

Original Research Article

Effect of vermicompost and tuber size on processing quality of potato during ambient storage condition

ABSTRACT

Aims: The experiment was conducted to assess the effect of vermicompost and tuber size on processing quality of potato tuber during ambient storage condition.

Study design: Experiment was conducted in a split-plot design, where Vermicompost levels were assigned to main plots and tuber sizes were to sub plot.

Place and Duration of Study: The experiment was conducted at the agronomy research field of Sher-e-Bangla Agricultural University, during the period from November 1, 2014 to April 30, 2015 and November 1, 2015 to April 30, 2016 in Rabi season.

Methodology: The experiment was consisted of two factors, i.e., factor A:- Vermicompost level (Vm-4): Vm₁: 0 t ha⁻¹ (Control), Vm₂: 3 t ha⁻¹, Vm₃: 6 t ha⁻¹ and Vm₄: 9 t ha⁻¹; factor B:- Tuber size (T-5): T₁: 5-10 g, T₂: 10-20 g, T₃: 20-30 g, T₄: 30-40 g and T₅: >40 g. Different types of processing quality parameters were determined during ambient storage condition.

Results: The research exhibited that vermicompost had significant effect on most of the storage parameters. Results also showed that storage quality parameters increased with increasing vermicompost level irrespective of tuber size. Among the twenty (20) treatment combinations, vermicompost at the rate of 9 t ha⁻¹ with tuber size >40 g exhibited the highest firmness (44.349 N), specific gravity (1.084 g cm⁻³), dry matter (22.77%), flesh color (L* - 75.60; a* - 11.76; b* - 24.96). In respect of ambient storage condition; weight loss increased with increasing storage time, while firmness, specific gravity, dry matter, flesh color decreased with increasing storage time. Quality parameters slowly decreased with increasing storage time up to 40 days after storage (DAS) and thereafter sharply decreased and finally became non-suitable both for table and processing purpose.

Conclusion: Therefore, the study suggests that potato growers may use vermicompost for improving storage quality of potato and can store potato up to 40 DAS at ambient condition.

Key words: Potato, weight loss, firmness, specific gravity, dry matter, flesh color, ambient storage.

47 **1. INTRODUCTION**

48 Potato (*Solanum tuberosum* L.) belonging to the Solanaceae family is cultivated in nearly
49 150 countries and is the world's single most vital tuberous crop with an important role in
50 the global food network and food security [1]. It is the world's fourth largest crop after
51 maize, wheat and rice. In the world's top 10 potato producing countries, Bangladesh
52 ranks 7th position [2]. Potato is one of the main vegetable crops in Bangladesh [3]. In
53 Bangladesh, it positions 2nd after rice in production [2]. The total area under potato crop,
54 per ha yield and total production in Bangladesh are 4,61,710.00 hectares, 21.37 t ha⁻¹
55 and 8,950,000.00 metric ton respectively [2]. The total production is increasing day by
56 day because of a substitute food crop against rice and wheat and is a nutrient rich crop
57 as such consumption also quickly increasing in Bangladesh [4].

58
59 Potato is unique compared to other vegetables in that they are exclusively consumed in
60 processed forms. Approximately 60% of the fresh potato crop is used for industrial
61 processing into products such as French fries and chips, whereas the remaining 40% is
62 sold on the fresh market for home preparation and fresh food service applications [5].
63 Due to the increasing demand of consumers and foreign importers on this important
64 crop, special attention should be given to increase its quality and storage time.

65
66 Potato tuber quality is one of the most important quality attributes for consumers and
67 industrial demand [6]. Processing quality of potato tubers is determined by high dry
68 matter [7, 8]. High dry matter content increases chip yield, crispy-consistency, and
69 reduces oil absorption during cooking [9, 10].

70
71 Now-a-days gradual deficiencies in soil organic matter and reduced yield of crop and
72 quality are alarming problem in Bangladesh. The cost of inorganic fertilizers is very high.
73 On the other hand, the organic manure is easily available to the farmers and its cost is
74 low compared to that of inorganic fertilizers. Vermicompost is a good source of different
75 macro and micronutrients particularly NPKS. The increased microbial activity improves
76 the availability of soil phosphorous and nitrogen. Vermiculture is the science of rearing of
77 earthworms for mass propagation on organic wastes under semi-natural conditions and
78 vermicomposting is the bioconversion of organic waste materials through earthwormic
79 ways [11]. [12] mentioned that vermicomposting is a controlled, aerobic, biological
80 process and able to convert biodegradable humus like organic substances and suitable
81 for the application of soil amendment. Vermicompost contains 0.15-0.56% potassium
82 [13]. Potassium extends storage life and improves processing quality of potato tuber [14,
83 15]. Cold storage facility is limited in Bangladesh. The application of vermicompost may
84 enhance the ambient storage quality and shelf life of potato.

85
86 The use of TPS for potato production has increased recently in Europe, North America
87 and Asia, especially in the developing countries [16, 17, 18]. This is due to low
88 transmission of disease, high multiplication rate and good tuber yield [19]. In
89 Bangladesh, this technology has been highly promising [20, 21, 19].
90 Sometimes potato produced in Bangladesh is not good quality enough in respect of dry
91 matter content, which are not present at optimum level in produced product [22]. So,
92 using different amount of vermicompost materials may put contribution for improving
93 quality of potato in Bangladesh condition. Effect of vermicompost and tuber size on yield
94 and processing quality of potato derived from TPS are still unknown especially in
95 Bangladesh condition.

96

Comment [a1]: Rearrange order

97 **2 MATERIALS AND METHODS**

98 **2.1 EXPERIMENTAL SITE**

99 The experiment was conducted at the agronomy research field of Sher-e-Bangla
100 Agricultural University, during the period from November 1, 2014 to April 30, 2015 and
101 November 1, 2015 to April 30, 2016 in Rabi season. The experimental area was located
102 at 23° 77' N latitude and 90° 38' E longitudes and at an altitude of 8.6 m from the sea
103 level.

104

105 **2.2 SOIL CONDITION AND WEATHER**

106 The soil of the experimental area was to the general soil type series of shallow red brown
107 terrace soils under Tejgaon series. Upper level soils were clay loam in texture, olive-gray
108 through common fine to medium distinct dark yellowish-brown mottles under the Agro-
109 ecological Zone (AEZ-28) and belonged to the Madhupur Tract [23]. Soil pH was 5.6 and
110 had organic carbon 0.45%. Weather and soil condition presented in Table 1.

111

112 **Table 1. Monthly meteorological information during the period from November,**
113 **2014 to April, 2015 and November, 2015 to April, 2016.**

114

Year	Month	Air temperature (°C)		Relative humidity (%)	Total rainfall (mm)
		Maximum	Minimum		
2014-2015	November	29	12	62	3.2
	December	25	10	56	5
	January	24	11	49	0.9
	February	26	15	45	15.3
	March	30	18	46	46
	April	36	28	60	103
2015-2016	November	33	15	61	3.6
	December	30	12	54	5.3
	January	25	10	48	0.8
	February	27	15	46	15.2
	March	34	19	46	48
	April	38	29	63	212.5

115

Source: [24]

116

117 **2.3 EXPERIMENTAL TREATMENT**

118 The experiment consisted of two factors viz., factor (a): vermicompost level (Vm_1 : 0 t ha⁻¹
119 (control); Vm_2 : 3 t ha⁻¹; Vm_3 : 6 t ha⁻¹; Vm_4 : 9 t ha⁻¹) and factor (b): seedling tuber size (S_1 :
120 5-10 g; S_2 : 10-20 g; S_3 : 20-30 g; S_4 : 30-40 g; S_5 : >40 g). The seedling tuber of BARI
121 TPS-1 was used for the study.

