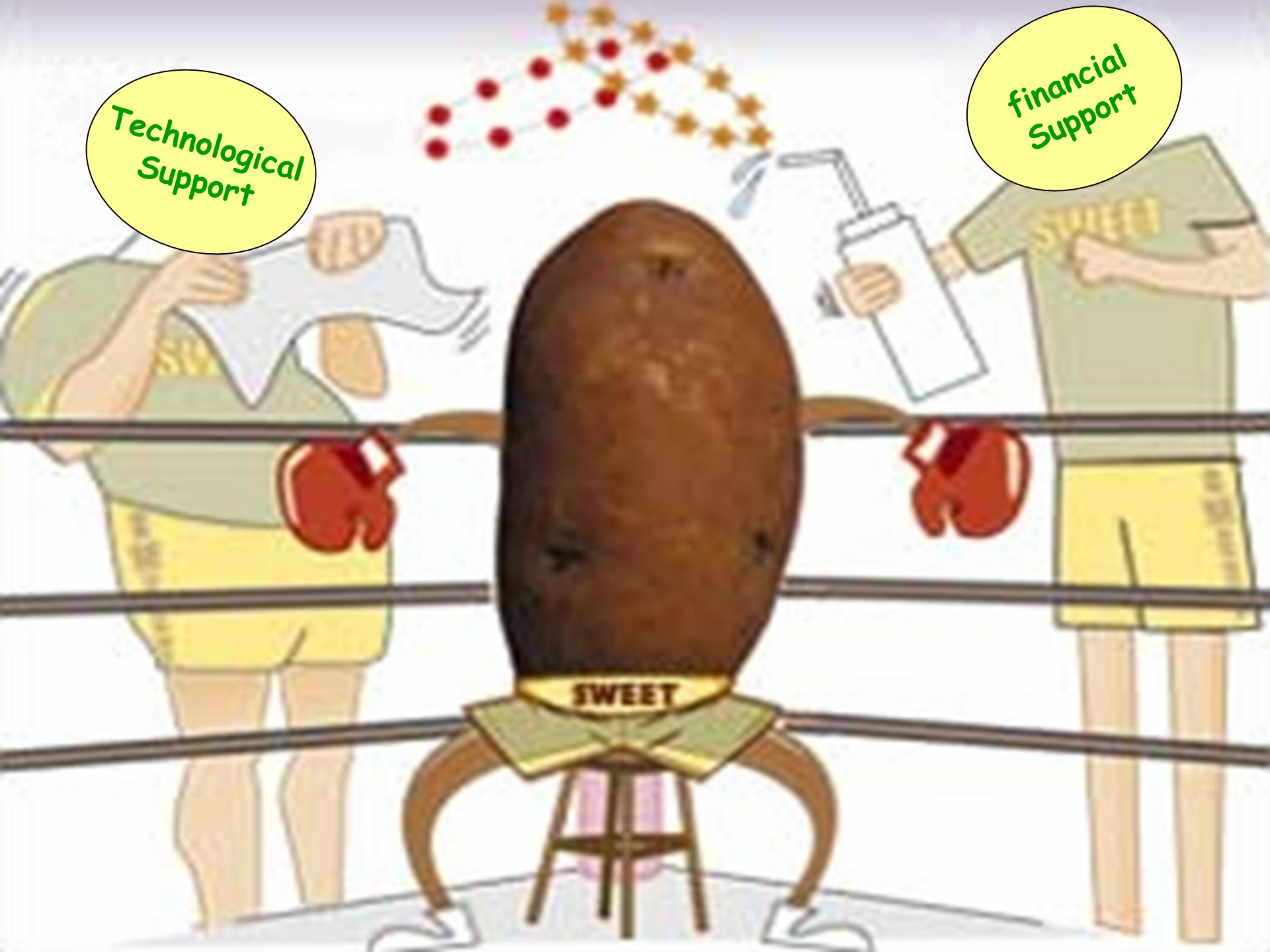
The improvement will allow better food prices because the production costs will be lower and crop failure will be decreased.

