

## **Problem:** Internal Darkening of Potato



**Host:** Potato

**Description:** Potatoes that have areas of dark black to brown to purple within the center of the tuber are affected with a common storage condition known as internal darkening. It has been shown to be caused by poor ventilation of stored potato tubers (in large piles or bins in storage areas) and has been induced by stresses during the growing season from heat or standing water in fields. The darkening color is induced by low oxygen concentrations producing compounds with these alternative colors. There have been no harmful properties shown from this condition other than the discoloration. Sometimes, the color disappears in cooking while sometimes it does not. Also, sometimes the color develops gradually after cutting while other times the discoloration is immediate. There is usually no external symptoms to indicate a problem.

**Recommendations:** If the problem is severe, return the potatoes to the grocer for a refund.

**References:**

Internal Darkening of Potato, Kansas State University Horticulture 2000 Newsletter, No. 5, February 2, 2000

**Last Update:** 1/23/2018

---

Brand names appearing in this publication are for product identification purposes only. No endorsement is intended, nor is criticism implied of similar products not mentioned.

*“Knowledge for Life”*

Kansas State University Agricultural Experiment Station and Cooperative Extension Service