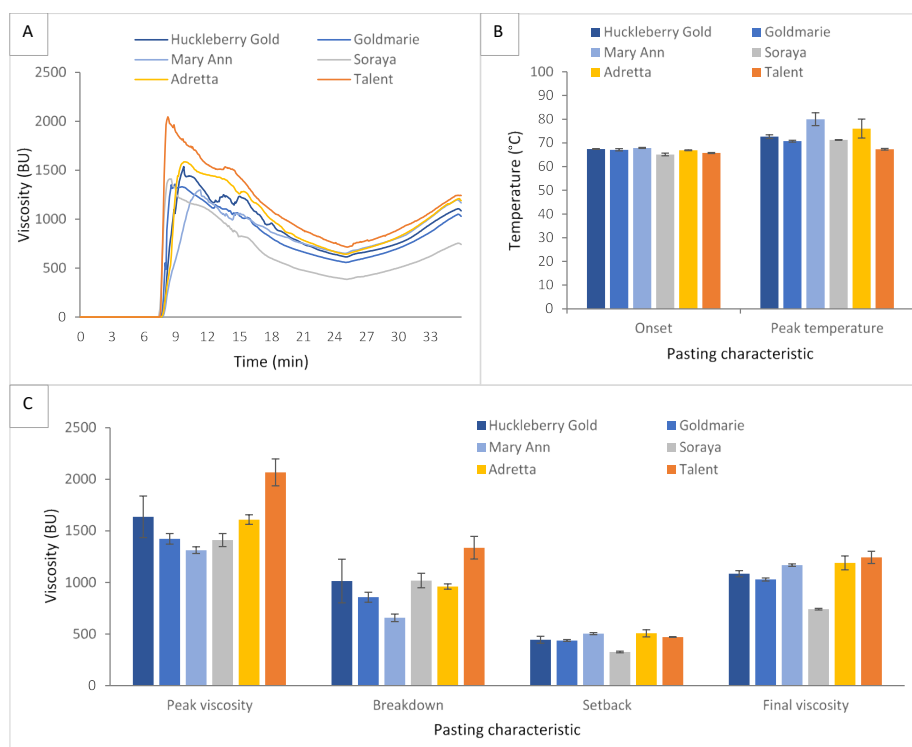
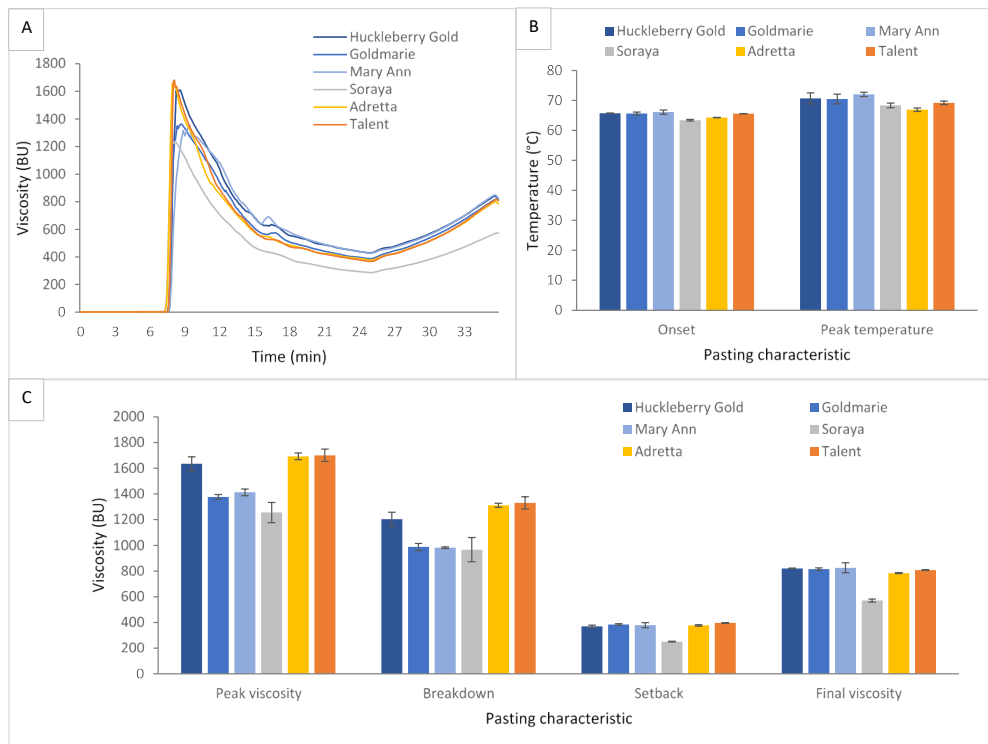


Supplementary Material – S3



S3a: Pasting properties of raw freeze-dried potato tubers, determined on a Micro-Visco Amylograph, showing (A) average pasting curves; (B) average of relevant temperatures during determination and (C) average of relevant viscosities during determination. Cultivars are sorted according the cooking type (blue colors = firm cooking, grey – fairly firm cooking, yellow/orange – mealy cooking). $n = 2$, mean \pm standard deviation.



S3b: Pasting properties of extracted potato starches, determined on a Micro-Visco Amylograph, showing (A) average pasting curves; (B) average of relevant temperatures during determination and (C) average of relevant viscosities during determination. Cultivars from which starches were obtained are sorted according the cooking type (blue colors = firm cooking, grey – fairly firm cooking, yellow/orange – mealy cooking). n = 2, mean ± standard deviation.