

Gaya

table variety



- * Medium early variety with roundoval to oval tubers
- * Perfect and uniform size distribution
- * Rostochiensis 1,2/3 resistant
- * Wartdisease 1,6 resistant
- * Cookingtype A, yellow flesh



DEN HARTIGH

Characteristics

PHYSIOLOGY	Gaya
Skin colour	Yellow
Flesh colour	Yellow
Tuber shape	Roundoval to Oval
Tuber shape uniformity	7
% 35/65	61%
Tubers per plant	12,1
Eye depth	6
Maturity	5,8
Dormancy	8
Storability	8

YIELD - QUALITY

Relative yield	110
Dry matter content (UWW)	19,7 (359)
Cooking type	A
After cooking discoloration	7
Frying colour after harvest	4
Frying colour after storage	3

RESISTANCES

Foliage blight	5,8
Tuber blight	8,3
Common scab	6,9
Powdery scab	8
Globodera Ro 1 (A)	9
Globodera Ro 23 (BC)	9
Globodera Pa 2 (D)	
Globodera Pa 3 (E)	
Wart disease f1 (D1)	10
Wart disease f2 (G1)	
Wart disease f6 (O1)	10
Wart disease f18 (T1)	8
Spraing (TRV)	6,2
Virus Y	8

OTHER NON-PARASITIC RESISTANCES

Bruising index (0-50)	3
Mechanical damage	6
Hollow hearts	8
Internal rust spot	

Growing advice

SEED QUANTITIES - PLANTING DISTANCES (cm) - FERTILIZING

Size	kg/ha	75 cm ridge	Fertilizer	Quantity Average varieties = 100	Application		
					1st	2nd	3rd
28/35 mm	1.200	23-25	N	100	3/4	1/4	
35/45 mm	2.200	27-29	P ₂ O ₅	100	4/4		
45/50 mm	3.100	31-33	K ₂ O	100	4/4		
35/50 mm	2.500	28-30					
50/60 mm cut	2.600	28-30					

Do always count the tubers!

ATTENTION POINTS



- * GAYA can be grown on all soil types.
- * Best results when planting in the white very small sprouts stage.
- * Treatment against Rhizoctonia during planting is desired.
- * Prevent condensation before and during planting to avoid contamination.



- * At 80% emergence it is important to start with spraying against Phytophthora.
- * Second application of N-fertilizer around tuberization.



- * GAYA gives no problems around haulm-killing.



- * Be careful with mother tubers and prevent damage during harvest. Wait with harvest until the skin is matured.
- * After harvest take care of good ventilation in storage until potatoes are dry. During long storage regular ventilation and gradually cooling down to 4-5°C. Before transport gradually warming up to 12-15°C.