

表 3 浙薯 13 衍生的紫薯品种主要特征特性比较分析

Table 3 Comparative analysis of the main characteristics of purple-fleshed sweetpotato varieties derived from Zheshu 13

组别	品种类型	品种数	干物率 (%)	淀粉率 (%)	鲜薯产量 (kg/hm ²)	薯干产量 (kg/hm ²)	淀粉产量 (kg/hm ²)	花青素含量 (mg/100g FW)	可溶性糖 含量(%)
Group	Types of varieties	No. of varieties	DMC	SC	FRY	DRY	SY	AC (mg/100 g FW)	SSC (%)
浙薯 13 衍生品种	高花青素紫 3	29.	19.3	24 042.0	7 047.9	4 603.2	51.4	13.8	
Varieties derived from Zheshu 13	薯								
	HCPF								
	食用紫薯	5	31.6	21.1	24 902.1	7 779.6	5 185.5	22.4	9.9
	EPF								
	平均	8	30.8	20.4	24 579.6	7 505.2	4 967.1	33.3	10.7
	Average								
浙薯 13 衍生的通过 国家鉴定品种	高花青素紫 2	31.3	20.9	26 808.0	8 199.9	5 428.6	54.1	13.8	
Varieties derived from Zheshu 13 with national registration	薯								
	HCPF								
	食用紫薯	1	31.5	21.0	27 291.8	8 405.9	5 578.4	17.0	14.2
	EPF								
	平均	3	31.4	21.0	26 969.3	8 268.5	5 478.6	41.7	14.0
	Average								
国家鉴定品种	高花青素紫 7	31.9	21.3	24 896.3	7 898.9	5 288.2	55.1	11.3	
National registered varieties	薯								
	HCPF								
	食用紫薯	32	28.6	18.9	27 114.6	7 771.9	4 931.2	23.6	14.2
	EPF								
	平均	39	29.2	19.6	26 734.3	7 793.7	5 028.6	29.3	13.7
	Average								

注: AC: 花青素含量; SSC: 可溶性糖含量; HCPF: 高花青素紫薯; EPF: 食用紫薯; 表中涉及的国家鉴定品种是指 2005~2016 年通过鉴定的紫薯品种

Note: AC: Anthocyanin content; SSC: Soluble sugar content; HCPF: Purple-fleshed varieties with high anthocyanin content; EPF: Edible purple-fleshed varieties; The national registered varieties mentioned in the table refer to the registered purple-fleshed varieties in 2005~2016