

Prospects for the Chilean potato industry

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Outline of presentation

- Potato industry in the Netherlands
- Potato industry in Chile
- Potato prospects for Chile: Adding value
- Potato processing: starting in a country
- Suggested improvements



Potato industry in the Netherlands

Population: 16,7 million
 Average acreage: 160,000 hectares

 Seed potatoes: 35,000 ha - 1.2 million tons
 Table potatoes: 3,000 ha - 1 million tons
 Processing: 87,000 ha - 3,3 million tons
 Starch potatoes: 35,000 ha - 2 million tons

 70-80% of potato volume is processed

 French Fries, chips, ready-made meals, starch

✓ Number of growers: 9,000

Potato industry in Chile

- Population: 17 million
- Average acreage: 55,000 hectares
- Average yield: 20 tons/ha
- Average production: 1,1 million tons
- Annual potato imports: 70,000 (raw) tons
 - Mainly (75%) Deep frozen French fries imports: EU, Canada, US
- Average consumption: 60 kg/person
 - Chiloe island: 200 kg/person
- Number of growers: 67,000

Chile: Products and costs

- Fresh consumption: 90 %
- Niche market for Papa nativas: 500 ha
- Increasing market potential for processed product
- Current cost of production per
 - Pesos 1,240,000
 - Euro 2,000
- Current cost of production per kg (at 20 t/ha)
 - Pesos 62
 - Euro 0.10



The markets of Chilean produced potatoes

National production and utilization (study 2011)

- 61 % fresh consumption
- ✓ 15 % seed
- ✓ 6 % processing
- ✓ 4 % animal food
- 14 % lost in postharvest phase





The markets of Chilean produced potatoes

Challenge:

- 27,000 tonnes
 French fries =
 54,000 tons raw
 material
- Substitute imports deep-frozen French fries with Chilean grown potatoes



Effect of yield on production cost

yield (t.ha ⁻¹)	cost per kg in Pesos	cost per kg in Euro
20	62	0.10
30	41	0.07
40	31	0.05
60	21	0.03

Actual situation in Chile

- ✓ Limited local raw material for processing
 - Chips processing well organized
 - Potato salads: small scale operations
 - French fries processing poorly organized
- ✓ Limited use of modern technology in:
 - Disease (late blight) control
 - Harvesting and handling
 - Storage
- Limited use of added value opportunities
 - Washing & packing fresh potatoes incl. Papas nativas
 - Processing

Potato prospects for Chile: adding value







P = G x E x M x S Performance is Genotype x Environment x Management x Society

Elaboration of these elements: Performance = kg "high end washed, graded and packed potato" per ha or "kg Ff per ha"

Environment = altitude, rainy season, dry season

Management = soil preparation, fertilization, irrigation, crop protection, mechanization

Society = price setting (in some countries organic, non GM,...)





Yield levels

Potential yields: theoretical, unobtainable (driven by sunshine temperature)

Attainable yields: obtainable, may not be economical (limited by water, nutrients)

Actual yields:

growers' yields (reduced by pests, diseases, weeds)

Potato prospects for Chile: adding value

- Seed: health, age, variety

-Diseases and pests: late and early blight, viruses, brown rot, tuber moth

- Fertilization: pH, NPK, micronutrients
- Water supply: rain and irrigation

- Storage: losses avoidance: in field in dry cool winter, in clamps, Seed DLS

- Mechanization: traction with animals, machines





Concluding:

- Improved resource use efficiency (= higher yields)
- Reduced losses
- Increased value through processing
- A keen eye on sustainability

Potato processing: starting in a country



Potato processing: starting in a country

Processed products:

- Starch
- Flour/flakes
- Peeled
- Peeled and cut
- Peeled, cut, blanched
- Baby potatoes
- Frozen fries
- Crisps (chips)



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Variability in processing potato

Characteristic	Influences	Desired level
Dry matter concentration	Texture, Fat uptake Recovery	20-24 %
Nitrate concentration	Acceptance certain markets	Low!
Black spot susceptibility	Blue discoloration	Minimal
Non-enzymatic discoloration	Colour of the frozen produce	Minimal
Reducing sugars	Colour of frozen and finished	< 0.5 %
	Recovery	> 1.6

Variability in processing potato

Characteristics that may vary size distribution (grading)



Variability in processing potato After van der Zaag, 1990)



Variability in potato for processing

- Causes of variation between tubers:
 Management at field level
- Causes of variation between tubers:
 Environment (between plant and spots in the field)
- Causes of variation between tubers (same stem): Physiology
- Causes of variation between tubers: Number of tubers (so size distribution!)

Suggested improvements

- Aim at a competitive supply chain for high end products: table, salads and processed
- Meet the specifications of the processors and retailers
- Produce potatoes at competitive prices
- ✓ Introduce modern technology for:
 - Disease control: late blight
 - Handling and storage
 - Precision farming

Suggested improvements

- Involve (i.e. Netherlands) top technology in upgrading the entire chain
- ✓ Organize growers for:
 - More intensive knowledge transfer
 - Joint purchase of inputs
 - Join forces in the supply chain: interdependency
- A National Potato Platform should play an initiating role:
 - INIA + Consorcio Papa Chile + Ministry of Agriculture



Thank you for your attention



