

## Consumption – Fresh market – French Fries –Export

Michelle is a multipurpose variety with yellow flesh and skin which can be used for many purposes (French fries / baked potatoes / mashed potatoes / steams, ...). Due to its very good resistance to common scab and tuber blight it allows the production of very homogeneous sizes with a good presentation.



## General properties

Description and characteristics			
Crossing	Agria x SM92-26-28	Tuber size	Average
Breeder	Semagri	Calibration	Regular
Registration	European catalogue	Dry matter contents	Average
Class	Consumption	Eye depth	Superficial
Maturity	Mid-early	Yield	High
Skin color	Light yellow	Foliage	Good
Flesh color	Yellow	Flowering	-
Tuber shape	Elongated	Flower color	White
Emergence	Fast	Dormancy	Long

## Cropping and use characters

Resistance	
Foliage blight	7
Tuber blight	9
Common Scab	8
Wart disease (Pathotype)	Physio 1 :R
Resistance to bruising	-
Virus X	7
Virus A	7
Virus Y	7
Leaf-roll virus	7
Nematode RO1 - 4	R
Nematode PA 2-3	-
Internal brown spot	-
Internal discoloration	-
Resistance to desprouting	-
Alternaria	-
Rhizoctonia	-

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

Quality and culinary usages	
Specific usage	Fresh / Home fries
Culinary group	B
Dry matter	20-22%
Colour (Frying)	None
Darkening (Cooking)	-
Firmness (Cooking)	Good
Storage	Very good



**Comptoir du plant SAS**

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