

SENZORIČNE LASTNOSTI KUHANEGA KROMPIRJA / SENSORICAL ANALYSIS OF BOILED POTATOES

SORTA VARIETY	Barva mesa Surface colour of flesh	Enakomnost barve prereza Uniformity of cut surface	Sprememba barve po 20 minutah Discoloration after 20 minutes	Razkuhavanje Disintegration	Konzistenca Consistency	Moknatost Mealiness	Vlažnost Moisture	Struktura Structure	Aroma Taste	Tuje arome Oder taste	Lepjivost Stickiness	Skupni vtis General impression	Tip kuhanja Cooking type	Opombe Remarks
Actrice	3,0	1,0	1,0	1,0	3,0	3,0	2,5	2,0	2,0	1,0	1,0	2,0	B	
Adora	3,0	1,0	1,0	2,0	2,5	2,0	2,0	1,0	3,0	3,0	1,0	5,0	B	kisel/sourish
Agria	5,0	1,0	1,0	1,5	2,0	4,0	2,5	2,0	2,0	1,0	1,0	2,0	BC	
Albertine	4,0	1,0	1,0	1,0	2,5	2,5	2,5	2,0	3,0	1,0	3,0	3,0	B	
Allison	2,0	1,0	2,0	2,0	2,5	2,0	2,0	1,0	3,0	1,0	2,0	4,0	B	
Alouette	3,0	2,0	1,0	1,0	2,5	2,5	2,5	1,0	1,0	1,0	1,0	1,0	AB	
Artemis	3,0	1,0	1,0	1,5	2,0	3,0	3,0	3,0	3,0	2,0	1,0	4,0	B	kisel/sourish
Cammeo	2,0	1,0	1,0	2,5	3,0	3,0	2,5	1,0	2,0	2,0	1,0	6,0	B	rjava pegavost/internal heat necrosis
Carolus	4,0	1,0	1,0	1,5	1,0	3,0	2,0	1,0	2,0	2,0	2,0	2,0	AB	
Carrera	3,0	1,0	1,0	1,0	3,0	3,0	1,5	1,0	3,0	2,0	1,0	4,0	B	
Colomba	3,0	2,0	1,0	2,0	3,0	1,0	1,0	1,0	5,0	2,0	1,0	6,0	B	sladek/sweetness
Corinna	3,0	1,0	1,0	3,0	4,0	3,0	2,5	1,0	2,0	2,0	1,0	3,0	B	kisel/sourish
Desiree	3,0	1,0	1,0	2,0	3,0	3,0	2,0	1,0	2,0	1,0	2,0	2,0	B	
Divaa	1,0	1,0	1,0	2,5	2,5	3,0	2,0	1,0	4,0	2,0	3,0	4,0	BC	
Evora	1,0	1,0	1,0	2,0	2,0	3,0	2,5	1,0	3,0	2,0	1,0	4,0	BC	
Faluka	2,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	2,0	1,0	2,0	3,0	AB	steklavost/glassines
Farida	3,0	2,0	1,0	2,0	2,5	2,0	2,5	1,0	2,0	2,0	2,0	3,0	B	rjava pegavost/ internal heat necrosis
Grenadine	4,0	1,0	1,0	1,0	2,5	2,5	2,5	1,0	2,0	1,0	2,0	2,0	AB	
Hermosa	3,0	1,0	1,0	2,0	2,5	2,0	2,0	1,0	3,0	1,0	2,0	3,0	AB	
Jelly	4,0	1,0	1,0	1,0	1,5	3,0	3,0	1,0	2,0	1,0	3,0	2,0	BC	
Kingsman	3,0	1,0	1,0	2,5	2,5	3,0	2,0	1,0	1,0	1,0	1,0	1,0	B	
KIS Blegoš	4,0	1,0	1,0	1,5	2,5	3,0	3,0	1,0	2,0	2,0	1,0	2,0	B	
KIS Kokra	2,0	1,0	1,0	2,0	2,0	3,0	3,0	1,0	3,0	1,0	1,0	3,0	B	
KIS Krka	1,0	1,0	2,0	1,0	3,5	3,0	2,0	1,0	2,0	1,0	1,0	2,0	AB	
KIS Razor	4,0	2,0	1,0	2,0	2,0	2,0	2,0	2,0	3,0	1,0	2,0	6,0	B	rjava pegavost, steklavost/internal heat necrosis, glassines
KIS Savinja	1,0	1,0	1,0	1,0	3,0	3,0	1,5	1,0	3,0	3,0	1,0	5,0	A	kisel/sourish
KIS Slavnik	3,0	1,0	1,0	2,0	4,0	2,0	1,0	1,0	3,0	1,0	2,0	3,0	B	
KIS Sora	1,0	1,0	1,0	2,0	2,0	2,5	2,5	1,0	1,0	1,0	1,0	1,0	A	
KIS Vipava	1,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	3,0	2,0	1,0	4,0	B	rjava pegavost, kisel/internal heat necrosis, sourish
Larissa	5,0	1,0	1,0	1,0	2,0	3,0	3,0	3,0	3,0	2,0	1,0	3,0	B	
Madeira	4,0	2,0	1,0	1,0	2,5	2,0	2,0	1,0	2,0	1,0	1,0	2,0	A	

