

Senzorične lastnosti sort kuhanega krompirja/Sensorical analysis of boiled potato varieties

SORTA VARIETY	Barva mesa Surface colour of flesh	Enakomernost barve prereza Uniformity of cut surface	Sprememba barve po 20 minutah Discoloration after 20 minutes	Razkuhavanje 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
Actrice	5,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	4,0	1,0	1,0	5,0	B	voden/wattery
Adora	3,0	2,0	1,0	1,0	2,5	2,0	2,0	1,0	3,0	1,0	2,0	5,0	B	steklav/glassy
Agria	4,0	2,0	1,0	2,0	2,5	3,0	2,5	2,0	2,0	1,0	2,0	3,0	BC	
Annabelle	5,0	1,0	1,0	1,0	2,5	3,5	2,5	1,0	2,0	1,0	2,0	2,0	AB	
Anais	4,0	1,0	1,0	1,0	2,5	2,0	2,0	1,0	3,0	2,0	2,0	3,0	B	
Arinda	3,0	1,0	1,0	2,0	3,5	3,0	2,0	1,0	2,0	1,0	2,0	3,0	B	
Bellini	2,0	1,0	1,0	2,0	2,5	3,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
Bistra	2,0	3,0	1,0	1,0	2,5	3,0	2,5	1,0	1,0	1,0	2,0	1,0	BC	
Carlingford	2,0	1,0	1,0	1,0	2,5	3,0	2,5	2,0	3,0	1,0	2,0	3,0	B3	
Carrera	3,0	1,0	2,0	1,0	3,5	2,0	2,0	1,0	4,0	2,0	1,0	4,0	B	kisel/souer
Concordia	5,0	1,0	1,0	1,0	3,0	1,0	2,0	1,0	3,0	1,0	1,0	3,0	B	
Desiree	3,5	2,0	1,0	1,0	3,0	3,0	2,5	2,0	2,0	1,0	2,0	2,0	B	
El Mundo	3,0	1,0	1,0	1,0	3,0	2,0	2,5	1,0	2,0	2,0	2,0	2,0	B	
Europa	3,0	1,0	1,0	1,0	3,5	2,0	2,0	1,0	3,0	2,0	2,0	3,0	AB	
Everest	3,0	1,0	1,0	1,0	3,5	3,0	2,0	1,0	4,0	3,0	2,0	5,0	B	kisel/souer
Fabula	4,0	1,0	1,0	1,0	3,0	2,0	2,0	2,0	3,0	1,0	1,0	3,0	B	
Fakse	4,0	2,0	1,0	1,0	2,5	4,0	2,5	1,0	2,0	1,0	1,0	2,0	AB	
Faluka	2,0	1,0	2,0	1,0	4,0	1,0	1,0	1,0	4,0	2,0	1,0	5,0	B	
Fianna	2,0	2,0	2,0	1,0	1,0	4,0	3,0	4,0	3,0	1,0	4,0	4,0	BC	
Florice	2,0	1,0	1,0	1,0	3,0	3,0	2,5	2,0	2,0	1,0	2,0	2,0	AB	
Hamlet	3,0	1,0	1,0	1,0	3,0	3,0	2,5	1,0	2,0	1,0	1,0	2,0	A	
Jade	3,0	1,0	1,0	1,5	2,5	2,5	2,5	2,0	2,0	1,0	1,0	2,0	B	
Jelly	4,0	2,0	1,0	1,0	2,5	4,0	2,5	1,0	2,0	2,0	3,0	2,0	BC	po kostanju/chesnut taste
KIS Mirna	1,0	1,0	1,0	2,0	3,0	4,0	2,5	2,0	3,0	2,0	4,0	3,0	C	
KIS Mura	2,0	3,0	2,0	2,0	2,5	3,0	3,0	2,0	4,0	1,0	1,0	4,0	BC	malo grenek/slightly bitter
KIS Sora	2,0	1,0	1,0	1,0	3,0	2,5	2,5	1,0	1,0	1,0	1,0	1,0	A	
KIS Sotla	2,0	3,0	1,0	3,0	3,0	3,0	2,5	2,0	4,0	1,0	3,0	5,0	BC	
Labadia	3,0	2,0	1,0	1,0	2,5	3,0	2,5	1,0	4,0	3,0	3,0	6,0	B	kisel/souer
Latona	3,0	2,0	2,0	1,0	2,5	4,0	2,5	1,0	4,0	1,0	3,0	4,0	BC	
Laura	5,0	2,0	1,0	1,0	2,0	4,0	3,0	3,0	3,0	2,0	3,0	5,0	BC	

