

Olympus

Crisp

Olympus is a yellow-skin and cream-flesh variety that offers good yields. Its well rounded tubers are ideal for use in industrial crisp. In addition, it has a high dry matter and shows good colors after the passage in the fryer. Finally, its low levels of reducing sugars and acrylamide allow long-term storage.



General properties

Description and characteristics			
Crossing	Atlantic x 12601lab(1)	Tuber size	Average
Breeder	Cygnat	Calibration	Uniforme
Registration	-	Dry matter contents	High
Class	Consumption	Eye depth	Superficial
Maturity	Mid late	Yield	High
Skin color	Yellow	Foliage	-
Flesh color	Cream	Flowering	-
Tuber shape	Round	Flower color	-
Emergence	-	Dormancy	Long

Cropping and use characters

Resistance	
Foliage blight	4
Tuber blight	4
Common Scab	7
Wart disease (Pathotype)	-
Resistance to bruising	5
Virus X	-
Virus A	-
Virus Y	-
Leaf-roll virus	-
Nematode RO1 - 4	9
Nematode PA 2-3	4
Internal brown spot	-
Internal discoloration	-
Resistance to desprouting	7
Alternaria	-
Rhizoctonia	-

Quality and culinary usages	
Specific usage	Crisp
Culinary group	C
Dry matter	23-26%
Colour (Frying)	None
Darkening (Cooking)	-
Firmness (Cooking)	-
Storage	Long-term



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