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Manitou	4,0	1,0	1,0	1,0	2,0	2,0	3,0	2,0	3,0	1,0	2,0	3,0	B	
Marabel	4,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	1,0	1,0	1,0	1,0	A	
Maris Bard	1,0	1,0	1,0	2,0	1,0	3,0	3,0	3,0	4,0	1,0	3,0	5,0	C	
Masai	4,0	2,0	1,0	2,0	3,0	2,0	2,0	1,0	3,0	2,0	1,0	3,0	B	
Meireska	3,0	1,0	1,0	2,0	3,0	2,0	2,0	1,0	3,0	2,0	3,0	3,0	AB	kisel/sourish
Otolia	3,0	1,0	1,0	1,0	3,0	3,0	2,0	2,0	3,0	1,0	2,0	3,0	B	
Primabelle	4,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	3,5	3,0	1,0	6,0	B	
Queen Anne	4,0	1,0	1,0	3,0	3,0	2,0	2,0	2,0	4,0	3,0	1,0	6,0	B	steklavost, sladek/glassines, sweetness
Ranomi	4,0	1,0	1,0	1,0	2-3	2,0	2,0	1,0	4,0	3,0	2,0	6,0	B	steklavost, sladek/glassines, sweetness
Red Lady	4,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	4,0	2,0	1,0	5,0	AB	
Riviera	3,0	1,0	2,0	2,0	2,0	3,0	3,0	2,0	4,0	2,0	2,0	5,0	BC	greni/bitter
Romano	2,0	1,0	1,0	1,0	2,5	2,5	2,5	1,0	3,0	1,0	1,0	3,0	B	
Safiyah	4,0	1,0	1,0	1,0	2,0	3,5	3,0	1,0	3,0	3,0	3,0	5,0	BC	kisel, zažgan/sourish, burned
Salvador	3,0	1,0	1,0	2,0	3,0	3,0	2,5	3,0	3,0	1,0	2,0	4,0	BC	steklavost/glassines
Sante	4,0	2,0	1,0	1,0	1,0	4,0	3,5	3,0	4,0	3,0	3,0	7,0	BC	rjava pegavost/internal heat necrosis
Sifra	2,0	1,0	3,0	2,0	1,0	2,5	2,5	1,0	3,0	3,0	1,0	5,0	A	rjava pegavost, kisel/rjava pegavost, sourish

Legenda/Legend:

Barva mesa (1 bela, 2 krem, 3 svetlo rumeno, 6 temno rumena)

Surface colour of flesh (1 white, 2 creamy, 3 light yellow, 6 dark yellow)

Enakmernost barve prereza (1 enakomerna, 4 neenakomerna)

Uniformity of colour of cut surface (1 uniform, 4 ununiform)

Sprememba barve po 20 minutah (1 ni spremembe, 4 močna sprememba)

Discoloration after 20 minutes (1 no discoloration, 4 heavy discoloration)

Razkuhanje (1 ni razkuhan, 4 močno razkuhan)

Disintegration (1 none, 4 heavy)

Konzistenca (1 čvrsta, 4 rahla)

Consistency (1 firm, 4 soft)

Moknatost (1 ni moknat, 4 moknat)

Mealiness (1 not mealy, 4 mealy)

Vlažnost (1 vlažen, 4 suh)

Moisture (1 moist, 4 dry)

Struktura (1 fina, 4 groba)

Structure (1 fine, 4 coarse)

Aroma (1 odlična, 2 zelo dobra, 3 dobra, 4 sprejemljiva, 5 slabša, 6 neprimerna)

Taste (1 excellent, 2 very good, 3 good, 4 acceptable, 5 worse, 6 unsuitable)

Tuje arome (1 ni tujih arom, 4 močne tuje arome)

Other tastes (1 none, 4 heavy strange tastes)

Lepljivost (1 ni lepljiv, 4 močno lepljiv)

Stickiness (1 none, 4 sticky)

Skupni vtis (1 odličen, 10 neprimeren)

General impression (1 excellent, 10 unsuitable)

Tip kuhanja (A, B, C, D)

Cooking type (A, B, C, D)