

**SENZORIČNE LASTNOSTI KUHANEGA KROMPIRJA / SENSORICAL ANALYSIS OF BOILED POTATOES**

<b>SORTA</b> VARIETY	<b>Barva mesa</b> Surface colour of flesh	<b>Enakomnost barve prereza</b> Uniformity of cut surface	<b>Sprememba barve po 20 minutah</b> Discoloration after 20 minutes	<b>Razkuhanje</b> Disintegration	<b>Konzistenca</b> Consistency	<b>Moknatost</b> Mealyness	<b>Vlažnost</b> Moisture	<b>Struktura</b> Structure	<b>Aroma</b> Taste	<b>Tuje arome</b> Oder taste	<b>Lepjivost</b> Stickiness	<b>Skupni vtis</b> General impression	<b>Tip kuhanja</b> Cooking type	<b>Opombe</b> Remarks
Acoustic	4,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	3,0	2,0	1,0	6,0	B	rjava pegavost/internal heat necrosis
Adora	2,0	1,0	3,0	2,0	2,0	2,0	2,0	1,0	1,0	1,0	1,0	3,0	B	
Agria	4,0	1,0	1,0	1,0	4,0	2,0	1,0	1,0	2,0	1,0	1,0	4,0	B	
Albertine	3,0	1,0	2,0	2,5	4,0	2,0	2,0	1,0	2,0	1,0	1,0	2,0	B	
Allison	1,0	1,0	1,0	1,0	2,0	2,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
Alonso	5,0	1,0	1,0	2,0	2,0	2,0	2,0	1,0	4,0	1,0	2,0	3,0	B	
Alouette	4,0	1,0	1,0	1,0	2,5	3,0	2,0	1,0	3,0	2,0	1,0	3,0	AB	
Artemis	3,0	1,0	1,0	4,0	3,0	4,0	2,5	1,0	3,0	2,0	3,0	4,0	BC	
Avanti	3,0	1,0	1,0	2,0	3,0	3,0	1,0	1,0	3,0	1,0	1,0	3,0	B	
Babylon	3,5	3,0	1,0	1,5	2,0	3,5	2,5	1,0	2,0	1,0	3,0	4,0	BC	
Bernina	5,0	1,0	1,0	1,5	3,0	2,0	2,0	1,0	2,0	1,0	1,0	2,0	AB	
Camelia	5,0	1,0	1,0	2,0	2,0	3,0	2,5	1,0	3,0	2,0	1,0	4,0	B	kisel/sourish
Cammeo	3,0	2,0	1,0	2,0	2,5	2,5	2,5	1,0	2,0	1,0	1,0	2,0	B	
Carolus	4,0	1,0	3,0	2,0	2,5	2,0	2,0	1,0	3,0	1,0	1,0	4,0	B	
Carrera	3,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	2,0	1,0	1,0	2,0	BC	
Colomba	3,0	1,0	1,0	2,0	4,0	1,0	1,0	1,0	3,0	1,0	1,0	3,5	B	vlažen/moist
Corinna	4,0	1,0	1,0	1,0	3,0	2,0	2,0	1,0	2,0	1,0	1,0	2,0	B	
Desiree	3,0	1,0	1,0	1,5	2,0	3,0	2,0	1,0	3,0	1,0	2,0	3,0	B	
Elland	2,0	1,0	1,0	1,0	2,0	3,0	2,5	1,0	2,0	1,0	3,0	2,0	BC	
Farida	2,0	1,0	1,0	2,0	4,0	1,0	1,0	1,0	4,0	1,0	1,0	5,0	B	
Flamenco	2,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	3,0	1,0	1,0	3,0	B	
Grenadine	4,0	1,0	1,0	2,0	3,0	2,5	2,5	1,0	1,0	1,0	1,0	1,0	A	
Hermosa	3,0	1,0	1,0	3,0	2,0	3,0	2,5	1,0	1,0	1,0	1,0	2,0	B	
Jelly	4,0	2,0	1,0	1,0	2,0	3,0	2,0	1,0	1,0	1,0	2,0	1,0	B	
KIS Blegoš	4,0	1,0	1,0	3,0	2,5	2,5	2,5	1,0	2,0	1,0	3,0	2,0	BC	
KIS Kokra	2,0	1,0	1,0	2,0	2,0	2,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
KIS Krka	1,0	1,0	1,5	1,0	2,5	2,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
KIS Mangart	3,0	1,0	1,0	2,0	4,0	2,5	2,0	1,0	2,0	1,0	1,0	2,0	B	
KIS Savinja	2,0	1,0	1,0	2,5	3,0	2,0	1,5	1,0	3,0	2,0	1,0	4,0	B	
KIS Slavnik	3,0	1,0	2,0	1,0	3,5	3,0	2,0	1,0	2,0	1,0	1,0	2,0	B	
KIS Sora	2,0	1,0	1,0	2,0	2,0	2,0	2,5	1,0	1,0	1,0	2,0	1,0	AB	

