

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

SORTA <i>VARIETY</i>	Barva mesa <i>Surface colour of flesh</i>	Enakomernost barve prereza <i>Uniformity of cut surface</i>	Spremenba barve po 20 minutah <i>Discoloration after 20 minutes</i>	Razkuhavanje <i>Disintegration</i>	Konzistenca <i>Consistency</i>	Moknatost <i>Meekness</i>	Vlažnost <i>Moisture</i>	Struktura <i>Structure</i>	Aroma <i>Taste</i>	Tuje arome <i>Oder taste</i>	Lepljivost <i>Stickiness</i>	Skupni vtis <i>General impression</i>	Tip kuhanja <i>Cooking type</i>	Opombe <i>Remarks</i>
Adora	3,0	2,0	2,0	1,0	3,0	2,0	2,5	1,0	3,0	1,0	2,0	2,0	B	
Agria	4,0	1,0	2,0	2,0	2,0	3,0	2,5	1,0	2,0	1,0	2,0	2,0	BC	
Aladin	2,0	1,0	1,0	2,0	2,5	3,0	2,0	1,0	3,0	1,0	2,0	3,0	B	
Anuscha	6,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	3,0	1,0	3,5	3,0	A	
Arielle	4,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	3,0	2,0	4,0	4,0	B	kisel/sourish
Arinda	3,0	1,0	3,0	1,0	3,0	3,0	2,0	1,0	3,0	1,0	3,0	4,0	B	
Arrow	1,0	1,0	1,0	1,0	3,0	2,0	2,0	1,0	2,0	3,0	3,0	3,0	B	kisel, steklast/sourish, glassy
Arturia	4,0	1,0	2,0	1,0	3,0	2,0	2,0	1,0	2,5	1,0	2,0	2,0	A	
Avalon	1,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	2,0	1,0	4,0	3,0	A	votlo srce/hollow heat
Bellini	2,0	1,0	1,0	1,0	3,0	2,0	2,0	1,0	2,0	1,0	2,0	2,0	AB	
Bistra	1,5	1,0	1,0	2,0	2,0	2,5	2,5	1,0	1,0	1,0	3,0	1,0	B	
Carlingford	1,0	1,0	1,0	2,0	3,0	2,0	2,0	1,0	3,0	1,0	3,0	4,0	AB	
Carrera	4,0	1,0	1,0	1,0	4,0	2,0	1,0	1,0	4,0	1,0	3,0	4,0	AC	
Desiree	3,0	2,0	1,0	1,0	2,0	2,0	2,5	1,0	3,0	1,0	2,0	3,0	B	
Escort	3,0	3,0	2,0	2,0	2,5	3,0	3,0	1,0	3,0	2,0	2,0	5,0	BC	solanin/solanine
Fabiola	4,0	1,0	1,0	1,0	4,0	3,0	1,5	1,0	4,0	1,0	3,0	4,0	AB	
Fianna	2,0	1,0	1,0	2,0	1,0	2,0	2,5	1,0	1,0	1,0	3,0	1,0	A	
Frisia	2,0	1,0	1,0	1,0	2,5	3,0	2,5	1,0	2,0	1,0	2,0	2,0	AB	
Husar	5,0	1,0	1,0	1,0	2,5	2,0	2,5	1,0	1,0	1,0	3,0	1,0	B	
Isle of Jura	4,0	2,0	1,0	1,0	2,0	3,0	3,0	2,0	3,0	1,0	2,0	4,0	BC	
Jelly	5,0	1,0	1,5	2,0	2,5	2,5	2,0	1,0	3,0	1,0	2,0	3,0	B	
Kennebec	1,0	1,0	1,0	2,0	2,0	3,0	2,5	1,0	1,0	1,0	2,0	1,0	B	
KIS Mirna	1,0	1,0	1,5	2,0	4,0	2,5	2,0	1,0	2,0	1,0	3,0	2,0	B	
KIS Sora	2,0	1,0	1,0	2,0	3,5	2,0	2,5	1,0	1,0	1,0	2,0	1,0	AB	
Madeleine	5,0	1,0	1,0	1,0	3,0	1,0	2,0	1,0	4,0	2,0	3,0	5,0	B	solanin/solanine
Marabel	5,0	1,0	1,5	1,0	2,5	3,0	2,5	1,0	1,0	1,0	3,0	2,0	AB	
Margarita	4,0	1,0	1,0	2,0	3,0	3,0	2,0	1,0	3,0	1,0	4,0	4,0	A	kisel/sourish
Maris Bard	1,0	2,0		1,0	2,5	4,0	3,0	1,0	3,0	1,0	1,0	3,0	B	
Matador	3,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	4,0	1,0	4,0	4,0	B	
Minerva	3,0	1,0	1,0	1,0	2,0	3,0	2,5	1,0	2,0	1,0	4,0	2,0	AB	
Monaco	3,0	1,0	2,0	2,0	3,5	2,0	1,5	1,0	3,0	1,0	3,0	4,0	AB	
Mozart	4,0	1,0	1,0	1,0	2,5	1,0	2,0	1,0	3,0	1,0	4,0	3,0	AB	
Murato	3,0	1,0	2,0	1,0	4,0	1,0	1,5	1,0	4,0	2,0	2,0	6,0	B	solanin/solanine
Pšata	1,5	2,0	1,0	2,0	2,0	2,5	3,0	1,0	2,0	1,0	2,0	2,0	B	
Riviera	3,0	1,0	1,0	1,0	3,0	2,0	2,5	1,0	3,0	1,0	3,0	3,0	B	
Romano	2,0	1,0	1,0	1,0	3,0	3,0	2,5	2,0	3,0	2,0	1,0	3,5	B	kisel/sourish

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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
Rudolph	1,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	3,0	1,0	2,0	3,0	AB	
Sante	3,0	1,0	1,0	2,0	2,0	2,5	2,5	1,0	2,0	1,0	2,0	2,0	B	
Solara	5,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	3,0	3,0	3,0	4,0	AB	kisel/sourish
Sunset	3,0	1,0	1,0	1,0	2,0	3,0	2,5	1,0	2,0	1,0	3,0	2,0	A	
Tosca	4,0	2,0	2,0	2,0	4,0	2,0	2,5	1,0	2,0	1,0	1,0	2,0	B	
Virgo	1,0	1,0	2,0	1,0	4,0	2,0	1,0	1,0	3,0	2,0	4,0	4,0	A	kisel/sourish
White Lady	1,0	1,0	1,0	1,0	2,0	3,0	3,0	1,0	3,0	1,0	3,0	3,0	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)

Barva prereza (1 enakomerna, 4 neenakomerna)

Colour of cut surface (1 uniform, 4 ununiform)

Sprememba barve po 20 min (1 ni spremembe, 4 močna sprememba)

Discoloration after 20 min (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)

Strange 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)