122

123

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126

127 **2.4 EXPERIMENTAL DESIGN AND LAYOUT**

128 Experiment was laid out in a split-plot design with 3 replications. The vermicompost was
129 assigned to main plot and seedling tuber size to sub plot. Distance between row to row
130 was 50 cm and plant to plant distance was 25 cm. Distance between plot to plot was 75
131 cm. The size of the unit plot was 2 m × 1.5 m. So, the total numbers of plots were 60.

132

133 **2.5 CROP MANAGEMENT**

134 Collected seed tubers were graded according to the size 5-10 g, 10-20 g, 20-30 g, 30-40
135 g, >40 g and kept in room temperature to facilitate good sprouting. Finally sprouted
136 potato tubers were used as planting material. The allocated plots were fertilized by
137 recommended doses of urea, Triple Super Phosphate (TSP), Muriate of Potash (MoP),
138 gypsum, zinc sulphate and boric acid [25] except treatment. All the intercultural
139 operations and plant protection measures were taken as per when needed. After haulm
140 cutting the tubers were kept under the soil for 7 days for skin hardening.

141

142 **2.6 PARAMETERS DETERMINED**

143 Data on different storage parameters were determined. The same study was conducted
144 under same treatment under same field condition in both year and finally the means
145 were taken from these two experiments.

146

147 **2.6.1 WEIGHT LOSS (%)**

148 At the end of the experiment, remaining good tubers were recorded and their percentage
149 was calculated on the basis of initial weight of tuber. Weight loss was calculated using
150 the following formula:

151
$$\% \text{ WL} = \frac{\text{IW} - \text{FW}}{\text{IW}} \times 100$$

152 Where,

153 % WL = Percent total weight loss, IW = Initial weight of tubers (kg), FW = Final weight of
154 tubers (kg).

155

156 **2.6.2 FIRMNESS (N)**

157 The fresh potato tubers were cut into several slices to take the firmness reading by a
158 Texture Analyzer, Sun Rheometer Compac 100 (Sun scientific co. Ltd, Japan). The
159 reading seems that, how much pressure is taken by the potato tuber slice to make it
160 chips. Each measurement was conducted on 10 potato slices as described by [26].

161

162 **2.6.3 SPECIFIC GRAVITY (g cm^{-3})**

163 Specific gravity was measured by using the following formula [27]-

164
$$\text{Specific gravity} = \frac{\text{Weight of tuber in air}}{\text{Weight of tuber in fresh water at } 4^{\circ} \text{C}}$$

165

166 **2.6.4 DRY MATTER CONTENT (%)**

167 The samples of tuber were collected from each treatment. After peel off the tubers the
168 samples were dried in an oven at 72°C for 72 hours. Dry matter content was calculated
169 as the ratio between dry and fresh weight and expressed as a percentage [28]. Dry
170 matter percentage of tuber was calculated with the following formula [29]-

171
$$\text{Dry matter content (\%)} = \frac{\text{Dry weight}}{\text{Fresh weight}} \times 100$$

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176 **2.6.5 COLOR MEASUREMENTS**

177 Color is an important quality attribute which influences the acceptability of fried products
178 [30]. Color was measured with a color spectrophotometer NF333 (Nippon Denshoku,
179 Japan) using the CIE Lab L*, a* and b* color scale. The 'L*' value is the lightness
180 parameter indicating degree of lightness of the sample; it varies from 0 = black (dark) to
181 100 = white (light). The 'a*' which is the chromatic redness parameter, whose value

182 means tending to red color when positive (+) and green color when negative (-). The 'b**
183 is yellowness chromatic parameter corresponding to yellow color when it is positive (+)
184 and blue color when it is negative (-). Each sample consisted of 10 slices, each of which
185 was measured thrice.

186

187 **2.7 STATISTICAL PACKAGE**

188 The data obtained for different characters were statistically analyzed following the
189 analysis of variance (ANOVA) techniques by using Statistix 10 [31] computer package
190 program. The significant differences among the treatment means were compared by
191 Least Significant Difference (LSD) at 5% level of probability [32].

192

193 **3 RESULTS AND DISCUSSION**

194 **3.1 WEIGHT LOSS**

195 Significant variation was found among different levels of vermicompost on tuber weight
196 loss at different storage time. The maximum weight loss was showed by Vm_1 (4.27%,
197 8.03%, 12.22%) and minimum weight loss was showed by Vm_4 (1.57%, 3.09%, 6.33%);
198 at 20, 40 and 60 DAS respectively (Fig. 1).

199

200 Remarkable difference was showed among different tuber sizes on tuber weight loss at
201 different storage time. The maximum weight loss was showed by T_1 (3.15%, 5.85%) and
202 minimum weight loss was showed by T_5 (2.62%, 5.04%); at 20 and 40 DAS respectively.
203 At 60 DAS maximum weight loss (9.35 %) was showed by T_2 which was statistically
204 similar to T_1 and T_3 ; and minimum weight loss (8.26 %) was showed by T_4 which was
205 statistically similar to T_5 (Fig. 2).

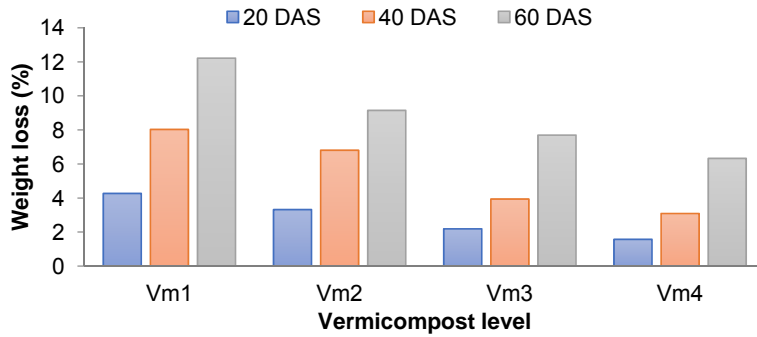
206

207 Among different interaction of vermicompost levels and tuber sizes significant
208 dissimilarity was showed on tuber weight loss at different storage time. At 20 DAS
209 maximum weight loss (4.41 %) was showed by Vm_1T_1 which was statistically similar to
210 Vm_1T_2 , Vm_1T_3 and Vm_1T_5 ; and minimum weight loss (1.35 %) was showed by Vm_4T_4
211 which was statistically similar to Vm_3T_5 and Vm_3T_4 . At 40 DAS maximum weight loss
212 (8.25 %) was showed by Vm_1T_1 which was statistically similar to Vm_1T_2 ; and minimum
213 weight loss (2.80 %) was showed by Vm_4T_5 which was statistically similar to Vm_4T_4 and
214 Vm_3T_5 . At 60 DAS maximum weight loss (13.20 %) was showed by Vm_1T_2 which was
215 statistically similar to Vm_1T_3 , Vm_1T_1 and Vm_1T_5 ; and minimum weight loss (5.95 %) was
216 showed by Vm_4T_2 which was statistically similar to Vm_4T_1 , Vm_4T_5 , Vm_4T_3 , Vm_3T_5 , Vm_3T_4
217 and Vm_4T_4 (Table 2).

