CONNECT



Table variety

- Medium late yellow flesh variety
- ✓ High yielding
- Resistant to Phytophthora
- Resistant to PVY
- Low input

Characteristics

Physiology

Skin colour	Yellow
Flesh colour	Yellow
Tuber shape	Round oval
Tuber shape uniformity	6
% 35/65	79%
Tubers per plant	13
Eye depth	7
Maturity	5,5
Dormancy	8
Storability	7
Bruising index (0-50)	6
Mechanical damage	7



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.

Yield - Ovality

Dry matter content (UWW)

After cooking discoloration

Frying colour after harvest

Frying colour after storage

Relative yield

Cooking type

Resistances Foliage blight

Tuber blight

Wart f1

Spraing

Virus Y

Common scab Powdery scab

For questions or advice, please contact your cultivation supervisor or email info@denhartigh-potato.nl ocroBER 2022 VERSI



115

BC

5

4

4

8,6

9,1

7

7 10

8,1

9

(D1)

(TRV)

20,9% (385)

Growing advice (ware crop)

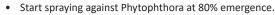
Seed quantities and plant distance - Fertilizing

Size	kg/ha	75 cm ridge
28/35 mm	1.000	26-28
35/45 mm	1.800	30-32
45/50 mm	2.800	33-35
35/50 mm	2.200	31-33
50/60 mm cut	2.300	31-33

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

Fertilizer	% compared to standard	Application 1 st 2 nd 3 th
Ν	80	4/4
P,O5	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.
- Growing rather deep. Planting a bit above normal height in the ridge.
- Do not plant in cold soil.
- Needs less nitrogen than most varieties.



- Has a good resistance to Phytophthora and is suitable for organic cultivation.
- Has a good foliage development and covers soil quickly.
- Second application with fertilizers is under normal circumstances not necessary.
- Check the sizes of the tubers at the end of the season. Pay sufficient attention to the haulmkilling.
- Do not harvest until the skin is fully 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.

