

PAPAGENO



Crisps variety

- ✓ Medium late crisping variety
- ✓ Uniform grading and shape
- ✓ Good resistance against PVY
- ✓ Strong against internal defects
- ✓ PCN resistance (Ro1, Pa2 en Pa3)
- ✓ Wart resistance (f1)

Characteristics

Physiology

Skin colour	Yellow
Flesh colour	Yellow
Tuber shape	Round to round oval
Tuber shape uniformity	7
% 50+	86%
Tubers per plant	17
Eye depth	6
Maturity	5
Dormancy	8
Storability	6
Bruising index (0-50)	13
Hollow hearts	9

Yield - Quality

Relative yield	96
Dry matter content (UWW)	23,5% (437)
Cooking type	B
After cooking discoloration	5
Frying colour after harvest	8
Frying colour after storage	8

Resistances

Foliage blight	6
Common scab	6,1
Powdery scab	7
Globodera Ro 1 (A)	9
Globodera Pa 2 (D)	8
Globodera Pa 3 (E)	8
Wart f1 (D1)	10
Spraing (TRV)	9
Virus Y	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. 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	25-27
35/45 mm	1.900	29-31
35/50 mm	2.200	30-32
45/50 mm	2.600	33-35
50/60 mm cut	2.200	30-32

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	110	3/4	1/4	
P ₂ O ₅	100	4/4		
K ₂ O	110	4/4		



- Best results when planting in the white very small sprouts stage.
- Planting at normal height in de ridge. Be sure the ridges are built up with care.
- Weed control preferably before emergence.
- Start spraying against Phytophthora at 80% emergence.
- Prevent stress during the season. Prevent high soil temperatures.
- Start irrigation in time and repeat frequently.
- Second application with N-fertilizer around flowering.
- Check size of the tubers at the end of the season.
- After haulm killing, allow tuber skins to mature in the field before harvesting.
- Harvest carefully to prevent harvest damage, bruising, and problems during storage.
- Gradually cooling down to 7°C.
- Check frying color (reducing sugars) regularly during storage.
- Before transport gradually warming up to 12-15°C.