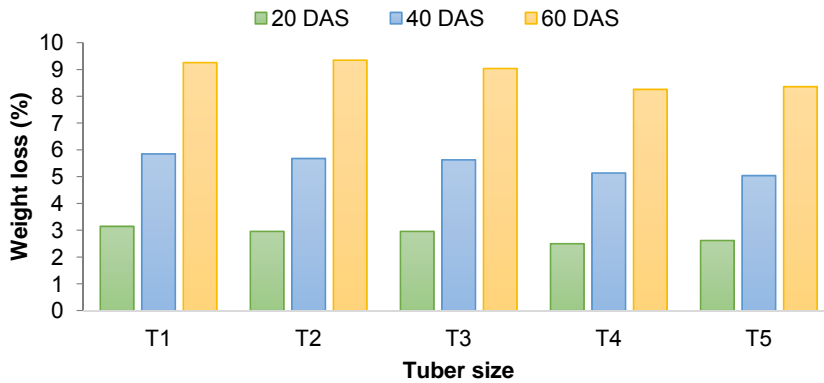
218

219 Weight loss of tuber was initially attributed to the water loss that happened through the
220 outermost skin tissues during the processes of respiration and sprouting. It was
221 increased according to increasing storage time, but higher level vermicompost showed
222 minimum weight loss compared to lower level vermicompost [33].

223



224
 225 **Fig. 1. Response to vermicompost on weight loss (%) of potato tuber at different**
 226 **days after storage** (LSD values 0.1012, 0.0978 and 0.4109 for 20 DAS, 40 DAS and 60
 227 DAS, respectively).
 228 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹
 229



230
 231 **Fig. 2. Effect of tuber size on weight loss (%) of potato tuber at different days after**
 232 **storage** (LSD values 0.1067, 0.0887 and 0.6598 for 20 DAS, 40 DAS and 60 DAS,
 233 respectively).
 234 T₁ 5-10 g, T₂ – 10-20g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ - >40 g
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250 **Table 2. Combined effect of vermicompost and tuber size on percent of weight**
 251 **loss at different days after storage of potato tuber**

Combinations	Weight loss (%) at		
	20 DAS	40 DAS	60 DAS
Vm ₁ T ₁	4.41 a	8.25 a	12.27 ab
Vm ₁ T ₂	4.37 a	8.07 ab	13.20 a
Vm ₁ T ₃	4.29 a	8.05 bc	12.28 ab
Vm ₁ T ₄	4.06 b	7.93 bc	11.28 bc
Vm ₁ T ₅	4.22 ab	7.88 c	12.10 ab
Vm ₂ T ₁	3.79 c	7.14 d	10.53 c-d
Vm ₂ T ₂	3.29 d	6.86 e	9.84 de
Vm ₂ T ₃	3.23 d	6.80 e	9.21 ef
Vm ₂ T ₄	3.09 d	6.73 e	7.58 g-i
Vm ₂ T ₅	3.19 d	6.50 f	8.61 e-g
Vm ₃ T ₁	2.70 ef	4.61 g	8.21 f-h
Vm ₃ T ₂	2.49 f	4.57 g	8.42 fg
Vm ₃ T ₃	2.75 e	4.47 g	8.23 f-h
Vm ₃ T ₄	1.51 gh	3.07 ij	7.05 h-j
Vm ₃ T ₅	1.50 gh	2.96 jk	6.58 ij
Vm ₄ T ₁	1.68 g	3.41 h	6.02 j
Vm ₄ T ₂	1.69 g	3.20 i	5.95 j
Vm ₄ T ₃	1.57 g	3.19 i	6.43 ij
Vm ₄ T ₄	1.35 h	2.84 k	7.12 h-j
Vm ₄ T ₅	1.58 g	2.80 k	6.15 j
CV (%)	4.52	1.95	8.96
LSD _{0.05}	0.2155	0.1858	1.2479
Level of significance	**	**	*

252 In a column means having similar letter (s) are statistically similar and those having dissimilar letter (s) differ
 253 significantly.

254 ** = Significant at 1% level of probability, * = Significant at 5% level of probability

255 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹

256 T₁ 5-10 g, T₂ – 10-20g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ - >40 g

257

258 3.2 FIRMNESS

259 Among different levels of vermicompost, profound dissimilarity was observed on firmness
 260 of tuber flesh at different storage time. The maximum firmness of tuber flesh was taken
 261 by Vm₄ (40.967 N, 37.501 N, 34.845 N, 26.579 N), and minimum firmness was taken by
 262 Vm₁ (33.285 N, 29.287 N, 27.219 N, 22.943 N); at 0, 20, 40 and 60 DAS respectively
 263 (Fig. 3).

264

265 Significant difference was observed among different tuber sizes on firmness of tuber
 266 flesh at different storage time. At 0 DAS the maximum firmness (39.136 N) of tuber flesh
 267 was taken by T₅ and minimum (36.144 N) was taken by T₁ which was statistically similar
 268 to T₂. At 20 DAS maximum firmness (34.700 N) of tuber flesh was taken by T₅ and
 269 minimum firmness (32.013 N) was taken by T₁. At 40 DAS maximum firmness (31.991
 270 N) of tuber flesh was taken by T₅ and minimum (29.340 N) was taken by T₁. At 60 DAS
 271 maximum firmness (25.779 N) of tuber flesh was taken by T₅ and minimum firmness
 272 (23.969 N) was taken by T₁ (Fig. 4).

273

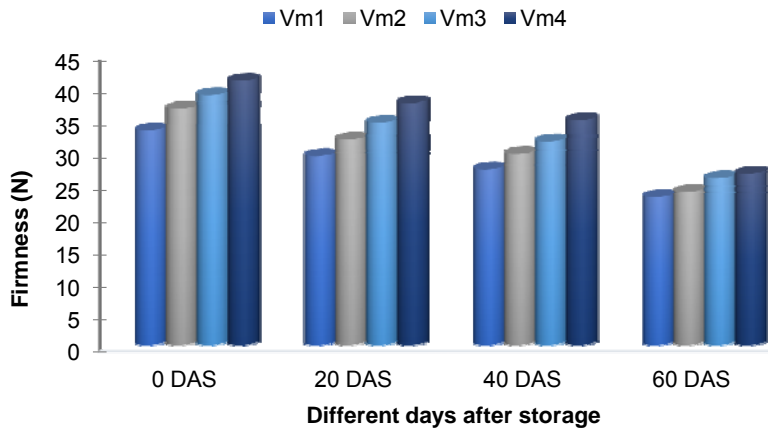
274 Significant dissimilarity was found among different interaction of vermicompost levels
 275 and tuber sizes on firmness of tuber flesh at different storage time. At 0 DAS the
 276 maximum firmness (44.349 N) of tuber flesh gotten by Vm₄T₅ and minimum (32.066 N)
 277 was gotten by Vm₁T₁ which was statistically similar to Vm₁T₂. At 20 DAS maximum
 278 firmness (40.033 N) of tuber flesh gotten by Vm₄T₅ and the minimum (28.052 N) was
 279 gotten by Vm₁T₁. At 40 DAS maximum firmness (36.078 N) of tuber flesh gotten by

280 Vm₄T₅ and minimum (25.239 N) was gotten by Vm₁T₁. At 60 DAS maximum firmness
 281 (27.157 N) of tuber flesh gotten by Vm₄T₅ and minimum (21.310 N) was gotten by Vm₁T₁
 282 (Table 3).

