

Santera

Extraordinary good cooking qualities and presentation



TABLE



PEELING



SALAD



DANESPO

Variety description

Santera is a new firm cooking, long-oval potato variety for consumption and good suitability for the peeling and packing industry. The variety has yellow skin, a nice taste and yellow flesh colour too, which becomes deep yellow after cooking. Santera is performing very well on both clay and sandy soil, and fits perfectly for the markets in Central & Northern Europe.

Characteristics

- Usage: Consumption, peeling & packing
- Maturity: Medium
- Yield: High
- Foliage: Nice medium sized foliage
- Tuber size: Medium
- Tuber shape: Long-oval
- Number of tubers: 15-20
- Skin: Yellow, smooth
- Flesh colour: Yellow
- Cooking type: A
- Dry matter content: Medium to high
- Dormancy period: Long
- Nematodes: Resistance; Ro1
- Wart disease: Resistance; Wart 1
- Foliage blight: Medium resistance
- Tuber blight: Medium resistance
- Common scab: Medium resistance
- Virus Y: High resistance



Growing advice

Santera needs time to adjust to the outside temperature, so it should not be planted directly from mechanical cooling storage, but only after it has settled with the outside temperature.

Santera is slow in emergence, which is why a heat chock before planting can be a good solution to get it started in the spring and ensure an even emergence, but be cautious not to do so before a rainy period though.

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

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.

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 °C

Storage of ware potatoes: ≈ 6-8 °C