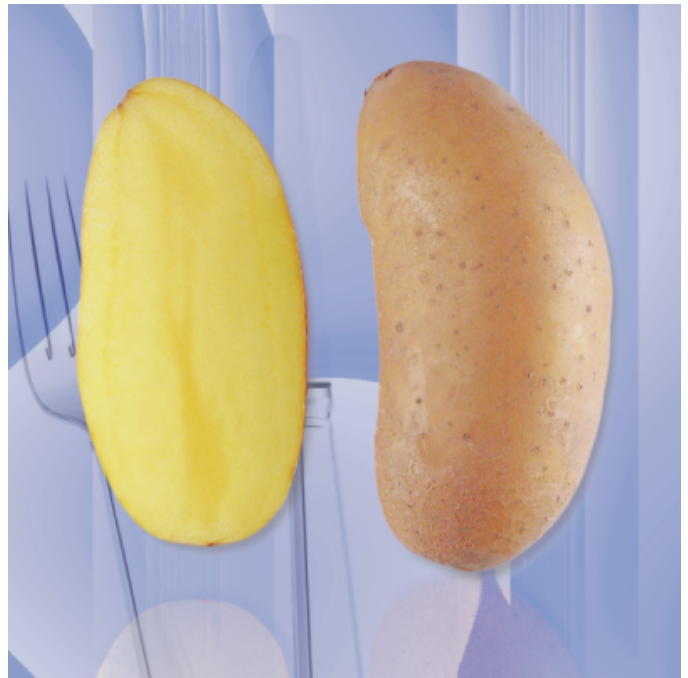


Gourmetessa N

Variety:

Foto:

Gourmetessa N



Cooking type:

Recommended purpose of usage:

cooking type A - firm cooking



Tuber set:

Resistance to potato cyst nematodes:

Resistance to potato wart disease:

Susceptibility to discolouration:

Susceptibility to potato leafroll virus:

Susceptibility to potato virus Y:

Susceptibility to rhizoctonia:

Susceptibility to black leg:

Susceptibility to foliage blight:

Susceptibility to tuber blight:

Susceptibility to internal rust spots:

Susceptibility to common scab:

Tuber yield:

Skin texture:

Eye depth:

tuber shape:

Flesh colour:

After cooking blackening:

Colour of flowers:

Storage behaviour:

high

Ro 1

D1, 2, 6

very low

medium

medium to high

low

low

medium to high

low to medium

low

medium

high

smooth

shallow

long

dark yellow

very low

white

sehr gute Lagerfähigkeit, sehr gute Keimruhe

Description text:

1. Verwendungszweck: Gourmetessa ist eine frühe, garantiert fest kochende Qualitäts-Speisesorte. 2. Speisewert: Sie empfiehlt sich durch ihre tiefgelbe Fleischfarbe, die glatte Schale und die formschönen Knollen als exzellente Salatkartoffel. Zudem zeigt sie eine sehr geringe Neigung zu Rohverfärbung und Kochdunkelung. Stärkegehalt ca. 11 %.

possible uses in kitchen:

boiled potatoes, jacked potatoes, roasted potatoes, potato gratin

pdf:

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 [Gourmetessa \(62.14 KiB\)](#)

special features:

treatment-free storage, resistance to raw discolouration, resistance to blackening after cooking, resistance to nematodes Ro, resistance to potato wart disease