

Consumption - French Fries (industry)– Export

Amigo is a variety with yellow skin and yellow flesh. It is used exclusively by McCain to produce industrial French fries. Very strong and resistant to extreme climatic conditions, it is productive and dormant and thus can be stored in the very long term.



General properties

Description and characteristics			
Crossing	-	Tuber size	Rather big
Breeder	North committee	Calibration	Regular
Registration	2015	Dry matter contents	Rather high
Class	Consumption	Eye depth	Superficial
Maturity	Mid-late	Yield	High
Skin color	Yellow	Foliage	Low to average
Flesh color	Yellow	Flowering	-
Tuber shape	Oblong elongated	Flower color	-
Emergence	-	Dormancy	-

Cropping and use characters

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

Quality and culinary usages	
Specific usage	French fries industry
Culinary group	BC
Dry matter	22.1%
Colour (Frying)	8
Darkening (Cooking)	None
Firmness (Cooking)	Rather good
Storage	8



Comptoir du plant SAS

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