Simplot discusses GE potato that doesn’t brown or produce cancer-causing acrylamide

Biology Fortified sent Simplot some questions about their GE Simplot potato that doesn’t brown when cut or fried, nor does it make cancer-causing acrylamide.

Vice President of Plant Sciences, Haven Baker, discussed the potatoes’ engineered traits: resistance to bruising, reduced sugars and reduced levels of asparagine. Conventional potatoes’ susceptibility to black spot from impact and pressure during harvest and storage results in significant product losses. Innate potatoes’ reduced black spot from bruising results in a larger usable yield, making potato farming more profitable. Reduced sugars – under certain conditions – provide consistent golden color, providing ideal taste and texture qualities. Reduced levels of asparagine decrease the potential formation of acrylamide, a chemical compound that occurs when potatoes, wheat, coffee, and other foods are cooked at high temperatures.

Read the full, original article: Q&A with Haven Baker on Simplot’s Innate™ Potatoes | Biology Fortified, Inc.