283

284 Firmness was significantly maximum with higher level of vermicompost than control.
 285 Higher firmed tuber does not lose too much water, as a result, potato tuber loses less
 286 water during storage time [34, 35, 36, 37].

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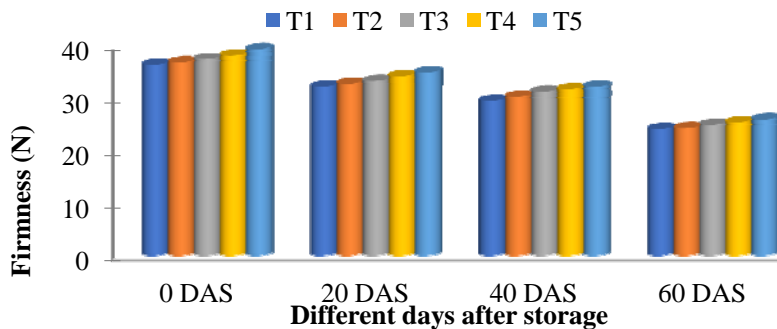
289 **Fig. 3. Response to vermicompost on firmness (N) of potato tuber at different days**

290 **after storage** (LSD values 1.2717, 0.5051, 0.3037 and 0.2633 for 0 DAS, 20 DAS, 40 DAS
 291 and 60 DAS, respectively).

292 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹

293

294



295

296 **Fig. 4. Effect of tuber size on firmness (N) of potato tuber at different days after**

297 **storage** (LSD values 0.6104, 0.3246, 0.2213 and 0.0908 for 0 DAS, 20 DAS, 40 DAS and 60
 298 DAS, respectively).

299 T₁ 5-10 g, T₂ – 10-20g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ - >40 g

300

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305

306 **Table 3. Combined effect of vermicompost and tuber size on firmness of tuber**
 307 **flesh at different days after storage of potato**

Combinations	Firmness (N) at			
	0 DAS	20 DAS	40 DAS	60 DAS
Vm ₁ T ₁	32.066 k	28.052 o	25.239 p	21.310 n
Vm ₁ T ₂	32.541 jk	28.868 n	26.717 o	22.260 m
Vm ₁ T ₃	33.341 j	29.420 mn	27.857 n	22.840 l
Vm ₁ T ₄	33.614 j	29.863 lm	28.074 mn	23.707 jk
Vm ₁ T ₅	34.862 i	30.234 kl	28.207 mn	24.600 h
Vm ₂ T ₁	36.104 hi	30.917 jk	28.384 m	23.513 k
Vm ₂ T ₂	36.241 hi	31.261 j	28.853 l	22.510 m
Vm ₂ T ₃	36.450 hi	31.956 i	29.597 k	23.720 j
Vm ₂ T ₄	37.006 gh	32.321 hi	30.244 j	24.097 i
Vm ₂ T ₅	37.391 f-h	32.736 gh	30.946 i	24.723 h
Vm ₃ T ₁	37.605 f-h	33.168 g	30.311 j	25.147 g
Vm ₃ T ₂	38.330 e-g	33.892 f	30.933 i	25.360 f
Vm ₃ T ₃	38.643 e-g	34.035 f	31.678 h	25.780 e
Vm ₃ T ₄	39.306 c-e	35.431 e	32.153 g	26.287 d
Vm ₃ T ₅	39.941 cd	35.797 de	32.732 f	26.637 bc
Vm ₄ T ₁	38.799 d-f	35.915 de	33.426 e	25.907 e
Vm ₄ T ₂	39.489 c-e	36.260 d	33.913 d	26.377 cd
Vm ₄ T ₃	40.538 bc	36.929 c	35.178 c	26.653 b
Vm ₄ T ₄	41.662 b	38.369 b	35.631 b	26.803 b
Vm ₄ T ₅	44.349 a	40.033 a	36.078 a	27.157 a
CV (%)	1.96	1.17	0.86	0.44
LSD _{0.05}	1.6691	0.7665	0.4971	0.3082
Level of significance	*	**	*	**

308 In a column means having similar letter (s) are statistically similar and those having dissimilar letter (s) differ
 309 significantly.

310 ** = Significant at 1% level of probability, * = Significant at 5% level of probability

311 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹

312 T₁ 5-10 g, T₂ – 10-20g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ - >40 g

313

314 3.3 SPECIFIC GRAVITY

315 Significant variation was obtained among different levels of vermicompost on specific
 316 gravity of tuber at different storage time. The highest specific gravity of tuber was
 317 exhibited by Vm₄ (1.0785 g cm⁻³, 1.0726 g cm⁻³, 1.0689 g cm⁻³, 1.0637 g cm⁻³), and
 318 lowest was exhibited by Vm₁ (1.0469 g cm⁻³, 1.0433 g cm⁻³, 1.0367 g cm⁻³, 1.0285 g cm⁻³);
 319 at 0, 20, 40 and 60 DAS respectively (Fig. 5).

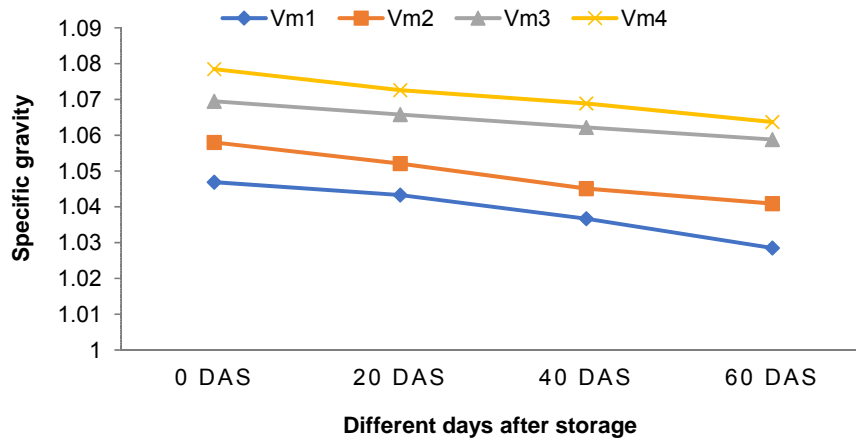
320

321 Remarkable variation was obtained among different tuber sizes on specific gravity of
 322 tuber at different storage time. At 0 DAS the highest specific gravity (1.0688 g cm⁻³) of
 323 tuber was exhibited by T₅ which was statistically similar to T₄, and lowest (1.0573 g cm⁻³)
 324 was exhibited by T₁. At 20 DAS highest specific gravity (1.0655 g cm⁻³) of tuber was
 325 exhibited by T₅ and lowest (1.0517 g cm⁻³) was exhibited by T₁. At 40 DAS highest
 326 specific gravity (1.0627 g cm⁻³) of tuber was exhibited by T₅ and lowest (1.0441 g cm⁻³)
 327 was exhibited by T₁. At 60 DAS highest specific gravity (1.0578 g cm⁻³) of tuber was
 328 exhibited by T₅ which was statistically similar to T₄ and lowest (1.0379 g cm⁻³) was
 329 exhibited by T₁ (Fig. 6).