**We found that sweetpotato  
needs**



Technological  
Support

financial  
Support

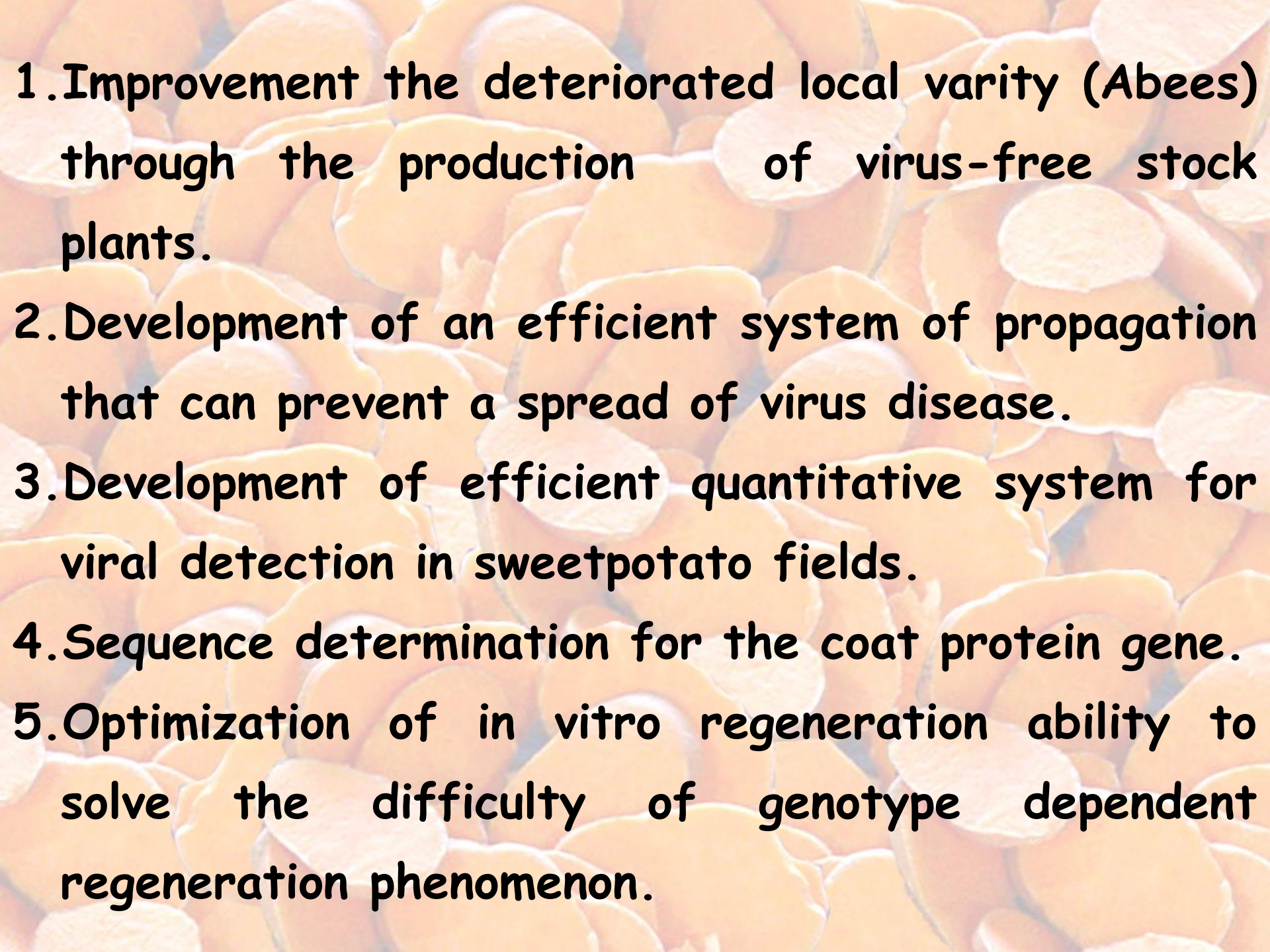


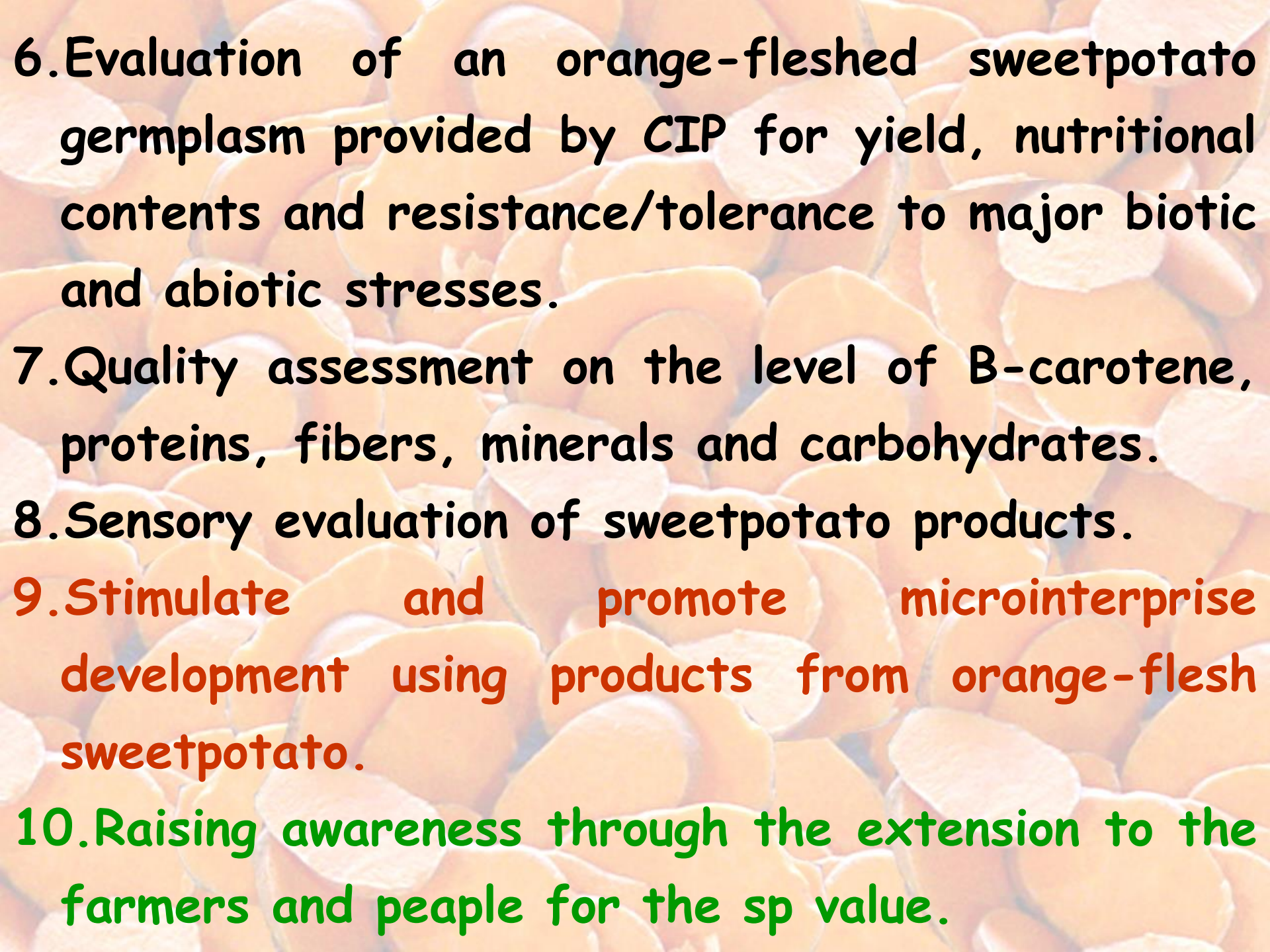


The background of the image is a dense, close-up shot of numerous sliced sweet potatoes. The slices are arranged in a somewhat overlapping, circular pattern, filling the entire frame. They have a vibrant orange color and a slightly textured surface.

# **SWEETPOTATO ACTIVITIES AT AGERI**



- 
- The background of the slide is a close-up photograph of several sweet potato tubers. The tubers are light orange-brown in color and have a rough, textured skin. They are piled together, creating a pattern of overlapping shapes and shadows.
- 1.Improvement the deteriorated local varity (Abees) through the production of virus-free stock plants.
  - 2.Development of an efficient system of propagation that can prevent a spread of virus disease.
  - 3.Development of efficient quantitative system for viral detection in sweetpotato fields.
  - 4.Sequence determination for the coat protein gene.
  - 5.Optimization of in vitro regeneration ability to solve the difficulty of genotype dependent regeneration phenomenon.

