

EVALUATION OF BEETROOT VARIETIES FOR DIFFERENT USES

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Beetroot has been consumed in significant quantities in recent decades, mostly due to its anti-oxidant-active colouring matter. Nowadays, semi-finished or ready-made products are becoming increasingly popular among consumers. With the experiment, we want to give an answer to what kind of product the given beetroot variety is suitable for production. We evaluated the content of some bioactive substances (total polyphenol, flavonoid, betanin, vulgaxanthin) of fresh beetroot samples, as well as the effect of different drying temperatures (42 and 52 °C) on the colour content of the product. Varieties with a high content of colorants and water-soluble solids, and without an earthy aftertaste, are recommended for the production of beetroot juice. *Bonel* and *Akela* showed the best results on chalky chernozem soil, while on sandy soil the *Carillon* variety showed the best results. Beetroot has an excellent health-preserving effect, which can partly be explained by its high total polyphenol and flavonoid content. *Akela* and *Lomako* showed the highest values for these parameters on both soil types. As a result of drying, the varieties reacted differently, and at the higher temperature (52°C) we experienced a greater decrease in the color content. Varieties with a high colour and low water-soluble dry matter content are recommended for the production of beet chips.