

Krompir

Solanum tuberosum L.

V publikaciji predstavljamo rezultate posebnega preskušanja sort krompirja v letu 2020. Sortni poskusi so prikazani v dveh tematsko ločenih tabelah: pridelek in njegove karakteristike ter zdravstveno stanje z opazovanji razvojnih faz in opisi gomoljev. Dodane so še opombe, kjer so zapisane tudi v tabelah neopredeljene lastnosti. Glavnim tabelam so dodani podrobnejši rezultati o številu gomoljev. Opravljene so bile tudi organoleptične ocene kakovosti kuhanega in ocvrtega krompirja. Vzorce je ocenjevala komisija v Poskusnem centru za krompir na IC Jablje Kmetijskega inštituta Slovenije v Mostah pri Komendi. Vzorci so bili pripravljani po naslednjih postopkih:

- krompir je bil pred kuhanjem olupljen in kuhan na pari okoli 50 minut, čas kuhanja je bil odvisen od lastnosti sorte; opozoriti je še potrebno, da skupni vtis ni povprečna ocena vseh ocenjevanj temveč povsem samostojna ocena,
 - krompir smo cvrli pri 170°C v fritezi, čas cvrtja je bil odvisen od vsebnosti suhe snovi posamezne sorte.
- Prikazujemo še rezultate hitrosti polnjenja gomoljev - v šestih različnih terminih smo izkopali in stehali po 5 zaporednih rastlin.

Poleg glavnega poskusa, kjer vrednotimo pridelek in njegove parametre, jedilno kakovost, vsebnost beljakovin in askorbinske kisline, skladiščenje in drugo, ugotavljamo tudi odpornost preskušanih sort na krompirjevo plesen, tolerantnost sort na herbicid Sencor, hitrost polnjenja gomoljev ter odpornost na virus Y^{NTN}. Ti podatki odločajo o primernosti sort za naše rastne razmere.

V letu 2020 je bilo v glavni sortni poskus vključenih 55 sort krompirja v Komendi, 35 sort v Rakičanu in 13 sort v Jabljah. Opravljene so bile analize tal, pripravljena tla so bila pognojena v skladu z analizami. Saditev je bila opravljena na vseh lokacijah v optimalnem času sredi Aprila. Opravili smo ocene razvojnih faz in prisotnosti bolezni na glavnih poskusih v Lahovčah, Jabljah in Rakičanu. Ocenjen je bil poskus tolerance na metribuzin, poskusi ugotavljanja občutljivosti na virusne bolezni, kjer je bila opravljena ELISA ter ocena občutljivosti proti krompirjevi plesni. Opravili smo analize vzorcev za določevanje števila in debeline gomoljev ter suhe snovi ter opravili organoleptično ocenjevanje kuhanega krompirja in pomfrija.

V Rakičanu so bili doseženi zelo dobri, lahko bi rekli rekordni pridelki, v Lahovčah in Jabljah pa povprečni. Zaradi neizenačenosti tal, ki ni bila vidna ob saditvi, ampak se je pokazala šele med rastjo, je bila variabilnost pri poskusih zgodnjih in srednje zgodnjih sort v Lahovčah tako velika, da nismo mogli opraviti statistične primerjave višine pridelkov. Zaradi mokre jeseni, so bili izkopi v Jabljah in Lahovčah opravljeni šele konec oktobra.

Potato

The current publication contains the results of special testing of potato varieties performed in 2020. Variety trials are presented in two thematically separate tables: the yield and its characteristics and health condition with the monitoring of development phases and descriptions of tubers. Notes have been added in which properties undefined in tables are described. The main tables are accompanied by the more detailed results on the number of tubers. Organoleptic evaluation of the quality of cooked and fried potato was carried out. The samples were evaluated by the Commission at the Potato Centre at IC Jablje at Agricultural Institute of Slovenia in Moste near Komenda. The samples were prepared according to the following procedures:

- *Prior to cooking the potato was peeled and vapour cooked for about 50 minutes, the time of cooking depended on the properties of varieties; it has to be noted that the overall impression is not an average value of all evaluations but an entirely independent one,*
- *The potato was fried at 170°C in a frying pan, the time of frying depended on the content of dry matter of individual varieties.*

The results of the tuber bulking rate are presented – on six different dates 5 consecutive plants were excavated and weighed.

Beside the main trial in which the yield and its parameters, edible quality, protein and ascorbic acid content, storage and other properties are evaluated, the resistance of tested varieties to potato late blight, the tolerance of varieties to the herbicide Sencor, tuber bulking rate and the resistance to virus Y^{NTN} are determined. These data decide on the suitability of varieties for the Slovene growing conditions.

In 2020, 55 potato varieties were included in the main variety experiment in Komenda, 35 varieties in Rakičan and 13 varieties in Jablje. Soil analyzes were performed, prepared soils were fertilized according to the analyzes. Planting was done at all locations at the optimal time in mid-April. We performed assessments of the developmental stages and the presence of the disease in the main experiments in Lahovče, Jablje and Rakičan. Metribuzin tolerance testing, susceptibility testing for viral diseases where ELISA was performed, and susceptibility assessment to potato blight were evaluated. We performed sample analyzes to determine the number and thickness of tubers and dry matter, and performed an organoleptic evaluation of boiled potatoes and french fries.

Very good, record yields were achieved in Rakičan, and average yields in Lahovče and Jablje. Due to the unevenness of the soil, which was not visible before planting but it appeared during the growing season, the variability in the experiments of early and medium-early varieties in Lahovče was too big that we could not make a statistical comparison of the yield. Due to the wet autumn, harvest in Jablje and Lahovče were carried out only at the end of October.