

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	Razkuhanje Disintegration	Konzistenca Consistency	Moknatost Mealyness	Vlažnost Moisture	Struktura Structure	Aroma Taste	Tuje arome Oder taste	Lepljivost Stickiness	Skupni vtis General impression	Tip kuhanja Cooking type	Opombe Remarks
Acoustic	4,0	1,0	1,0	1,0	3,0	4,0	3,0	1,0	3,0	2,0	2,0	4,0	B	kisel/sourish
Adora	3,0	1,0	1,0	1,0	2,5	3,0	2,0	1,0	2,0	1,0	3,0	2,0	A	
Agria	5,0	2,0	1,0	2,0	3,0	3,0	2,5	3,0	3,0	1,0	1,0	3,0	BC	
Allison	2,0	1,0	1,0	1,0	2,0	2,0	2,5	1,0	4,0	1,0	2,0	5,0	B	
Alonso	4,0	1,0	1,0	1,5	3,5	2,0	2,0	1,0	3,0	1,0	2,0	3,0	B	
Alouette	4,0	1,0	1,0	1,0	3,0	2,0	2,0	1,0	3,0	1,0	2,0	3,0	B	
Arizona	1,0	1,0	2,0	1,5	2,0	3,0	2,0	1,0	3,0	1,0	1,0	3,0	B	
Artemis	3,0	1,0	1,0	1,0	1,0	4,0	2,5	1,0	4,0	1,0	4,0	4,0	B	
Avanti	3,0	1,0	1,0	1,0	2,5	1,0	1,0	1,0	5,0	1,0	2,0	7,0	B	steklavost/glassines
Bemina	5,0	1,0	1,0	1,0	2,5	2,5	2,0	2,0	2,0	1,0	2,0	2,0	B	
Constance	4,0	1,0	1,0	1,0	3,0	2,0	2,0	1,0	2,0	1,0	2,0	3,0	B	
Corinna	5,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	2,0	1,0	2,0	4,0	B	
Desiree	3,0	1,0	1,0	1,0	2,0	2,5	2,5	2,0	2,0	1,0	1,0	2,0	AB	
Elfe	5,0	1,0	1,0	1,0	4,0	3,0	2,0	1,0	3,0	1,0	2,0	3,0	AB	steklavost/glassines
Elland	2,0	1,0	1,0	1,0	2,0	3,0	2,0	1,0	4,0	1,0	2,0	4,0	B	
Estelle	5,5	1,0	1,0	1,0	1,0	3,0	3,0	1,0	3,0	1,0	1,0	3,0	BC	
Flamenco	2,0	1,0	1,0	1,0	2,5	3,0	2,0	2,0	3,0	1,0	3,0	3,0	A	
Gatsby	2,0	1,0	1,0	1,0	2,5	3,0	2,0	1,0	2,0	1,0	2,0	2,0	B	
Jelly	4,0	1,0	1,0	2,0	3,0	3,0	2,0	1,0	2,0	1,0	2,0	2,0	B	
Kingsman	4,0	1,0	1,0	2,0	4,0	4,0	2,5	1,0	3,0	1,0	2,0	3,0	B	
KIS Blegoš	4,0	1,0	1,0	1,0	2,0	3,0	2,5	1,0	2,0	1,0	1,0	1,0	A	
KIS Kokra	3,0	1,0	1,0	1,0	1,0	3,0	3,0	1,0	4,0	1,0	2,0	3,5	B	votlo srce/hollow hearth
KIS Krka	1,5	1,0	1,0	1,0	2,0	3,0	2,0	1,0	1,0	1,0	2,0	1,0	B	
KIS Mangart	4,0	1,0	1,0	2,0	2,5	3,0	2,5	1,0	3,0	1,0	2,0	3,0	B	
KIS Slavnik	3,0	1,0	1,0	1,0	4,0	3,0	2,0	1,0	3,0	1,0	2,0	3,0	AB	
KIS Sora	1,5	1,0	1,0	1,0	1,0	2,5	2,5	1,0	1,0	1,0	2,0	1,0	A	
KIS Tamar	3,0	1,0	1,0	1,0	1,5	3,0	3,0	2,0	1,0	1,0	2,0	1,0	BC	
KIS Vipava	1,0	1,0	1,0	1,0	1,5	3,0	2,5	1,0	2,0	1,0	1,0	2,0	AB	

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Labella	5,0	1,0	1,0	1,0	2,5	3,0	2,5	1,0	2,0	2,0	2,0	2,0	AB	malo kisel/little sourish
Levante	4,0	2,0	1,0	1,0	2,5	2,5	2,5	1,0	2,0	1,0	2,0	3,0	B	
Marabel	4,0	1,0	1,0	1,5	4,0	3,0	2,0	1,0	1,0	2,0	2,0	1,0	A	sladek/sweetness
Maris Bard	1,0	1,0	1,0	1,5	3,0	2,0	2,0	2,0	3,0	1,0	1,0	3,0	B	
Masai	5,0	1,0	1,0	1,0	2,0	3,0	2,0	1,0	2,0	1,0	3,0	2,0	AB	
Meireska	3,0	1,0	1,0	1,0	2,5	3,0	2,0	1,0	3,0	1,0	1,0	3,0	B	
Memphis	4,0	2,0	1,0	1,0	3,5	2,0	1,0	1,0	3,0	1,0	3,0	4,0	B	
Messi	1,0	1,0	1,0	1,0	1,5	2,0	2,0	1,0	2,0	1,0	2,0	2,0	B	
Natalia	3,0	1,0	1,0	1,0	2,5	2,5	2,5	1,0	3,0	1,0	2,0	3,0	AB	
Otolia	4,0	2,0	1,0	1,0	2,0	3,0	2,5	2,0	3,0	1,0	2,0	3,0	BC	
Primabelle	4,0	1,0	2,0	1,0	4,0	2,0	1,0	1,0	3,0	2,0	3,0	4,0	AB	
Prince	1,0	1,0	1,0	1,5	2,0	4,0	4,0	2,0	4,0	1,0	1,0	4,0	BC	
Queen Anne	5,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	4,0	1,0	3,0	4,5	B	
Ranomi	4,0	1,0	1,0	2,0	4,0	2,0	2,0	1,0	3,0	1,0	3,0	3,0	A	
Riviera	3,0	1,0	1,0	1,0	4,0	3,0	2,0	1,0	3,0	1,0	2,0	3,0	B	
Roslin	2,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	3,0	2,0	2,0	3,5	B	kisel/sourish
Salvera	3,0	1,0	1,0	1,0	4,0	1,5	1,0	1,0	2,0	1,0	4,0	3,0	A	
Sante	3,0	3,0	1,0	1,0	2,0	4,0	3,0	2,0	3,0	1,0	1,0	3,0	BC	
Sifra	2,0	1,0	1,0	1,0	3,5	2,0	2,0	1,0	3,0	1,0	2,0	3,0	B	
Spectra	3,0	1,0	1,0	1,0	2,5	2,5	2,0	1,0	2,0	1,0	3,0	2,0	AB	
Twister	5,0	1,0	1,0	1,0	3,5	2,0	1,0	1,0	3,0	1,0	3,0	4,0	B	steklavost/glassines

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)
Enakomernost 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)
Razkuhavanje (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)

Mealyness (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)