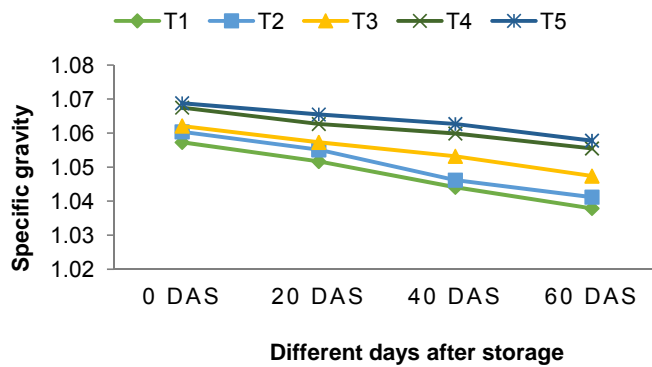
330

331 Significant difference was found among different combination of vermicompost levels
 332 and tuber sizes on specific gravity of tuber at different storage time. At 0 DAS the
 333 maximum specific gravity (1.0853 g cm⁻³) of tuber showed by Vm₄T₄ which was
 334 statistically similar to Vm₄T₅ and Vm₃T₅, and minimum specific gravity (1.0460 g cm⁻³)
 335 was showed by Vm₁T₅ which was statistically similar to Vm₁T₄, Vm₁T₂, Vm₁T₁ and

336 Vm₁T₃. At 20 DAS maximum specific gravity (1.0817 g cm⁻³) of tuber showed by Vm₄T₅
 337 which was statistically similar to Vm₃T₅ and Vm₄T₄, and minimum (1.0410 g cm⁻³) was
 338 showed by Vm₁T₅ which was statistically similar to Vm₁T₄ and Vm₁T₁. At 40 DAS
 339 maximum specific gravity (1.0780 g cm⁻³) of tuber showed by Vm₄T₅ which was
 340 statistically similar to Vm₄T₄ and Vm₃T₅, and minimum (1.0300 g cm⁻³) was showed by
 341 Vm₁T₁ which was statistically similar to Vm₁T₂. At 60 DAS maximum specific gravity of
 342 tuber (1.0733 g cm⁻³) was showed by Vm₄T₅ which was statistically similar to Vm₄T₄,
 343 Vm₃T₅ and Vm₃T₄, and minimum specific gravity (1.0220 g cm⁻³) of tuber was showed by
 344 Vm₁T₁ which was statistically similar to Vm₁T₂ (Table 4). (Need Reference)
 345



346
 347 **Fig. 5. Response to vermicompost on specific gravity (g cm⁻³) of potato tuber at**
 348 **different days after storage** (LSD values 0.0007, 0.0008, 0.0007 and 0.0008 for 0 DAS,
 349 20 DAS, 40 DAS and 60 DAS, respectively).
 350 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹
 351
 352



353
 354 **Fig. 6. Effect of tuber size on specific gravity (g cm⁻³) of potato tuber at different**
 355 **days after storage** (LSD values 0.0006, 0.0005, 0.0006 and 0.0007 for 0 DAS, 20 DAS, 40
 356 DAS and 60 DAS, respectively).
 357 T₁ 5-10 g, T₂ – 10-20g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ - >40 g
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Table 4. Combined effect of vermicompost and tuber size on specific gravity at different days after storage of potato tuber

Combinations	Specific gravity (g cm ⁻³) at			
	0 DAS	20 DAS	40 DAS	60 DAS
Vm ₁ T ₁	1.0463 j	1.0433 k-m	1.0300 i	1.0220 j
Vm ₁ T ₂	1.0463 j	1.0443 j-l	1.0317 i	1.0240 ij
Vm ₁ T ₃	1.0497 ij	1.0463 i-k	1.0367 h	1.0280 hi
Vm ₁ T ₄	1.0460 j	1.0417 lm	1.0407 gh	1.0330 fg
Vm ₁ T ₅	1.0460 j	1.0410 m	1.0447 fg	1.0353 f
Vm ₂ T ₁	1.0550 h	1.0480 h-j	1.0370 h	1.0293 gh
Vm ₂ T ₂	1.0577 gh	1.0507 gh	1.0373 h	1.0343 f
Vm ₂ T ₃	1.0540 hi	1.0490 hi	1.0457 f	1.0420 e
Vm ₂ T ₄	1.0600 fg	1.0543 ef	1.0510 e	1.0473 d
Vm ₂ T ₅	1.0633 ef	1.0583 d	1.0543 de	1.0513 cd
Vm ₃ T ₁	1.0583 gh	1.0543 fg	1.0513 e	1.0473 d
Vm ₃ T ₂	1.0620 fg	1.0580 de	1.0553 de	1.0510 cd
Vm ₃ T ₃	1.0667 de	1.0607 d	1.0587 cd	1.0541 c
Vm ₃ T ₄	1.0787 bc	1.0750 b	1.0717 b	1.0700 ab
Vm ₃ T ₅	1.0820 ab	1.0810 a	1.0740 ab	1.0713 a
Vm ₄ T ₁	1.0697 d	1.0613 d	1.0580 cd	1.0530 c
Vm ₄ T ₂	1.0757 c	1.0674 c	1.0604 c	1.0554 c
Vm ₄ T ₃	1.0780 bc	1.0730 b	1.0717 b	1.0653 b
Vm ₄ T ₄	1.0853 a	1.0797 a	1.0763 a	1.0717 a
Vm ₄ T ₅	1.0840 a	1.0817 a	1.0780 a	1.0733 a
CV (%)	0.23	0.18	0.24	0.27
LSD _{0.05}	0.0013	0.0011	0.0013	0.0015
Level of significance	**	**	*	**

363 In a column means having similar letter (s) are statistically similar and those having dissimilar letter (s) differ
364 significantly.

365 ** = Significant at 1% level of probability, * = Significant at 5% level of probability

366 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹

367 T₁ 5-10 g, T₂ – 10-20g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ - >40 g

368

369 3.4 DRY MATTER CONTENT

370 Significant variation was found among different levels of vermicompost on tuber dry
371 matter content at different storage time. The maximum dry matter was obtained by Vm₄
372 (20.93%, 20.42%, 19.97%, 16.53%), and the minimum dry matter was obtained by Vm₁
373 (17.35%, 16.39%, 15.45%, 11.47%); at 0, 20, 40 and 60 DAS respectively (Fig. 7).

374

375 Profound dissimilarity was found among different tuber sizes to dry matter content at
376 different storage time. At 0 DAS the maximum dry matter (20.70 %) was obtained by T₅
377 and minimum dry matter (18.04 %) was obtained by T₁. At 20 DAS maximum dry matter
378 (19.99 %) was obtained by T₅ and minimum dry matter (17.33 %) was obtained by T₁. At
379 40 DAS maximum dry matter (19.14 %) was obtained by T₅ and minimum (16.65 %) was
380 obtained by T₁. At 60 DAS maximum dry matter (15.32 %) was obtained by T₅ and
381 minimum dry matter (13.01 %) was obtained by T₁ (Fig. 8).

