

## Consumption –French Fries (Industry) - Export

Satis is a variety with yellow skin and yellow flesh. Productive, with very good dry matter and good mildew profile, this variety is suitable for long-term preservation to produce quality industrial or household French Fries. This variety has a good behaviour regarding late blight and is suitable for long term storage.



## General properties

| Description and characteristics |                   |                     |                    |
|---------------------------------|-------------------|---------------------|--------------------|
| Crossing                        | Magnum x Victoria | Tuber size          | Big                |
| Breeder                         | North Committee   | Calibration         | Regular            |
| Registration                    | -                 | Dry matter contents | Good / High        |
| Class                           | Consumption       | Eye depth           | (Very) Superficial |
| Maturity                        | Mid-late          | Yield               | High               |
| Skin color                      | Yellow            | Foliage             | High               |
| Flesh color                     | Light yellow      | Flowering           | -                  |
| Tuber shape                     | Oblong elongated  | Flower color        | White              |
| Emergence                       | -                 | Dormancy            | Good               |

## Cropping and use characters

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

| Quality and culinary usages |                     |
|-----------------------------|---------------------|
| Specific usage              | French Fries        |
| Culinary group              | B                   |
| Dry matter                  | 20 – 22%            |
| Colour (Frying)             | Light to very light |
| Darkening (Cooking)         | Slight              |
| Firmness (Cooking)          | Average             |
| Storage                     | Good                |



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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**

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