

Krompir

Solanum tuberosum L.

V publikaciji predstavljamo rezultate posebnega preskušanja sort krompirja v letu 2022. 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. Opravljeni 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 pripravljeni 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 stehtali 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 2022 je bilo v glavnem sortni poskus vključenih 52 sort krompirja v Lahovčah 36 sort v Rakičanu in 12 sort v Jabljah. Opravljeni so bile analize tal, pripravljeni tla pa so bila pognojena v skladu z analizami. Poskusni nasadi so bili posajeni po načrtu v Lahovčah, Rakičanu in v Jabljah v aprilu. V aprilu so bili posajeni poskusi za hitrost polnjenja gomoljev, občutljivost proti krompirjevi plesni ter tolerantnosti na metribuzin ter na virusne bolezni. Opravljeno je bilo škopljjenje pred pleveli. V maju smo ocenili vznik na vseh poskusih v Rakičanu, Lahovčah in Jabljah. V poskusih hitrosti polnjenja gomoljev smo izkopali vseh šest terminov izkopov, določili pridelek, težo in število gomoljev ter vsebnost suhe snovi. Zasnovali in ovrednotili smo poskus preskušanja tolerance sort na herbicid metribuzin. Poskus preskušanja sort na občutljivost na krompirjevo plesen je bil zasnovan kot načrtovano, žal pa zaradi vročega in suhega poletja v maju, juniju in juliju na poskusu nismo zasledili plesni, opravili pa smo oceno občutljivosti na črno listno pegavost, ki je bila prisotna. Glavne poskuse smo pobirali po 20. septembru in v oktobru.

Poskus ugotavljanja občutljivosti proti virusnim boleznim v Jabljah je bil načrtno posajan aprilu. Opravili smo vizualno oceno prisotnosti bolezni in z ELISO določili tudi prisotnost virusov. Opravili smo izkop gomoljev, ki smo jih shranili v skladišču za oceno v novembру.

Potato

The current publication contains the results of special testing of potato varieties performed in 2022. 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 2022, 52 potato varieties were included in the main variety experiment in Komenda, 36 varieties in Rakičan and 12 varieties in Jablje. Soil analyzes were performed, prepared soils were fertilized according to the analyzes. Experiments were planted according to plan in Lahovče, Rakičan and Jablje in April. Experiments were carried out in April for tuber filling speed, sensitivity to potato blight and tolerance to metribuzin and viral diseases. Anti-weed spraying was done. In May, we assessed emergence at all trials in Rakičan, Lahovče and Jablje. In experiments on the tuber bulking, we harvest all six terms, determined the yield, weight and number of tubers, as well as the content of dry matter. We designed and evaluated an experiment to test the tolerance of cultivars to the herbicide metribuzin. The experiment to test varieties for susceptibility to potato late blight was designed as planned, but unfortunately, due to the hot and dry summer in May, June and July, we did not find late blight, but we did evaluate the sensitivity to early blight, which was present. Main variety trials were harvested in late September and October.

Trials to determine susceptibility to viral diseases in Jablje were planned in April. We performed a visual assessment of the presence of disease and also determined the presence of viruses using ELISA. The tubers were harvested and stored in the warehouse for necroses evaluation in November.