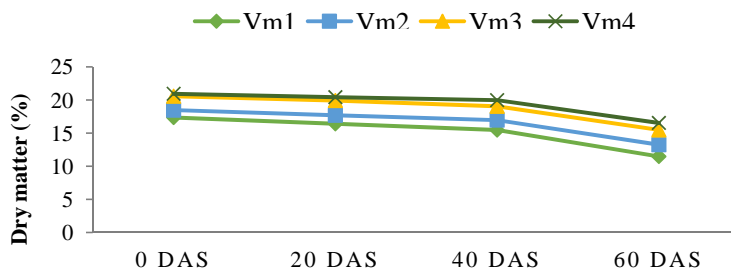
382

383 Significant variation was found among different combination of vermicompost levels and
384 tuber sizes on tuber dry matter content at different storage time. At 0 DAS the maximum
385 dry matter (22.87 %) was obtained by Vm₃T₅ which was statistically similar to Vm₃T₄ and
386 Vm₄T₅, and minimum dry matter (17.11 %) was obtained by Vm₁T₁ which was
387 statistically similar to Vm₁T₂. At 20 DAS maximum dry matter (22.29 %) was obtained by
388 Vm₃T₅ which was statistically similar to Vm₄T₅, and minimum dry matter content (16.16
389 %) was obtained by Vm₁T₁ which was statistically similar to Vm₁T₂. At 40 DAS maximum

390 dry matter (21.52 %) was obtained by Vm₄T₅ which was statistically similar to Vm₄T₄ and
 391 minimum (15.21 %) was obtained by Vm₁T₁. At 60 DAS maximum dry matter (17.95 %)
 392 was obtained by Vm₄T₅ which was statistically similar to Vm₄T₄, and the minimum dry
 393 matter content (11.29 %) was obtained by Vm₁T₁ which was statistically similar to Vm₁T₂
 394 (Table 5).

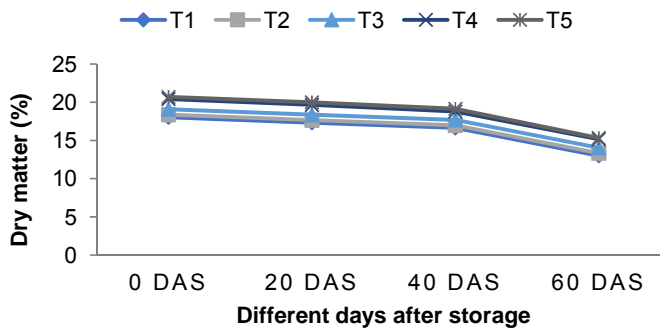
395

396 High dry matter content is an important processing quality factor, however during storage
 397 condition it reduces gradually. High dry matter content (%) was observed which might be
 398 due to application of high rate of vermicompost which played an important role in
 399 affecting dry matter of tubers [38, 39, 40, 41]. Loss of dry matter of tuber during storage
 400 period may be due to respiration [42]. Sprouting is a physiological process at which
 401 resting buds break their dormancy and resume growth by utilizing stored food [43].
 402
 403



404 Different days after storage

405 **Fig. 7. Response to vermicompost on dry matter (%) of potato tuber at different**
 406 **days after storage** (LSD values 0.0676, 0.0331, 0.0322 and 0.0981 for 0 DAS, 20 DAS, 40
 407 DAS and 60 DAS, respectively).
 408 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹
 409
 410



411 **Fig. 8. Effect of tuber size on dry matter (%) of potato tuber at different days after**
 412 **storage** (LSD values 0.0684, 0.0285, 0.0211 and 0.1015 for 0 DAS, 20 DAS, 40 DAS and 60
 413 DAS, respectively).
 414 T₁ – 5-10 g, T₂ – 10-20g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ – >40 g
 415
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 417
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421
422

Table 5. Combined effect of vermicompost and tuber size on percent of dry matter content at different days after storage of potato tuber

Combinations	Dry matter (%) at			
	0 DAS	20 DAS	40 DAS	60 DAS
Vm ₁ T ₁	17.11 k	16.16 p	15.21 s	11.29 m
Vm ₁ T ₂	17.19 k	16.22 p	15.29 r	11.37 lm
Vm ₁ T ₃	17.34 j	16.37 o	15.44 q	11.52 kl
Vm ₁ T ₄	17.41 j	16.44 n	15.51 p	11.59 k
Vm ₁ T ₅	17.71 i	16.74 m	15.81 o	11.56 kl
Vm ₂ T ₁	17.69 i	16.93 l	16.19 n	12.48 j
Vm ₂ T ₂	17.89 h	17.12 k	16.39 m	12.67 j
Vm ₂ T ₃	18.29 g	17.53 j	16.79 l	13.08 i
Vm ₂ T ₄	18.94 f	18.17 h	17.44 j	13.72 h
Vm ₂ T ₅	19.46 e	18.69 f	17.96 h	14.24 f
Vm ₃ T ₁	18.43 g	17.76 i	17.13 k	13.52 h
Vm ₃ T ₂	18.86 f	18.19 h	17.56 i	13.94 g
Vm ₃ T ₃	19.81 d	19.14 e	18.51 f	14.89 e
Vm ₃ T ₄	22.81 a	22.16 b	20.73 c	17.41 b
Vm ₃ T ₅	22.87 a	22.29 a	21.26 b	17.53 b
Vm ₄ T ₁	18.92 f	18.49 g	18.08 g	14.73 e
Vm ₄ T ₂	19.52 e	19.09 e	18.68 e	15.33 d
Vm ₄ T ₃	20.89 c	20.46 d	20.05 d	16.71 c
Vm ₄ T ₄	22.55 b	21.81 c	21.51 a	17.92 a
Vm ₄ T ₅	22.77 a	22.24 a	21.52 a	17.95 a
CV (%)	0.43	0.18	0.14	0.86
LSD _{0.05}	0.1395	0.0607	0.0494	0.2058
Level of significance	**	**	**	**

423 In a column means having similar letter (s) are statistically similar and those having dissimilar letter (s) differ
424 significantly.
425 ** = Significant at 1% level of probability
426 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹
427 T₁ 5-10 g, T₂ – 10-20g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ - >40 g
428

429 **3.5 FLESH COLOR**

430 Significant dissimilarity was obtained among different levels of vermicompost on
431 lightness (L*), green-red chromaticity (a*) and blue-yellow chromaticity (b*) of potato
432 flesh at different storage time. The highest L* value (74.49, 73.06, 68.90) was taken by
433 Vm₄, highest a* value (11.13, 2.73, 2.30) was taken by Vm₄, highest b* value (23.91,
434 22.97, 21.13) was taken by Vm₄; the lowest L* value (69.39, 63.25, 54.28) was taken by
435 Vm₁, lowest a* value (2.50, 0.486, 0.280) was taken by Vm₁, lowest b* value (13.94,
436 10.68, 8.88) was taken by Vm₁; at 20, 40 and 60 DAS respectively (Table 6).
437

438 **Table 6. Effect of vermicompost on flesh color at different days after storage of**
439 **potato tuber**

