

# AMANDA



## French fries and crisps potato

- ✓ Medium early variety
- ✓ Cooking type C
- ✓ PCN resistance (Ro1,4 and Pa2,3)
- ✓ Wart resistance (f1 and f6)
- ✓ Suitable for French fries, crisps and dried products



## Characteristics

### Physiology

Skin colour	Yellow
Flesh colour	Light yellow
Tuber shape	Round oval to oval
Tuber shape uniformity	7
% 50+	69%
Tubers per plant	16
Eye depth	7
Maturity	6,2
Dormancy	7
Storability	5
Bruising index (0-50)	20
Mechanical damage	8
Hollow hearts	7

### Yield - Quality

Relative yield	101
Dry matter content (UWW)	23,5% (436)
Cooking type	C
After cooking discoloration	7
Frying colour after harvest	8
Frying colour after storage	7

### Resistances

Foliage blight	3,3
Tuber blight	8
Common scab	6,3
Powdery scab	4
Globodera Ro 1 (A)	9
Globodera Pa 2 (D)	8
Globodera Pa 3 (E)	9
Wart f1 (D1)	10
Wart f6 (O1)	10
Spraing (TRV)	3,3
Virus Y	4

## Growing advice (ware crop)

### Seed quantities and plant distance - Fertilizing

Size	kg/ha	75 cm ridge
28/35 mm	1.100	26-28
35/45 mm	1.900	32-34
45/50 mm	2.700	36-38
35/50 mm	2.200	33-35
50/60 mm cut	2.200	33-35

Always count the amount of tubers! Heavier soils require a closer planting distance.

Fertilizer	% compared to standard	Application		
		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>th</sup>
N	110	2/4	1/4	1/4
P <sub>2</sub> O <sub>5</sub>	100	4/4		
K <sub>2</sub> O	110	4/4		



- Best results when planting in the white very small sprouts stage.
- Susceptible to spraing (Tobacco Rattle Virus).
- Do not use K-chloride as potassium source in spring.
- Little susceptible to Metribuzin. Use max 250gr. before emergence.
- Planting at normal height in the ridge.
- Start spraying against Phytophthora at 80% emergence.
- Second application with N-fertilizer when plants start with tuberization.
- Start spraying against Alternaria in time.
- Third application with N-fertilizer around flowering.
- Start spraying against tuber blight in time.
- After haulm killing, allow tuber skins to mature in the field before harvesting.
- Medium susceptible to bruising.
- After harvest take care of good ventilation in storage until potatoes are dry. During long storage regular ventilation and gradually cooling down to 6-7°C. Before transport gradually warming up to 15°C.

