

Lily Rose

Lily Rose is a red skinned, red-fleshed, firm cooking oval ware potato. The taste, presentation and storability are very good. Therefore, this variety can be supplied almost year round. The variety is also suitable for making homemade fries. The oval tubers have a bright red color and a nice presentation.



 Cecile X
 IVP 4X-038-1

Basic properties

Dormancy	7
Foliage development	7
Maturity	6,5
Tuber shape	O
Uniformity of tubers	7
Tuber size	8
Uniformity of size	6
Relative tubercount	7
Shallowness of eyes	7,5
Colour of skin	R
Colour of flesh	R
Early yield %	95
Mature yield %	100

Resistances / tolerances

PCN Rostochiensis	1, 4
PCN Pallida	-
Wart disease	1
Late blight foliage	4,5
Late blight tuber	7
PVY	6
Common scab	6,5
Powdery scab	7
Fusarium	6,5
Tobacco Rattle Virus	7,5
Mechanical damage	8
Second growth	8
Bruising	5

Cultivation and storage (point of attention)

Seed treatment	Pre-sprouting can be done without special treatments
Plot selection	Soils with good structure are required
Fertilisation	N ± P ++ K ++ Mg ++ Bo ++
Planting	Average planting distance
Cultivation	Attention for regular growth
Metribuzin	Less sensitive (7)
Harvesting	Can be harvested normally
Storage	Very good storability
Handling	Handling can be done under normal conditions
Point of Attention	Correct fertilisation is required to create a good vascular system



Quality

Skin presentation	7
UWW	365
Dry matter %	20
Cooking type	A
Quality of taste	8,5
Crisps index	6
French fries index	7

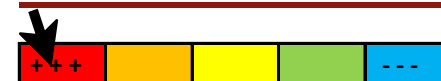
Explanation

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)

Segment



Input



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