- 
- The background of the slide is a close-up photograph of numerous slices of sweetpotatoes. The slices are arranged in a somewhat circular pattern, showing the bright orange interior and the lighter-colored skin. The lighting is warm, highlighting the texture of the tubers.
6. Evaluation of an orange-fleshed sweetpotato germplasm provided by CIP for yield, nutritional contents and resistance/tolerance to major biotic and abiotic stresses.
  7. Quality assessment on the level of B-carotene, proteins, fibers, minerals and carbohydrates.
  8. Sensory evaluation of sweetpotato products.
  9. Stimulate and promote microenterprise development using products from orange-flesh sweetpotato.
  10. Raising awareness through the extension to the farmers and people for the sp value.



1.Improvement the deteriorated local varity (Abees) through the production of virus-free stock plants.

✱ Using tissue culture techniques (heat therapy and meristem tip culture) we could obtain a virus free stock plants from ABEES the egyptian local varities.

✱ Production of pathogen-free material is the first step of controlling the viral diseases.



## 2. Development of efficient system of propagation that can prevent a spread of virus disease

**Culturing of single-bud explant using tissue culture technique could produce 2 to 8 million plants following 9 subcultures.**

**This was calculated on the basis of 20% losses of the obtained shoots in each subculture.**

**1  
6  
36  
216  
1296  
7776  
46656  
279936  
1679616  
10077696**



# AGERI

- ✳ Introduce virus-free stock plants.
- ✳ Select adequate method for in vitro multiplication.
- ✳ Produce in vitro massive germplasm

# PPRI

- ✳ Monitoring harvest&post harvest operation up to transport to marke.
- ✳ Evaluation sweetpotato quality, storability, shelf life extension upon the
- ✳ Effect of introduced post harvest treat

# Agro-food


- ✳ Multiplication of sweetpotato plants.
- ✳ Evaluation of sweetpotato germplasm at different locations.
- ✳ Production of sweetpotato tuberous root.



✳ The productivity of sweetpotato virus-free plants using tissue culture technique was improved.

✳ The production reached 15 to 20 tons/acre comparing to 10-12 tons/acre produced by commercial Abees roots. Results showed that the productivity may also affected by the location and type of soil.



The background of the slide is a close-up, high-angle shot of numerous sliced sweetpotatoes. The slices are arranged in a dense, overlapping pattern, filling the entire frame. They have a warm, orange-brown hue and a slightly irregular, natural shape. The lighting is soft and even, highlighting the texture of the potato skin and the moist surface of the slices.

**The production of clean sweetpotato plants through tissue culture method and bio- farming system at Agro-food Co. enhanced the final product and increased the exportation of the product to EU-Market.**

### 3. Development of efficient quantitative system for viral detection in sweetpotato fields.

Sensitive analytic techniques including double antibody sandwich enzyme linked immunosorbent assay (DAS-ELISA), direct ELISA, dot ELISA and reverse transcription polymerase chain reaction (RT-PCR) were compared and evaluated for their capability to reliably distinguished between healthy and sweet potato feathery mottle virus (SPFMV) infected sweet potato plants. results revealed that direct-ELISA technique was sufficient for viral detection in quantitative bases