**SENZORIČNE LASTNOSTI KUHANEGA KROMPIRJA / SENSORICAL ANALYSIS OF BOILED POTATOES**

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	Lepjivost Stickiness	Skupni vtis General impression	Tip kuhanja Cooking type	Opombe Remarks
KIS Tamar	3,0	1,0	2,0	2,0	2,0	2,0	2,5	1,0	1,0	1,0	1,0	1,0	B	
KIS Vipava	1,0	1,0	4,0	1/3	2,0	3,0	2,5	1,0	2,0	1,0	2,0	5,0	B	
Larissa	4,0	1,0	1,0	1,5	2,0	2,0	2,0	1,0	2,0	1,0	1,0	2,0	A	
Levante	3,0	1,0	1,0	1,0	3,0	2,0	2,0	1,0	2,0	1,0	1,0	2,0	B	
Marabel	4,0	1,0	1,0	3,0	3,0	3,0	2,0	1,0	1,0	1,0	1,0	1,0	B	
Maris Bard	1,0	1,0	2,0	3,0	1,0	2,5	3,0	2,0	3,0	1,0	3,0	4,0	BC	
Masai	5,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	3,0	1,0	1,0	3,0	B	
Meireska	2,0	1,0	1,0	2,0	4,0	1,0	1,0	1,0	3,0	1,0	1,0	4,0	B	
Otolia	4,0	1,0	1,0	1,5	2,0	2,0	2,5	1,0	2,0	1,0	1,0	2,0	A	
Pepino	4,0	1,0	1,0	3,0	3,0	3,0	2,5	1,0	2,0	1,0	2,0	4,0	BC	
Prada	3,0	1,0	1,0	1,5	3,0	3,0	2,0	1,0	4,0	2,0	1,0	4,0	BC	solanin/solanine
Primabelle	4,0	1,0	1,0	2,5	4,0	1,0	1,5	1,0	3,0	1,0	1,0	4,0	B	
Prince	2,0	1,0	1,0	2,0	2,0	2,0	2,5	1,0	2,0	2,0	2,0	4,0	BC	greni/bitter
Queen Anne	3,0	1,0	3,0	2,0	2,5	3,0	2,0	1,0	2,0	1,0	1,0	2,0	B	
Red Lady	4,0	1,0	1,0	2,0	3,0	3,0	2,0	1,0	1,0	1,0	1,0	1,0	AB	
Riviera	3,0	1,0	3,0	3,0	2,0	3,0	2,0	1,0	2,0	1,0	2,0	4,0	B	
Romano	1,0	1,0	1,0	2,0	2,5	2,0	1,5	1,0	3,0	2,0	1,0	4,0	B	
Salvador	2,0	1,0	1,0	4,0	2,0	3,0	2,0	1,0	3,0	1,0	1,0	4,0	B	
Sante	3,0	1,0	1,0	1,0	2,5	1,0	1,0	1,0	3,0	1,0	1,0	6,0	B	steklavost/glassines
Severina	3,0	2,0	1,0	2,0	3,0	2,0	2,0	1,0	3,0	2,0	1,0	3,0	B	
Soraya	3,0	1,0	1,0	3,0	4,0	2,5	2,0	1,0	2,0	1,0	2,0	3,0	B	
Spectra	3,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	3,0	3,0	1,0	4,0	B	sladek, steklavost/ sweetness, glassines
Twister	4,0	1,0	1,0	3,0	4,0	1,0	2,0	1,0	3,0	1,0	1,0	4,0	B	

**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)*