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## Post-Harvest Storability in *Beta vulgaris*; research and perspectives from SESVanderHave.

There are numerous factors that affect the loss of sucrose in sugar beets during storage, such as disease infection during the growing season, respiration, frost and physical damage by handling. Recently, there have been increasing discussions about the role variety development may play in selecting for beets that have better genetic disposition to maintaining sucrose under these and other conditions. SESVanderHave has made considerable research efforts to understand the major factors causing post-harvest sugar losses and developed methods to screen its germplasm for storage quality. SESVanderHave explored various methods to evaluate damage and subsequent sucrose losses and technologies to evaluate beet storage quality. correlations were found in damage and pathogen induced root rot towards sucrose loss. This was used to discover variation within SESVanderHave germplasm that can then be exploited within a commercial breeding program to improve beet storage for the sugar industry and growers and therefore increase competitiveness of the sugar beet crop.