

Tokai

Crisping variety with excellent 4°C storability



CRISPS



FLAKES



FRIES



ORGANIC



DANESPO

Variety description

Tokai is a crisping variety with a high yield, which keeps a terrific frying quality all the way down to 4°C storage, without making sugar. This makes Tokai very interesting for organic growing or production where chemical treatment during storage is not possible. Tokai can be grown both on sandy and clay soils, and has shown quite a good drought tolerance. Furthermore, Tokai has a strong resistance against internal defects and a broad nematode resistance.

Tokai is an interesting choice for costumers seeking a robust variety which handles 4°C storage, without losing frying quality.

Characteristics

- Usage: Crisping, Flakes, French fries
- Maturity: Medium early
- Yield: High
- Foliage: Medium – medium
- Tuber size: Medium to big
- Tuber shape: Oval- Long oval
- Number of tubers: 13-15
- Skin: Yellow
- Flesh colour: Light yellow
- Cooking type: BC
- IBVL frying colour* 8/8/8
- Dry matter content: Medium (22-24 DM%)
- Dormancy period: Long
- Nematodes: Resistance: Ro 1, 2,3 (6)
- Wart disease: Resistance: Wart 1
- Foliage blight: High resistance
- Tuber blight: Moderate resistance
- Common scab: High resistance

*IBVL frying colour scored in November/January/March



Growing advice

Tokai needs time to adjust to the outside temperature before planting, so it should not be planted directly from the cold store. After adjusting to the ambient temperature. Tokai has a rather quick emergence.

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

Apply 65-70% of the Nitrogen before or preferably at planting. Apply the rest of the Nitrogen no later than around 50 days after emergence to ensure a low sugar content and a high dry matter. Furthermore ensure that the Potassium level in the soil is high enough to improve the storability. Apply the needed Potassium according to the normal index. Phosphate fertilization is recommended according to the standard advice and should preferably be placed in the ridge at planting.

Storage

Store between 6 and 8 degrees Celsius if the production is for the crisping industry to ensure good frying quality.

Storage of seed potatoes: ≈ 4-6°C

Storage of crisping potatoes: ≈ 6-8°C