







INDUSTRIAL VARIETY FOR FRENCH FRIES PROCESSING Respectful of the environment

- French fry variety with white flesh.

FOLIAGE MATURITY

EMERGENCE

PLANT VIGOUR

SKIN COLOUR

FLESH COLOUR

TUBER SHAPE

EYE DEPTH

TUBER SIZE

TUBER SET

SHAPE UNIFORMITY

- Excellent fry quality, even after 9 months of storage.
- Very high productivity with a high proportion of large tubers, complying with Q.S.R.

LARGE

FAIRLY HIGH

- Very vigorous variety with excellent rooting.
- Very high resistance to foliage and tuber blight to meet new environmental requirements.
- Variety having a wide geographical adaptation.

PLANT & TUBER

PESTS & DISEASES

VERY LATE	RESISTANCE TO FOLIAGE LATE BLIGHT	VERY HIGH
FAIRLY FAST	RESISTANCE TO TUBER LATE BLIGHT	VERY HIGH
VERY HIGH	RESISTANCE TO PITTED COMMON SCAB	FAIRLY LOW
CREAM	RESISTANCE TO PVY	FAIRLY HIGH
WHITE	RESISTANCE TO PVY ^{ntn}	MODERATE
LONG OVAL	RESISTANCE TO PCN G.rostochiensis (Ro1-4)	FULL
FAIRLY GOOD	RESISTANCE TO PCN G.pallida (Pa2-3)	NULL
SHALLOW		

QUALITY & USE

YIELD	HIGH
DRY MATTER CONTENT	HIGH (22-24%)
COOKING TYPE	B-C
DISINTEGRATION	FAIRLY SLIGHT
AFTER COOKING DARKENING	SLIGHT
FRYING COLOUR at harvest	EXCEPTIONAL
STORAGE ABILITY	FAIRLY HIGH

PHYSIOLOGY

DORMANCY	FAIRLY LONG
RESISTANCE TO EXTERNAL DAMAGE	MODERATE
RESISTANCE TO INTERNAL DAMAGE	FAIRLY HIGH
RESISTANCE TO INTERNAL RUST SPOT	MODERATE
RESISTANCE TO DESPROUTING	MODERATE

The information provided in this document is only indicative and may vary according to growing and climatic conditions but also agronomic techniques.