

# Vitanoire

(Bim 12-499-04)

Vitanoire is an early, firm cooking potato with purple flesh and excellent taste. The tubers are oval with an average yield, tuber number and grading. The variety has exceptional resistance to late blight. It is also suitable for processing French fries.



♀ IVPX-061-01

♂ Vitabella

## Basic properties

Dormancy	8
Foliage development	5
Maturity	8
Tuber shape	O
Uniformity of tubers	8
Tuber size	6
Uniformity of size	8
Relative tubercount	7
Shallowness of eyes	7
Colour of skin	P
Colour of flesh	P
Early yield %	95
Mature yield %	90

## Resistances / tolerances

PCN Rostochiensis	-
PCN Pallida	-
Wart disease	1
Late blight foliage	9
Late blight tuber	9
PVY	6,5
Common scab	7,5
Powdery scab	0
Fusarium	9
Tobacco Rattle Virus	8
Mechanical damage	8
Second growth	8
Bruising	7

## Quality

Skin presentation	7
UWW	360
Dry matter %	19,7
Cooking type	A
Quality of taste	8,5
Crisps index	-
French fries index	8

### Explanation

General:	9 (=favorable) 1 (=unfavorable)
Tuber shape:	R (=round) O (=oval) L (=long)
Colour:	D (=dark) Y (=yellow) L (=light) C (=cream) W (=white) R (=red) P (=purple) Br (=brown)

## Cultivation and storage (point of attention)

Seed treatment	Pre-sprouting not required
Plot selection	Suitable for all kinds of soils
Fertilisation	N +++ P + K +
Planting	Average planting distance
Cultivation	Moderate to limited coverage of foliage
Metribuzin	0
Harvesting	No special requirements
Storage	Normal storage
Handling	Normal handling
Point of Attention	Good fertilization is required

## Segment

