

French Fries (Industry) – Export

Delux is a variety with yellow skin and yellow flesh. It is a productive variety, with a good behaviour regarding nematodes as it is resistant to Rostochiensis and Pallida nematodes. Its high dry matter allows the production of long French fries that can be stored long term (until June).



General properties

Description and characteristics			
Crossing	Agria x Innovator	Tuber size	Big
Breeder	North Committee	Calibration	Regular
Registration	Community Catalogue	Dry matter contents	Average / Good
Class	Consumption	Eye depth	Superficial
Maturity	Late	Yield	High
Skin color	Yellow	Foliage	Normal
Flesh color	Yellow	Flowering	-
Tuber shape	Elongated	Flower color	Purple
Emergence	Slow	Dormancy	Long

Cropping and use characters

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

Quality and culinary usages	
Specific usage	French Fries (Industry)
Culinary group	BC
Dry matter	19.5 – 21%
Colour (Frying)	No colouring
Darkening (Cooking)	Low
Firmness (Cooking)	Average
Storage	Long



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

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