

Mikado

Beautiful presentation and earliness



TABLE



PEELING



ORGANIC



FRIES



DANESPO

Variety description

New early variety for consumption and with suitability for packing. Mikado provides very nice round-oval tubers with an extraordinarily smooth yellow skin finish, which is why the presentation is perfect, especially when used for packing / washing. Furthermore Mikado can be used for home fries in Southern Europe and North Africa, where the dry matter content is high enough. Mikado has a very good resistance against virus Y, which makes it attractive to seed potato growers, and in areas with high pressure of aphids.

Characteristics

- Usage: Consumption, peeling & packing
- Maturity: Very early
- Yield: High
- Foliage: Nice and covering
- Tuber size: Large
- Tuber shape: Round to oval
- Number of tubers: 12-17
- Skin: Yellow, very smooth
- Flesh colour: Yellow
- Cooking type: AB
- Dry matter content: Medium
- Dormancy period: Medium
- Nematodes: Susceptible
- Wart disease: Susceptible
- Foliage blight: Low resistance
- Tuber blight: Low resistance
- Common scab: High resistance
- Virus Y: High resistance



Growing advice

Mikado needs time to adjust to the outside temperature, so it should not be planted directly from mechanical cooling storage, but after having settled with the outside temperature, then the emergence will be more even.

Always plant in good weather, and in good soil conditions. The soil temperature needs to be at least 8-10°C. Depending on the seed potato size, they should be planted in 10-16 cms' depth - bigger tubers should go deepest.

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

Mikado has very high virus Y resistance, which makes it easy to handle in seed potato growing.

To keep the tubers suitable for consumption during the season, they should be kept in the dark to avoid greening.

Storage of seed potatoes: ≈ 4-6 °C

Storage of ware potatoes: ≈ 6-8 °C