

Krompir

Solanum tuberosum L.

V publikaciji predstavljamo rezultate posebnega preskušanja sort krompirja v letu 2016. 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 180°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.

Poskusni nasadi so bili posajeni po načrtu. Saditev je bila opravljena na vseh lokacijah v prvi polovici aprila. Opravljeno je bilo škropljenje pred pleveli ter boleznimi in škodljivci. Opravljena je bila ocena bolezni poskusnih nasadov. Opravljena je bila ocena bolezni in vrednotenje fenofaz poskusnih nasadov. Opravili smo vzorčenje in izkop ter analize. Leto je bilo zelo mokro, zato so bili nasadi dolgo zeleni, povprečni pridelki pa zelo veliki. Tudi vsebnost suhe snovi je bila višja kot običajno. Zaradi lepe jeseni smo poskuse izkopali v optimalnem času, to je v septembru.

Potato

The current publication contains the results of special testing of potato varieties performed in 2016. 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 180°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.

All potato trial fields had been planted in optimal time. Planting was carried out in all locations during the first half of April. Sprays against weeds and pests and diseases were applied as necessary. Phenological stages, diseases and growth disorders were evaluated during growing season. All sampling, harvests and analyses were performed on time. The year 2016 was very wet and crops stayed green long time. Therefore the yields and dry matter were very high. Because of the dry autumn, the trials were harvested by the end of September.