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POTATO CENTER

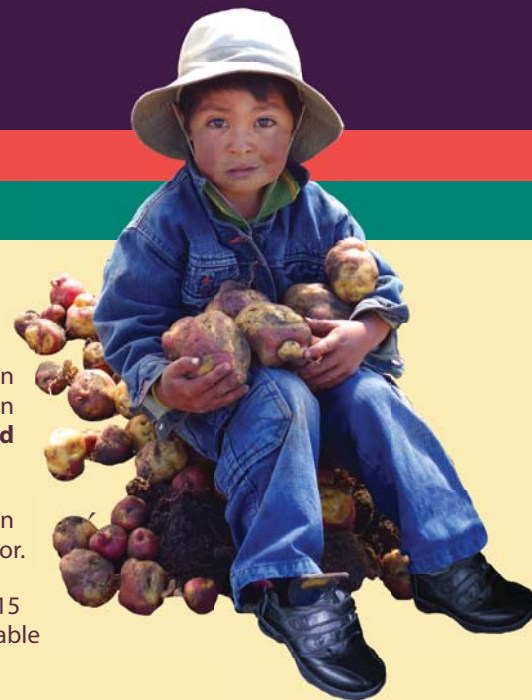
A CGIAR RESEARCH CENTER

Native Potatoes





PERUVIAN NATIVE POTATOES, FOR THE WHOLE WORLD



1. The potato is a tuber that played a very important role in the ancient cultures in Peruvian history. The early inhabitants of Peru not only worked hard on domestication and selection of the crop, but they also **developed know-how and technologies that are widespread** in the high Andean region today.
2. At present, **Peru is the leading potato producer in Latin America**, with 4.5 million tons per year, supported by public-private partnerships set up to promote the sector.
3. **Per capita consumption of potato** has grown from 65 to 85 kg over the past 15 years, and prices have risen by 55%, sending a strong signal for the sustainable development of the sector.
4. Peru is home to **the greatest biodiversity of potatoes in the world**, with an abundance of **native varieties**, of which there are more than 3000. Besides their outstanding nutritional qualities, the native potatoes are remarkable for their extraordinary diversity of shapes, sizes, skin colors, flesh colors, flavors, and textures. The flesh can be white, yellow, red, blue, orange, or purple, and unique, attractive color combinations are often found.
5. Recent evidence indicates that the native varieties **can be an alternative way of supplementing the micronutrient requirements** for vulnerable populations (who suffer from chronic malnutrition and anemia), and that, based on their natural content of antioxidants, they can continue to be commercially developed to become common in the marketplace and generate higher earnings. Some examples of varieties with a high iron and zinc content currently available to consumers are: Puka puma (pa) makin, Guinda Gaspar, and Yanapasña Pucas Ñawi.
6. **Native potato production in Peru** is a good example of a **climate-smart food system** for higher productivity, agricultural quality, combined with greater resilience to climate change.
7. More than 700,000 families of smallholder farmers (i.e. some **3.5 million people**) **depend on the potato crop in Peru**. These families have a rich biodiversity, which is increasingly appreciated in different markets.
8. There are a great many potato recipes and the versatility of the dishes is surprising. **There are practically no countries where potatoes are not eaten in one way or another**. The potato has passed from humble tables of Andean peasants to the top luxury restaurants, where new uses have been found for native potatoes, and exquisite recipes have been created to give a different, modern expression to the renowned Peruvian cuisine.
9. For many years, the native varieties have increasingly been used by agri-business. Following a series of research studies, **native potato chips** are now being produced for domestic and international markets, and they already have “organic food” and “fair trade” certification.



10. The changes in the potato sector in Peru **are changing people's lives**. We can quote Rosa, a native potato producer in Puno, now part of the value chain: “in my family, it's me who has the capital now. With my earnings I've bought plots of land, I've improved my house, and now that my seven children are at school I can buy all the school supplies their teachers ask them for”.
11. In May 2018, the **Tenth World Potato Congress** will be held in Peru (Cusco), to be attended by 1000 scientists and entrepreneurs from different parts of the world, and this will be an opportunity to globalize Peruvian potatoes and exploit their competitive advantages. The title of this congress is **“A look to the future of the potato: Biodiversity, Food Security and Business.”** It will be the first time that this congress is held in Latin America.
12. **The International Potato Center** (CIP) holds the world's largest potato collection. **CIP's Germplasm Bank** conserves 4,355 traditional varieties or native potatoes from the Andean Region; 2,694 (62%) of these are from Peru.