

## French Fries (Industry) – Flakes – Export

Frivol is a productive variety with purple skin and light-yellow flesh. Its rusticity, good dry matter and good preservation allow its use in industrial French fries or flakes throughout the campaign.



## General properties

Description and characteristics			
Crossing	Agria x Asterix	Tuber size	Big
Breeder	Bretagne Plants	Calibration	Regular to very regular
Registration	French catalogue	Dry matter contents	Rather high
Class	Consumption	Eye depth	Superficial
Maturity	Mid-early	Yield	High
Skin color	Purple	Foliage	High to very high
Flesh color	Light yellow	Flowering	Abundant
Tuber shape	Oblong elongated	Flower color	Purple
Emergence	-	Dormancy	Rather long

## Cropping and use characters

Resistance	
Foliage blight	5
Tuber blight	2
Common Scab	6
Wart disease (Pathotype)	-
Resistance to bruising	4
Virus X	S
Virus A	S
Virus Y	4
Leaf-roll virus	6
Nematode RO1 - 4	R
Nematode PA 2-3	S
Internal brown spot	7
Internal discoloration	6
Resistance to desprouting	-
Alternaria	-
Rhizoctonia	-

Quality and culinary usages	
Specific usage	French Fries (Industry)
Culinary group	BC
Dry matter	22-23%
Colour (Frying)	9
Darkening (Cooking)	7
Firmness (Cooking)	5
Storage	8



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For any additional information, you can contact us at 03 21 77 33 29 or 03 21 77 33 12

**Comptoir du plant SAS**

Rte de Willerval - 62680 Mericourt France – Phone: 03 21 77 33 22

Website : [www.comptoirduplant.com](http://www.comptoirduplant.com)

Email : [cdp@comptoirduplant.com](mailto:cdp@comptoirduplant.com)