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Liseta	3,0	1,0	2,0	1,0	3,0	2,5	2,5	1,0	3,0	1,0	1,0	3,0	B	
Lousiana	3,0	1,0	2,0	1,5	4,0	1,0	1,5	1,0	3,0	1,0	1,0	4,0	AB	voden/watery
Madeleine	5,0	1,0	1,0	1,0	3,0	3,0	1,5	1,0	3,0	1,0	2,0	4,0	AB	
Manitou	5,0	1,0	1,0	1,0	3,0	3,0	2,5	1,0	2,0	1,0	1,0	2,0	A	
Marabel	4,0	1,0	1,0	3,0	4,0	3,0	2,5	1,0	2,0	1,0	2,0	2,0	AB	
Maris Bard	1,0	1,0	4,0	1,0	2,5	3,0	2,0	1,0	4,0	3,0	3,0	6,0	B	votlo srce, kisel/hollow heart, souer
Martina	4,0	2,0	1,0	1,0	3,0	3,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
Metro	2,0	2,0	1,0	1,0	3,0	4,0	4,0	3,0	5,0	1,0	4,0	5,0	C	
Monaco	4,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	3,0	1,0	1,0	7,0	B	
Mozart	4,0	2,0	1,0	1,0	2,5	3,0	2,5	3,0	3,0	1,0	3,0	3,0	BC	
Musica	4,0	1,0	2,0	1,5	3,5	1,0	1,0	1,0	5,0	1,0	1,0	5,0	AB	voden/watery
Natascha	5,0	1,0	1,0	1,0	3,5	2,0	2,0	1,0	2,0	1,0	1,0	2,0	AB	
Orchestra	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	
Paramount	2,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	4,0	3,0	2,0	6,0	B	grenek/bitter
Pekaro	4,0	2,0	1,0	1,0	3,0	2,0	2,0	2,0	3,0	2,0	2,0	3,0	AB	
Primura	3,0	2,0	2,0	1,0	3,5	3,0	2,5	1,0	3,0	1,0	2,0	3,0	B	
Pšata	2,0	2,0	1,0	1,0	2,0	2,5	2,5	1,0	2,0	1,0	2,0	2,0	B	
Ramos	3,0	3,0	1,0	1,0	3,0	3,5	2,5	3,0	4,0	3,0	1,0	5,0	BC	
Red Fantasy	5,0	1,0	1,0	3,0	2,5	2,0	2,0	2,0	4,0	2,0	1,0	4,0	B	malo grenek/slightly bitter
Red Scarlet	3,0	1,0	1,0	1,0	2,0	3,0	2,5	2,0	3,0	1,0	1,0	3,0	B	
Riviera	3,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	3,0	2,0	3,0	3,0	B	
Romano	2,0	1,0	1,0	1,0	3,0	3,0	2,5	2,0	2,0	1,0	1,0	2,0	B	
Rudolph	1,0	1,0	1,0	1,0	2,5	4,0	2,5	1,0	3,0	1,0	2,0	3,0	AB	
Sante	3,0	3,0	1,0	3,0	2,5	3,0	3,0	2,0	3,0	2,0	3,0	5,0	BC	rjava pegavost/internal rust spots
Stirling	1,0	1,0	3,0	2,0	2,5	3,5	2,5	2,0	2,0	2,0	1,0	3,0	B	malo grenek/slightly bitter
Toscana	5,0	1,0	2,0	1,0	4,0	3,0	2,5	1,0	2,0	1,0	2,0	2,0	AB	

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)

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)