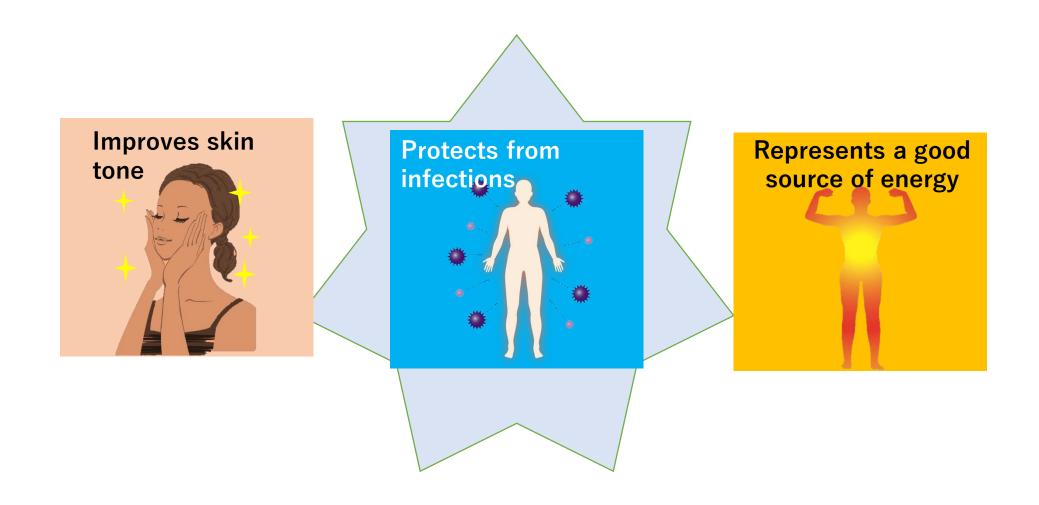
Potato

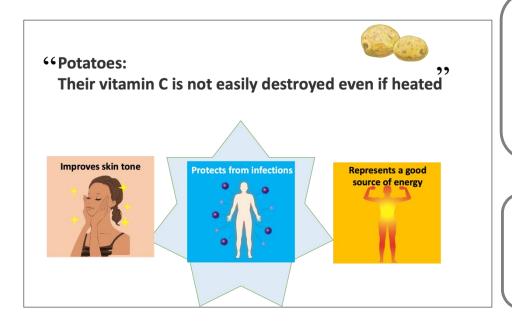


66 Potatoes:

Their vitamin C is not easily destroyed even if heated



Health effects of potatoes



- Why does it protect us from infections?
- It contains a nutrient (vitamin C) that boosts the immune system.
- Why is it good for the skin?
- It contains a nutrient (vitamin C) that improves skin condition.

A potato contains five times more vitamin C than an apple.



- Why are potatoes a good source of energy?
- They contain a nutrient (starch) that turns into energy.

Tips for cooking and eating potatoes

Eat potatoes with iron-rich foods

Suitable for cooking with heat



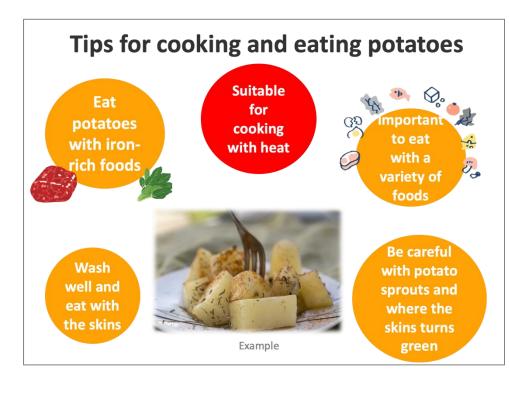
Wash well and eat with the skins



Example

Be careful with potato sprouts and where the skins turns green

Tips for cooking and eating potatoes



Potatoes' vitamin C is resistant to heating. It is not easily destroyed even after cooking.

Eat potatoes with iron-rich foods(e.g., meat, spinach) because potatoes help the absorption of iron.

Vitamin C is found near the skins, so wash them well and cook the skin to get the most nutrients.

Eat a combination of different foods, including **staple foods** (e.g., cereals such as wheat, barley, rye, maize, or rice), or **starchy tubers or roots** (e.g., potatoes, yams, taro or cassava), **legumes** (e.g., lentils, beans), **vegetables**, **fruit**, **and foods from animal sources** (e.g., meat, fish, eggs, and milk).

Be careful with potato sprouts and where the skin turns green. They contain a toxin called solanine, which causes poisoning.

Eat a variety of whole (i.e., unprocessed) and fresh foods every day to help obtain the right amounts of essential nutrients.