

DIOR



Table variety

- ✓ Early variety
- ✓ High yielding
- ✓ Good tolerance to heat and drought
- ✓ PCN resistance (Ro1)
- ✓ Wart resistance (f1)

Characteristics

Physiology

Skin colour	Light Yellow
Flesh colour	Light yellow
Tuber shape	Round oval to oval
Tuber shape uniformity	7
% 35/65	70%
Tubers per plant	11
Eye depth	7
Maturity	7,6
Dormancy	8
Bruising index (0-50)	1
Mechanical damage	9

Yield - Quality

Relative yield	107
Dry matter content (UWW)	16,8% (300)
Cooking type	A
After cooking discoloration	7
Frying colour after harvest	3
Frying colour after storage	3

Resistances

Foliage blight		5,2
Tuber blight		9
Common scab		6
Powdery scab		7
Globodera Ro 1	(A)	9
Wart f1	(D1)	10
Spraing	(TRV)	8,3
Virus Y		6



This information has been prepared to the best of our knowledge and belief and serves for orientation and decision-making. Since the potato is a natural product, we are not liable for any deviations. For questions or advice, please contact your cultivation supervisor or email info@denhartigh-potato.nl OCTOBER 2022 VERSION

Growing advice (ware crop)

Seed quantities and plant distance - Fertilizing

Size	kg/ha	75 cm ridge
28/35 mm	1.000	26-28
35/45 mm	1.700	31-33
45/50 mm	2.250	35-37
35/50 mm	2.000	33-35
50/60 mm cut	2.100	33-35

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

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



- Can be grown on all soil types.
- Best results when planting in the white, very small sprouts stage.
- Treatment against silverscab is advised.
- Treatment against Rhizoctonia during planting is desired.
- Prevent condensation before and during planting to avoid contamination.
- Plant 1 cm below surface.

- Start spraying against Phytophthora at 80% emergence.

- 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.