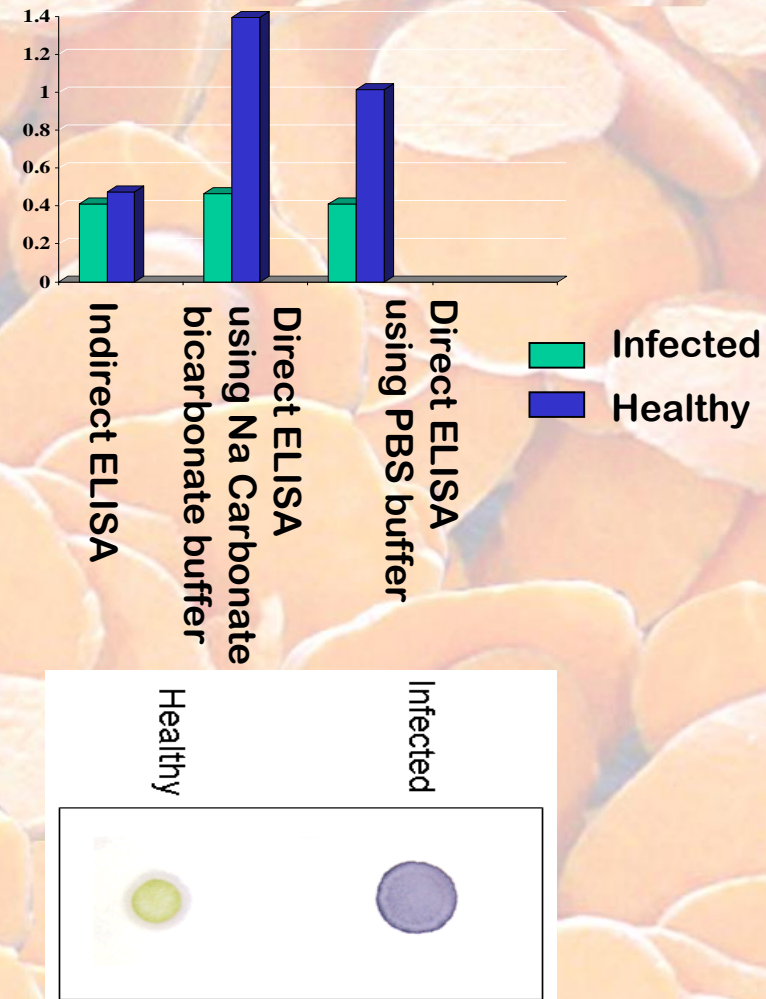
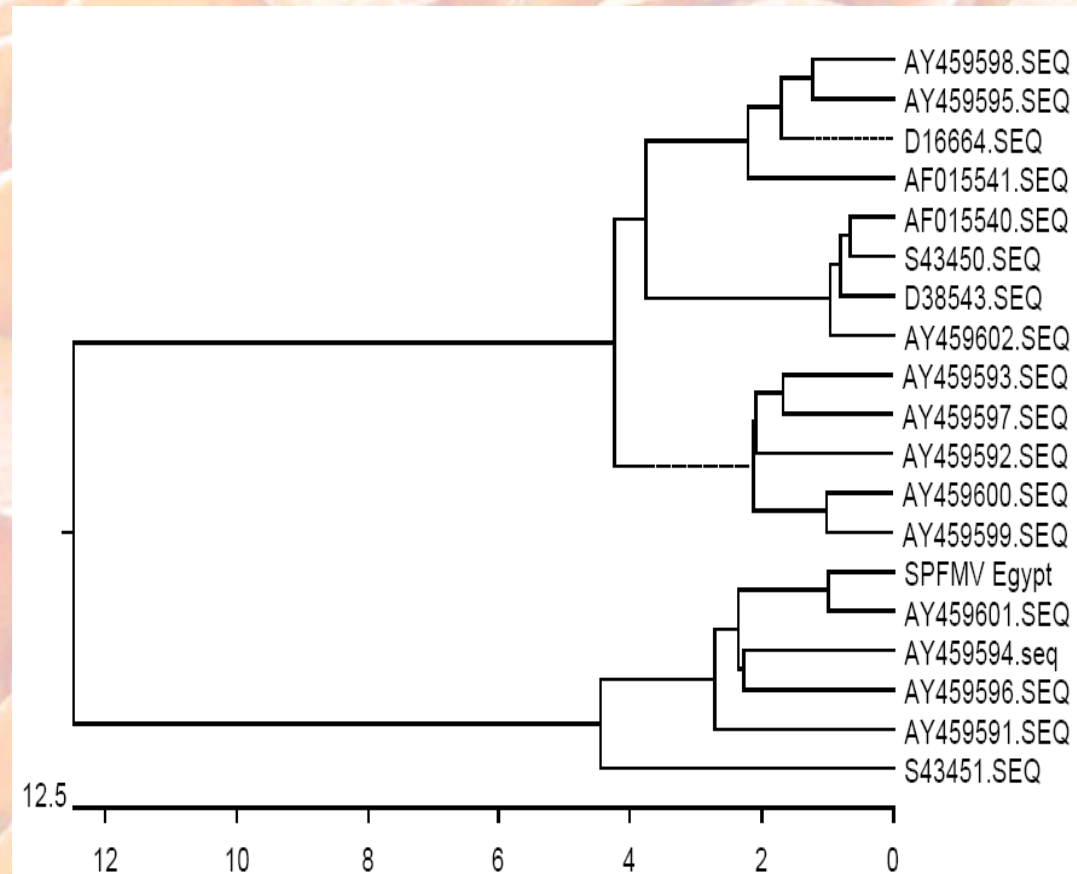


Figure 1. Dot-ELISA of healthy and SPFMV-infected sweet potato plants.



