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## Nutritional and sensory value of conventionally vs organically grown Chinese radish (*Raphanus sativus L. var. longipinnatus*)

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The nutritional and sensory value of Chinese radish, cv. Jarola F1, grown in organic and conventional systems was evaluated. The experiments were based on certified organic land and conventional land of the Czech University of Life Sciences Prague at the experimental station of Troja. Radish was grown in two spacings. Radish from the organic cultivation system exhibited a significantly lower dry matter content compared to the conventional production, 62.4 g/kg and 68.9 g/kg, respectively. This can be explained by growing under unwoven textile. Furthermore, radish cultivated organically had a significantly lower content of monosaccharides (17.2 mg/kg, while the conventional production contained 26.1 mg/kg) and significantly higher contents of nitrates. The content of vitamin C in organic production tended to be higher (212 mg/kg, in conventional production 169 mg/kg). The crude fibre content or the content of minerals was not significantly affected by the growing system. Growing spacing did not affect the nutritional value. Organically produced radish had better sensorial evaluation.

**Keywords:**

dry matter; monosaccharides; vitamin C; nitrates; minerals

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