

Consumption - French Fries (Industry) – Export

Toronto is a variety with yellow skin and cream coloured flesh. Very productive, it is also resistant to all nematodes. It is sold on the market of industrial French fries, fresh and export.



General properties

Description and characteristics			
Crossing	AO92_021 x Bru 93-136	Tuber size	Big
Breeder	TPC	Calibration	Regular
Registration	European Catalogue	Dry matter contents	Average
Class	Consumption	Eye depth	Low
Maturity	Mid-late	Yield	Very high
Skin color	Light yellow	Foliage	Rather high
Flesh color	Cream	Flowering	-
Tuber shape	Oblong	Flower color	White
Emergence	-	Dormancy	-

Cropping and use characters

Resistance	
Foliage blight	6
Tuber blight	7
Common Scab	7
Wart disease (Pathotype)	Physio1,2/6,18 :R
Resistance to bruising	-
Virus X	7.5
Virus A	7
Virus Y	7
Leaf-roll virus	8
Nematode RO1 - 4	R
Nematode PA 2-3	R
Internal brown spot	-
Internal discoloration	7
Resistance to desprouting	-
Alternaria	-
Rhizoctonia	-

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



Information provided by Comptoir du plant in all forms are without guarantee. Descriptions and are based as much as possible on tests and practice. However, Comptoir du Plant will not accept any responsibility about this information for different results of the cropping product. The buyer must determine if the goods and information are appropriate for the expected growth and/or could be used in local conditions.

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

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