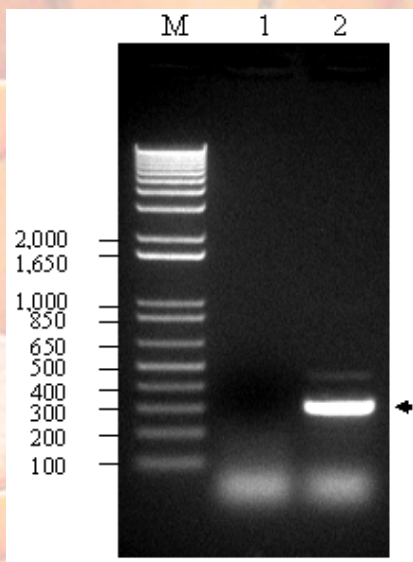
## 4. Sequence determination for the coat protein gene.

The availability of sequence information for the coat protein gene is a necessity for downstream applications like molecular and serological diagnostic tools and improving sweet potato crop by introducing resistant via established gene transformation strategies.



The Phylogenetic analysis indicated that the Egyptian isolate occurs within the C strains of identified SPFMV.

Primers used in this study were conserved in all viral strains in the NCBI database.



**Figure 2. Detection of SPFMV by RT-PCR.** Healthy (1) and SPFMV-infected (2) sweet potato plants. (M) Molecular weight marker. PCR product is indicated by an arrow.

**SPFMV-F**

**5' -CTTCAGTGACGTTGCTGAAGC-3'**

**P-SPFMV-R**

**5' AAGAGGTTATGTATATTTCTAGTA-3'**

Accession Number	SPFMV Isolate and Strian
AF015540	Korean strain 1
AF015541	Korean strain 2
AF016366	Zimbabwe
AF439637	United States
AF439638	United States
AY459591	Kenya: Kakamega strain C
AY459592	Kenya: Kakamega strain EA
AY459593	Kenya: Kisii strain EA
AY459594	Kenya: Kisumu strain C
AY459595	Uganda: Arua strain O
AY459596	Uganda: Namulonge strain C
AY459597	Madagascar strain EA
AY459598	Tanzania strain RC
AY459599	Portugal strain EA
AY459600	Spain, Canary Islands strain EA
AY459601	South Africa strain C
AY459602	China strain RC
D16664	ordinary strain, SPFMV-O
D38543	Strain Severe
S43450	Strain RC
S43451	Strain C
S69825	China isolate CH



## 5. Optimization of in vitro regeneration ability to solve the difficulty of genotype dependent regeneration phenomenon.

The bottle neck to produce transgenic sp has been the lack of a reliable and efficient regeneration system. The protocols developed for sp regeneration are strongly genotype dependent and thus limit the application of genetic engineering techniques for so improvement.

- ✱ 4 different somatic explants were used ( bud, petiole, lamina and shoot tip).
- ✱ A wide range of a combination of hormones were used.
- ✱ The work is under progress.





## 6. Evaluation of an orange-fleshed sweetpotato germplasm provided by CIP for yield, nutritional contents and resistance/tolerance to major biotic and abiotic stresses.

Fourteen varieties/clones of sweetpotato were delivered to AGERI from International Potato Center (CIP)/Nairobi in 2002 as cuttings. They were *in vitro* propagated for their massive micro-propagation. Different media compositions and incubation conditions were examined to determine the optimal conditions for each cultivar. *In vitro* plants were acclimatized under insect-proof greenhouse and used as mother plants for the cuttings to be evaluated at different locations. Yield was evaluated on basis of weight and number of roots.

