

### **Agricultural Journals**

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Czech J. Food Sci.

Vacková S., Vacek J.:

Thermoelectric effect

# on potato tuber (Solanum tuberosum L.) — short communication

Czech J. Food Sci., 28 (2010): 462-464

For scaning rheological properties of tuber tissue during heating, different physical techniques are used. The experiments done on low solids tubers of cv. Magda have shown that maximum thermoelectric effect was obtained at about 60° C in the temperature region