Vermicompost levels	Flesh color at								
	20 DAS			40 DAS			60 DAS		
	L*	a*	b*	L*	a*	b*	L*	a*	b*
Vm ₁	69.39 d	2.50 d	13.94 d	63.25 d	0.486 d	10.68 d	54.28 d	0.280 d	8.88 d
Vm ₂	71.23 c	4.09 c	18.64 c	67.36 c	1.173 c	17.86 c	62.47 c	0.942 c	16.80 c
Vm ₃	72.79 b	8.24 b	20.61 b	71.02 b	1.753 b	21.32 b	66.74 b	1.494 b	18.92 b
Vm ₄	74.49 a	11.13 a	23.91 a	73.06 a	2.733 a	22.97 a	68.90 a	2.304 a	21.13 a
CV (%)	1.35	1.77	1.07	0.49	1.28	0.31	0.54	1.95	1.40
LSD _{0.05}	0.8704	0.1029	0.1838	0.3027	0.0175	0.0511	0.3048	0.0218	0.2057
Level of significance	**	**	**	**	**	**	**	**	**

440 In a column means having similar letter (s) are statistically similar and those having dissimilar letter (s) differ
441 significantly. ** = Significant at 1% level of probability.
442 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹

443

444 Profound dissimilarity was got among different tuber sizes on lightness (L*), green-red
 445 chromaticity (a*) and blue-yellow chromaticity (b*) of potato flesh at different storage
 446 time. At 20 DAS the highest L* value (72.83) was taken by T₅ which was statistically
 447 similar to T₄, and lowest (70.91) was taken by T₁; highest a* value (7.48) was taken by T₅
 448 and lowest (5.35) was taken by T₁; highest b* value (20.49) was taken by T₅ and lowest
 449 (18.19) was taken by T₁. At 40 DAS highest L* value (69.31) was taken by T₅ which was
 450 statistically similar to T₄, and lowest (67.98) was taken by T₁ which was statistically
 451 similar to T₂; highest a* value (1.77) was taken by T₅ and lowest (1.27) was taken by T₁;
 452 highest b* value (18.65) was taken by T₅ and the lowest (17.83) was taken by T₁. At 60
 453 DAS highest L* value (63.74) was taken by T₅ and lowest (62.50) was taken by T₁ which
 454 was statistically similar to T₂; highest a* value (1.44) was taken by T₅ and lowest (1.06)
 455 was taken by T₁; highest b* value (16.78) was taken by T₅ which was statistically similar
 456 to T₄ and lowest (16.09) was taken by T₁ which was statistically similar to T₂ (Table 7).

457

458 **Table 7. Response of tuber size on flesh color at different days after storage of**
 459 **potato tuber**

Tuber size	Flesh color at								
	20 DAS			40 DAS			60 DAS		
	L*	a*	b*	L*	a*	b*	L*	a*	b*
T ₁	70.91 d	5.35 e	18.19 e	67.98 c	1.27 e	17.83 e	62.50 c	1.06 e	16.09 c
T ₂	71.63 c	5.51 d	18.66 d	68.14 c	1.42 d	17.96 d	62.65 c	1.15 d	16.24 bc
T ₃	72.08 b	6.76 c	19.16 c	68.83 b	1.55 c	18.21 c	63.19 b	1.25 c	16.42 b
T ₄	72.42 ab	7.35 b	19.87 b	69.10 a	1.65 b	18.38 b	63.40 b	1.37 b	16.65 a
T ₅	72.83 a	7.48 a	20.49 a	69.31 a	1.77 a	18.65 a	63.74 a	1.44 a	16.78 a
CV (%)	0.69	0.24	1.02	0.46	1.33	0.35	0.51	1.06	1.36
LSD _{0.05}	0.4102	0.0128	0.1640	0.2650	0.0170	0.0527	0.2657	0.0111	0.1856
Level of significance	**	**	**	**	**	**	**	**	**

460 In a column means having similar letter (s) are statistically similar and those having dissimilar letter (s) differ
 461 significantly. ** = Significant at 1% level of probability.

462 T₁ – 5-10 g, T₂ – 10-20 g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ – >40 g

463

464 Significant variation was obtained among different interaction of vermicompost level and
 465 tuber size on lightness (L*), green-red chromaticity (a*) and blue-yellow chromaticity (b*)
 466 of potato flesh at different storage time. At 20 DAS the highest L* value (75.60) was
 467 taken by Vm₄T₅ which was statistically similar to Vm₄T₄ and lowest (66.98) was taken by
 468 Vm₁T₁; highest a* value (11.76) was taken by Vm₄T₅ which was statistically similar to
 469 Vm₄T₄, and lowest (1.91) was taken by Vm₁T₁ which was statistically similar to Vm₁T₂;
 470 highest b* value (24.96) was taken by Vm₄T₅ which was statistically similar to Vm₄T₄ and
 471 lowest (12.31) was taken by Vm₁T₁. At 40 DAS highest L* value (73.75) of tuber flesh
 472 was taken by Vm₄T₄ which was statistically similar to Vm₄T₅ and the lowest (62.55) was
 473 taken by Vm₁T₁ which was statistically similar to Vm₁T₂; highest a* value (3.19) was
 474 taken by Vm₄T₅ and the lowest (0.390) was taken by Vm₁T₁ which was statistically
 475 similar to Vm₁T₂; highest b* value (23.50) was taken by Vm₄T₅ and lowest (10.44) was
 476 taken by Vm₁T₁ which was statistically similar to Vm₁T₂. At 60 DAS highest L* value
 477 (69.64) of tuber flesh was taken by Vm₄T₅ and the lowest (53.77) was taken by Vm₁T₁
 478 which was statistically similar to Vm₁T₂ and Vm₁T₄; highest a* value (2.57) was taken by
 479 Vm₄T₅ and the lowest (0.136) was taken by Vm₁T₁. In respect of blue-yellow chromaticity
 480 (b*) of potato flesh was obtained numerically non-significant at 60 DAS (Table 8).

481

482 Higher Vermicompost rate was showed maximum tuber flesh color and sustained
483 maximum storage time compared to control [44, 45].

484

485 **Table 8. Combined effect of vermicompost and tuber size on flesh color at**
486 **different days after storage of potato tuber**

