

Fresh market – Baby potatoes

Fineline is a variety that holds up very well in cooking (culinary group A), with a soft texture, and a yellow skin and flesh. It has a very beautiful smooth skin and is resistant to common scab. It is an early variety, much appreciated for its taste. It is suitable for washing by conditioners.



General properties

Description and characteristics

Crossing	133-01-4 x 01T.139.01	Tuber size	Average
Breeder	Grocep	Calibration	Regular
Registration	French catalog	Dry matter contents	Average
Class	Consumption	Eye depth	Low
Maturity	Early	Yield	High
Skin color	Yellow	Foliage	-
Flesh color	Yellow	Flowering	-
Tuber shape	Elongated	Flower color	White
Emergence	-	Dormancy	-

Cropping and use characters

Resistance

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

Quality and culinary usages

Specific usage	Fresh
Culinary group	A (salad type)
Dry matter	19-20%
Colour (Frying)	None
Darkening (Cooking)	None
Firmness (Cooking)	Good
Storage	Good



Comptoir du plant SAS

Rte de Willerval - 62680 Mericourt France – Phone: 03 21 77 33 22
Website : www.comptoirduplant.com
Email : cdp@comptoirduplant.com

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