

Consumption – French Fries (Industry) –Export

Montréal is a very early variety (cycle about 90 days). It has a yellow skin and light-yellow flesh. Very polyvalent it is sold on different segments (fresh, French fries' industry, export, garden market). It allows fast production in quantity and quality of large tubers with a beautiful presentation.



General properties

Description and characteristics			
Crossing	Amalia x Amora	Tuber size	Big
Breeder	TPC	Calibration	Regular
Registration	European catalog	Dry matter contents	Average
Class	Consumption	Eye depth	Low
Maturity	Early	Yield	Very high
Skin color	Light yellow	Foliage	Normal
Flesh color	Cream	Flowering	-
Tuber shape	Oval	Flower color	White
Emergence	-	Dormancy	-

Cropping and use characters

Resistance	
Foliage blight	5
Tuber blight	7
Common Scab	1
Wart disease (Pathotype)	Physio 1 :R
Resistance to bruising	-
Virus X	8
Virus A	7
Virus Y	7
Leaf-roll virus	8
Nematode RO1 - 4	-
Nematode PA 2-3	2 : S
Internal brown spot	-
Internal discoloration	6
Resistance to desprouting	-
Alternaria	-
Rhizoctonia	-

Quality and culinary usages	
Specific usage	Processing
Culinary group	AB
Dry matter	20.5%
Colour (Frying)	-
Darkening (Cooking)	-
Firmness (Cooking)	-
Storage	-



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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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