Combinations	Flesh color at								
	20 DAS			40 DAS			60 DAS		
	L*	a*	b*	L*	a*	b*	L*	a*	b*
Vm ₁ T ₁	66.98 k	1.91 p	12.31 o	62.55 l	0.390 s	10.44 q	53.77 k	0.136 t	8.55
Vm ₁ T ₂	69.19 j	1.93 p	13.15 n	62.53 l	0.423 s	10.46 q	53.82 k	0.246 s	8.66
Vm ₁ T ₃	70.05 i	2.66 o	13.53 m	63.63 k	0.473 r	10.69 p	54.93 i	0.280 r	8.84
Vm ₁ T ₄	70.26 hi	2.99 n	14.57 l	63.25 k	0.553 q	10.85 o	54.21 jk	0.346 q	9.13
Vm ₁ T ₅	70.49 hi	3.01 n	16.12 k	64.29 j	0.593 p	10.94 o	54.66 ij	0.393 p	9.24
Vm ₂ T ₁	70.71 hi	3.28 m	18.19 j	66.39 i	0.943 o	17.27 n	61.650 h	0.836 o	16.41
Vm ₂ T ₂	70.90 hi	3.34 l	18.32 j	66.53 i	1.08 n	17.50 m	61.79 h	0.903 n	16.67
Vm ₂ T ₃	71.15 hi	3.73 k	18.51 j	67.89 h	1.16 m	17.87 l	62.49 g	0.953 m	16.80
Vm ₂ T ₄	71.38 gh	4.82 j	18.92 i	67.92 h	1.24 l	18.15 k	63.13 f	0.980 l	16.95
Vm ₂ T ₅	72.03 fg	5.28 i	19.25 h	68.09 h	1.42 k	18.52 j	63.29 f	1.04 k	17.16
Vm ₃ T ₁	72.43 e-g	6.05 h	19.40 h	70.44 g	1.61 j	21.02 i	66.24 e	1.24 j	18.52
Vm ₃ T ₂	72.53 ef	6.15 g	20.07 g	70.68 fg	1.67 i	21.13 h	66.39 e	1.31 i	18.66
Vm ₃ T ₃	72.75 ef	9.29 f	20.79 f	70.97 ef	1.75 h	21.37 g	66.55 e	1.46 h	18.94
Vm ₃ T ₄	73.03 d-f	9.87 e	21.18 e	71.50 de	1.82 g	21.44 g	67.15 d	1.67 g	19.20
Vm ₃ T ₅	73.19 de	9.88 e	21.63 d	71.51 d	1.90 f	21.63 f	67.38 d	1.76 f	19.30
Vm ₄ T ₁	73.54 de	10.18 d	22.86 c	72.57 c	2.13 e	22.59 e	68.37 c	2.02 e	20.86
Vm ₄ T ₂	73.91 cd	10.63 c	23.11 c	72.81 c	2.52 d	22.75 d	68.61 bc	2.14 d	20.97
Vm ₄ T ₃	74.38 bc	11.37 b	23.80 b	72.84 bc	2.84 c	22.90 c	68.78 bc	2.31 c	21.09
Vm ₄ T ₄	75.01 ab	11.74 a	24.80 a	73.75 a	2.98 b	23.10 b	69.10 b	2.48 b	21.33
Vm ₄ T ₅	75.60 a	11.76 a	24.96 a	73.36 ab	3.19 a	23.50 a	69.64 a	2.57 a	21.44
CV (%)	0.69	0.24	1.02	0.46	1.33	0.35	0.51	1.06	1.36
LSD _{0.05}	1.1337	0.1053	0.3451	0.5607	0.0350	0.1070	0.5628	0.0293	0.3894
Level of significance	**	**	**	**	**	**	*	**	NS

487 In a column means having similar letter (s) are statistically similar and those having dissimilar letter (s) differ
488 significantly.

489 ** = Significant at 1% level of probability, * = Significant at 5% level of probability, NS = Non-significant.

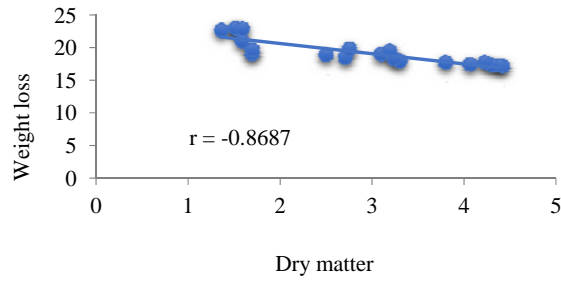
490 Vm₁ – Control, Vm₂ – 3 t ha⁻¹, Vm₃ – 6 t ha⁻¹, Vm₄ – 9 t ha⁻¹491 T₁ 5-10 g, T₂ – 10-20 g, T₃ – 20-30 g, T₄ – 30-40 g, T₅ - >40 g

492

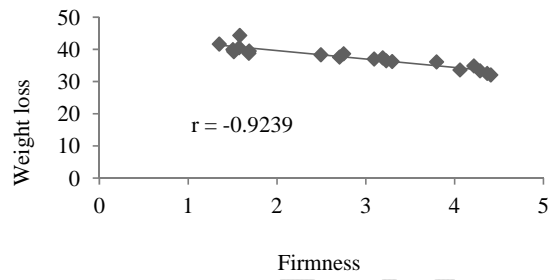
493 **4.6 CORRELATION COEFFICIENT (r):**494 The correlation was calculated on the basis of data from 0 days of storage condition *i.e.*,
495 at harvesting day. In fig. 9, a negative linear relation ($r = -0.8687$) presented between
496 weight loss and dry matter percentage. In fig. 10, a negative relation ($r = -0.9239$)
497 presented between weight loss and firmness of potato tuber. In fig. 11, a negative
498 relation ($r = -0.9611$) presented between weight loss and specific gravity of tuber. In fig.
499 12, a strong positive relation ($r = 0.9379$) presented between specific gravity and
500 firmness. In fig. 13, a strong positive relation ($r = 0.9386$) presented between specific
501 gravity and dry matter content. A positive linear correlation between specific gravity and
502 dry matter of tubers was observed earlier [46, 47].

503

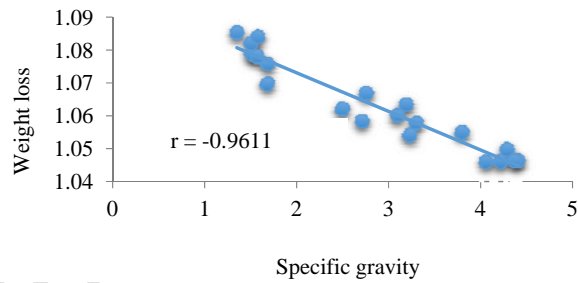
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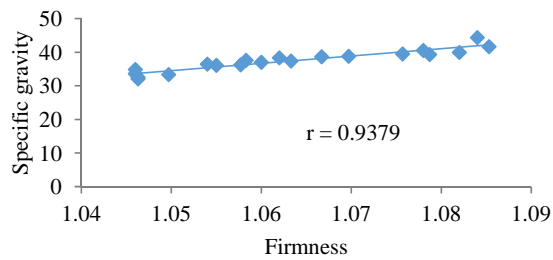
505
 506 Fig. 9. Relationship between weight loss and dry matter of potato tuber at storage.
 507
 508



509
 510 Fig. 10. Relationship between weight loss and firmness of potato tuber at storage.
 511



512
 513 Fig. 11. Relationship between weight loss and specific gravity of potato tuber at storage.
 514
 515



516
 517 Fig. 12. Relationship between specific gravity and firmness of potato tuber at storage.
 518

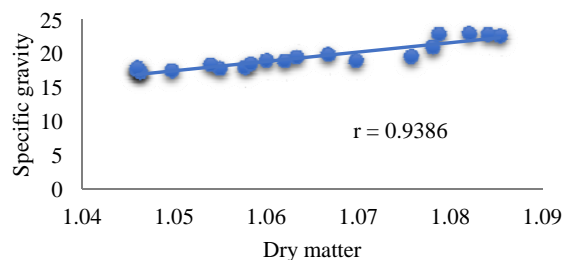


Fig. 13. Relationship between specific gravity and dry matter of potato tuber at storage.

CONCLUSION

From this study, it may be concluded that vermicompost is a good organic manure. It plays important role for increasing tuber quality and ambient storage performance also. From the above discussion, it was observed that Vm_4T_5 that is vermicompost level 9 t ha^{-1} and tuber size $>40 \text{ g}$ showed the superior processing quality that is higher firmness, specific gravity, dry matter content and flesh color compared to those of other treatments. However, the potato farmers of Bangladesh may be benefited for potato cultivation by using vermicompost, ultimately, they can produce high quality potato tuber and can store without decreasing processing quality at ambient storage condition up to 40 DAS.

CONFLICT OF INTEREST

The authors declare that no part of this manuscript has been published elsewhere in any form.

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