



## Organic table variety

- ✓ Medium early organic variety
- ✓ Firm cooking, dark yellow flesh
- ✓ High resistance to Phytophthora
- ✓ Very good storable and long shelflife
- ✓ PCN resistance (Ro1)
- ✓ Wart resistance (f1)



## Characteristics

### Physiology

Skin colour	Yellow
Flesh colour	Dark yellow
Tuber shape	Oval to long oval
Tuber shape uniformity	7
% 35/65	92%
Tubers per plant	13
Eye depth	7
Maturity	6,5
Dormancy	9
Bruising index (0-50)	2
Mechanical damage	7
Hollow hearts	7

### Yield - Quality

Relative yield	87
Dry matter content (UWW)	19,5 %(355)
Cooking type	A
After cooking discoloration	7
Frying colour after harvest	4
Frying colour after storage	4

### Resistances

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

## Growing advice (ware crop)

### Seed quantities and plant distance - Fertilizing

Size	kg/ha	75 cm ridge
28/35 mm	1.400	22-24
35/45 mm	2.900	26-28
45/50 mm	4.200	29-31
35/50 mm	3.200	27-29
50/60 mm cut	3.200	27-29

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	100	3/4	1/4	
P <sub>2</sub> O <sub>5</sub>	100	4/4		
K <sub>2</sub> O	100	4/4		



- Long dormancy. Store seed not below 6°C. Get the tubers out of the cold store early.
- Avoid scab-prone and Rhizoctonia sensitive soils.
- Pre sprouting gives best results.
- Prevent condensation before and during planting to avoid contamination.

- Use irrigation to prevent scab
- 2e application with N around tuberset

- Gives no problems around haulmkillling.

- 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.