

Cronos

French fries, consumption and good resistance package



Variety description

The variety gives a high yield of regularly shaped, oval to long-oval tubers of a very nice grade in big size tubers. The skin is nice and the eyes are shallow. The variety is mainly for French fries production, but can also be used for the fresh market and for washing. Furthermore the variety has a very wide resistance package, which is why it can be used to clean fields of nematodes.

Characteristics

- Usage: French fries & consumption
- Maturity: Medium early
- Yield: High
- Foliage: Medium to high
- Tuber size: Big
- Tuber shape: Oval to long-oval
- Number of tubers: 9-13
- Skin colour: Yellow
- Skin texture: Smooth
- Flesh colour: Light yellow
- Cooking type: AB-B
- Dry matter content: Medium
- Dormancy period: Long
- Nematodes: Resistance; Ro1, 4, Pa2,3
- Wart disease: Resistance; Type 1
- Foliage blight: Medium resistance
- Tuber blight: Medium resistance
- Common scab: High resistance



Growing advices

Before planting Cronos, please make sure to take it out of storage in due time, so the tubers have a chance to adapt to the outside temperature, and also to “wake the tubers up” and get the sprouting process started. To get a more even and fast emergence it can be necessary to preheat the tubers.

Planting should not be done at soil temperatures below 10°C, and the soil needs to be well prepared to give the tubers the best growing conditions. Depending on the seed potato size, the tubers must be planted in a depth of 12-18 cm from the top of the ridge - the biggest tubers need to go deepest.

Only apply fertilizer one time, and preferably at planting. Furthermore ensure that the potassium level in the soil is high enough to avoid discoloration after cooking, but also to improve the storability.

The variety offers good storability during the season and low sugar content, so nice French Fries can be made through the winter season. Keep the potatoes in the dark to avoid greening.

Storage of seed potatoes: ≈ 6 °C

Storage of ware potatoes: ≈ 6-8 °C