





## **INDUSTRIAL VARIETY FOR FRENCH FRIES PROCESSING**

- Mid-early variety. -
- Pale yellow flesh.
- Good length index early in the season.

## **PLANT & TUBER**

## **PESTS & DISEASES**

**PHYSIOLOGY** 

FOLIAGE MATURITY	MEDIUM EARLY	RESISTANCE TO FOLIAGE LATE BLIGHT	FAIRLY LOW
EMERGENCE	FAIRLY FAST	RESISTANCE TO TUBER LATE BLIGHT	FAIRLY HIGH
PLANT VIGOUR	FAIRLY HIGH	RESISTANCE TO PITTED COMMON SCAB	MODERATE
SKIN COLOUR	YELLOW	RESISTANCE TO PVY <sup>ntn</sup>	HIGH
FLESH COLOUR	PALE YELLOW	RESISTANCE TO PCN G.rostochiensis (Ro1-4)	FULL
TUBER SHAPE	LONG OVAL	RESISTANCE TO PCN G.pallida (Pa2-3)	NULL
SHAPE UNIFORMITY	FAIRLY GOOD	RESISTANCE TO EARLY BLIGHT	HIGH
EYE DEPTH	SHALLOW		
TUBER SIZE	LARGE		
TUBER SET	MODERATE		

## **QUALITY & USE**

YIELD	FAIRLY HIGH	DORMANCY	MEDIUM
DRY MATTER CONTENT	FAIRLY HIGH : 20-22%	RESISTANCE TO EXTERNAL DAMAGE	MODERATE
COOKING TYPE	B-C	RESISTANCE TO INTERNAL DAMAGE	HIGH
DISINTEGRATION	FAIRLY SLIGHT	RESISTANCE TO INTERNAL RUST SPOT	FAIRLY HIGH
AFTER COOKING DARKENING	VERY SLIGHT	RESISTANCE TO DESPROUTING	FAIRLY LOW
FRYING COLOUR (at harvest)	VERY GOOD		
STORAGE ABILITY	FAIRLY HIGH		

The information provided in this document is only indicative and may vary according to growing and climatic conditions but also agronomic techniques. Updated : 2020-11-23