

SELECTION OF BEETROOTS VARIETIES FOR STORAGE.

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The article presents the results research's of trade, biochemical and organoleptic indexes of fresh beetroot roots, which has been grown up in conditions of Ukraine's Forest-steppe, depending of varieties. Select the most suitable for long storage.

Beetroot, varieties, roots, storage, quality, biochemical, organoleptic, indexes, marketability.

The duration of storage depends greatly on how efficiently spent solids to remain healthy roots. Past studies have shown that the roots differently spend the dry matter and sugars during storage period. Most economical solids and sugars during storage, spending roots grade cylinder. The loss of these elements during seven months of storage was 21.6 percent relative to the original content.

Reducing the total mass of roots and reduce them in sugar and dry matter due to a large number of biological processes. When storing beets lose a significant amount of moisture as a result of natural processes - evaporation. During storage beets albeit slowly, but constantly occurring physiological processes, and the first breath. For these processes expended energy reserves, particularly carbohydrates in the form of sugars.

So keep beet roots in terms of deepening stationary storage without the controlled conditions it is advisable to five months. Keeping quality of this period is 94,5-100%. For long term storage roots were most suitable hybrid varieties and F1 Detroit cylinder - 68.5 and 64.8% respectively Root healthy after eight months of storage, which is far above the control. Root F1 hybrid Detroit during the storage period is not affected tail rot.