CIP NO.	Variety
400004	CEMSA 74-228
400011	SANTO AMARO
420009	JAPON TRESMESINO
440034	MOGAMBA
440092	NC 1525
440093	NC 1560
440131	NAVETO
440163	MUGANDE
440116	TANZANIA
440169	KEMB 10
440170	KEMB 37
440185	LO 323
440189	TAINUNG 64
440132	BEAUREGARD





NAVETO



SANTO  
AMARO



LO 323



NC 1560



JAPON  
TRESMESION



TAINUNG 64



NC 1525



MOGAMBA



TANZANIA



BEAUREGARD



KEMB 37



KEMB 10



MUGANDE



CEMSA  
74-228



NAVETO



SANTO  
AMARO



LO 323



NC 1560



JAPON  
TRESMESION



TAINUNG 64



NC 1525



MOGAMBA



TANZANIA



BEAUREGARD



KEMB  
37



KEMB 10



MUGANDE



CEMSA  
74-228

## 7. Quality assessment on the level of B carotene, proteins, fibers, minerals and carbohydrates.

✱ In concerning to field evaluation results, 8 cultivars were selected to be evaluated for their chemical composition in collaboration with the Food Technology Research Institute (FTRI), ARC.

✱ It could be clearly concluded that Santa Amaro and Kemb37 were the best varieties having the highest content of chemical constituents compared with those of others creamy flashed sweetpotato varieties, while Tainung64 and LO323 have been recognized as good sources of B-carotene.



## 8. Sensory evaluation of sweetpotato products.

✳ Testing for preferably to different ways of cooking (boiling, backing and crisping) was surveyed. 50 different consumers from different classes have tested the samples.

✳ A completed questionnaire about color, taste, flavor and aroma was collected and statistically analyzed.





## 10. Raising awareness through the extension to the farmers and people for the sp value.





## Future plane of work

- ✳ Production of enhanced-quality food product through introduction of orange fleshed-sweetpotatoes as main ingredients.
- ✳ Germplasm conservation of Egyptian varieties.
- ✳ induction of in vitro Tuberous roots.
- ✳ Finger printing of Egyptian varieties.
- ✳ Using sweetpotato as a hyperaccumulator
- ✳ Using sweetpotato in phytoextraction.

# Colaboratives

- ✳ Food Technology Research Institute (FTRI), ARC
- ✳ Regional Centre for Food and Feed (RCFF), ARC
- ✳ Plant Pathology Research Institute (PPRI), ARC
- ✳ Gene bank, ARC
- ✳ Potato International Centre (CIP)
- ✳ Agro Food Co.Ltd
- ✳ AERI, Institutional Linkage Project. Midwest University Consortium for International Activities (MUCIA), Inc. And University of Illinois.



# Publications

Ahmed Ashoub; **Mervat M. M. El Far**; Dirk Prüfer; Taymour Nasr El-Din (2007). Comparison of Methods to Detect Sweet Potato Feathery Mottle Virus (SPFMV) In Sweet Potatoes. Egyptian journal of Genetics and Cytology, impress.

Ahmed Ashoub and **Mervat M. M. El Far**. Sequence and comparison analysis of coat protein gene and 3' non coding region of sweet potato feathery mottle virus (SPFMV) isolated from Egypt. Egyptian journal of Genetics and Cytology, impress.

**Mervat M. M. EL Far**. Optimization of Growth Conditions during Sweetpotato Micro-propagation. 7th African Potato Association Conference 22-26 October 2007, Alexandria. Egypt.

**Mervat M. M. El Far**; Ahmed Ashoub; Ramzy El Bedewy and Taymour Nasr El-Din. From Laboratory to Market. Government-private sector contribution to improve sustainable development of sweetpotato production. 7th African Potato Association Conference 22-26 October 2007, Alexandria. Egypt.

**Mervat, M. M. El Far**; Ahmed Ashoub; Ramzy El Bedewy and Taymour Nasr El-Din. Evaluation of newly introduced sweetpotato germplasm under Egyptian conditions 7th African Potato Association Conference 22-26 October 2007, Alexandria, Egypt.

El-Bastawesy A.M; Lobna A,H and **Mervat, M. M. El Far**;(2007). Chemical and Technological Evaluation of Some Sweetpotato Varieties. Annals of Agricultural Science. Accepted for publication.

# Projects

“Biotechnology based production of high quality sweetpotato for export”

It is a project aimed to improve the agronomic qualities of deteriorated local variety by producing virus-free stock plants.

Midwest University Consortium for International Activities (MUCIA), Inc. And University of Illinois.





Wool Station, Martin Post Card Co.





Thank  
you