NOYA



Table variety

- ✓ Medium late table variety
- ✓ Very smooth light yellow skin
- Uniform size distribution
- Suitable for long term storage
- ✓ PCN resistance (Ro1)



Characteristics

Physiology

Skin colour	Light yellow
Flesh colour	Cream
Tuber shape	Round oval to oval
Tuber shape uniformity	7
% 35/65	59%
Tubers per plant	11
Eye depth	7
Maturity	4.9
Dormancy	9
Storability	7
Bruising index (0-50)	2
Mechanical damage	6
Hollow hearts	9

Yield - Quality

115
20,1% (367)
AB
8
5
4

Resistances

Foliage blight		4.7
Tuber blight		8
Common scab		5
Powdery scab		4
Globodera Ro 1	(A)	9
Spraing	(TRV)	6.4
Virus Y		6.5



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.

questions or advice, please contact your cultivation supervisor or email info@denhartiah-natato al

OCTOBER 2022 VERSION

Growing advice (ware crop)

Seed quantities and plant distance - Fertilizing

Size	kg/ha	75 cm ridge
28/35 mm	1.200	23-25
35/45 mm	2.200	27-29
45/50 mm	3.100	31-33
35/50 mm	2.500	28-30
50/60 mm cut	2.600	28-30

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	85	4/5	1/5	
P ₂ O ₅	100	4/4		
K ₂ O	110	4/4		



- Avoid scab-prone soils.
- Susceptible to wart disease.
- Has a long dormancy. Get the tubers out of the cold store early.
- Prevent condensation before and during planting.
- Best results when planting in the white very small sprouts stage.
- · Does not need a lot of N-fertilizer.



- Start spraying against Phytophthora at 80% emergence.
- To prevent scab, start irrigation early.



• Second (small) application of N-fertilizer around flowering.



 Can develop a lot of foliage. Haulm killing is not necessarily a problem but needs attention.



- 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 4-5C.
 Before transport gradually warming up to 12-15C.