

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

SORTA VARIETY	Barva mesa Surface colour of flesh	Enakomernost harve prereza Uniformity of cut surface	Spremenba harve po 20 minutah Discoloration after 20 minutes	Razkuhanjanje Disintegration	Konzistencija Consistency	Moknatost Medliness	Vlažnost Moisture	Struktura Structure	Aroma Taste	Tuje arome Older taste	Lepljivost Stickiness	Skupni vtis General impression	Tip kuhanja Cooking type	Oponobe Remarks
Actrice	5,0	2,0	1,0	1,0	2,5	3,0	2,5	1,0	2,0	1,0	1,0	2,0	B	
Adora	3,0	1,0	2,0	1,0	3,0	2,5	2,0	1,0	4,0	3,0	2,0	5,0	B	
Agria	5,0	2,0	1,0	2,0	2,5	3,0	2,0	1,0	2,0	1,0	3,0	2,0	BC	
Ambition	4,0	3,0	2,0	1,0	3,0	2,5	2,5	2,0	3,0	1,0	3,0	4,0	BC	
Anais	4,0	1,0	1,0	2,0	4,0	2,5	2,5	1,0	1,0	1,0	2,0	1,0	AB	1 gomolj steklast/1 tuber glassy
Anuschka	5,0	1,0	1,0	1,0	3,0	2,0	2,0	2,0	2,0	1,0	3,0	2,5	B	
AR 99-522	2,0	2,0	1,0	2,0	2,5	2,5	2,5	1,0	2,0	1,0	1,0	2,0	AB	
Arinda	3,0	3,0	1,0	1,0	2,5	3,0	2,5	1,0	4,0	2,0	2,0	5,0	B	steklast/glassy
Arizona	1,0	1,0	1,0	1,0	3,5	3,0	2,0	1,0	4,0	1,0	2,0	4,0	AB	
Avalon	1,0	1,0	1,0	1,0	2,5	3,0	2,0	1,0	2,0	1,0	2,0	7,0	AB	steklast/glassy
Bellarosa	4,0	2,0	1,0	2,0	2,0	4,0	3,5	2,0	4,0	2,0	3,0	4,0	B	kisel/sourish
Bellini	3,0	1,0	1,0	1,0	2,5	2,0	2,0	1,0	4,0	1,0	2,0	7,0	B	steklast/glassy
Bistra	1,5	1,5	1,0	1,0	3,0	2,0	2,5	1,0	1,0	1,0	2,0	1,0	B	
Carlingford	1,0	1,0	1,0	2,0	2,5	3,0	2,0	2,0	3,0	1,0	2,0	6,0	B	steklast/glassy
Carrera	4,0	2,0	1,0	1,0	4,0	3,0	2,0	1,0	2,5	1,0	2,0	3,0	B	
Desiree	3,0	2,0	1,0	1,0	2,5	3,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
Dido	2,0	3,0	1,0	1,0	2,0	2,5	2,5	1,0	2,0	1,0	2,0	7,0	B	steklast/glassy
Elfe	4,0	1,0	1,0	1,0	2,5	2,5	2,5	1,0	2,0	2,0	1,0	1,0	AB	sladek/sweet
Escort	2,0	2,0	2,0	2,0	2,5	3,0	2,5	2,0	3,0	2,0	3,0	4,0	BC	
Fabiola	4,0	2,0	1,0	2,0	2,5	2,5	2,0	1,0	2,0	2,0	1,0	3,5	AB	
Fabula	4,0	1,0	1,0	1,0	3,0	2,0	2,0	1,0	2,0	2,0	2,0	3,0	B	
Faluka	2,0	1,0	1,0	1,0	4,0	3,0	2,5	2,0	3,0	2,0	3,0	3,0	B	
Festival	4,0	1,0	1,0	2,0	3,0	2,0	1,0	1,0	4,0	1,0	2,0	7,0	B	steklast/glassy
Fianna	1,5	1,0	1,0	1,0	1,5	2,0	2,5	2,5	3,0	1,0	4,0	3,0	BC	
Frisia	2,0	1,0	1,0	1,0	1,5	3,0	3,0	1,0	2,0	1,0	3,0	2,0	A	
Jade	1,0	1,0	1,0	1,0	2,5	2,0	2,0	1,0	4,0	4,0	2,0	5,0	B	greni/bitter teste
Jelly	4,0	2,0	1,0	2,0	4,0	4,0	3,0	3,0	3,0	1,0	4,0	4,0	C	
Kennebec	1,0	1,0	1,0	1,0	2,5	2,5	2,5	1,0	2,0	1,0	1,0	2,0	B	
KIS Kokra	2,0	1,0	1,0	1,0	2,0	4,0	3,0	1,0	3,0	1,0	2,0	3,0	BC	
KIS Mirna	1,0	1,0	1,0	2,5	3,0	2,5	2,5	1,0	2,5	1,0	3,0	3,0	B	

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KIS Sora	2,0	1,5	1,0	1,0	2,5	1,0	2,5	1,0	2,0	1,0	2,0	1,0	AB	
KIS Sotla	1,0	1,0	2,0	1,0	2,0	3,0	2,5	1,0	3,0	1,0	3,0	2,0	BC	
Laura	5,0	2,0	1,0	2,0	2,5	2,5	2,5	1,0	2,0	1,0	3,0	2,0	AB	
Madeleine	4,0	2,0	1,0	1,0	3,0	3,0	2,0	1,0	2,0	1,0	1,0	5,0	B	steklast/glassy
Manitou	5,0	1,0	1,0	2,0	4,0	2,5	2,0	1,0	2,0	1,0	2,0	2,0	B	
Marabel	5,0	2,0	1,0	1,0	3,5	3,0	2,5	1,0	2,0	1,0	3,0	2,0	B	
Margarita	4,0	4,0	1,0	1,0	2,5	2,0	2,0	1,0	4,0	4,0	2,0	8,0	B	steklast, sladek/glassy, sweet
Maris Bard	1,0	1,0	2,0	1,0	3,0	2,5	2,5	2,0	2,0	1,0	3,0	5,0	B	
Metro	3,0	2,0	1,0	1,0	2,0	3,0	3,0	1,0	3,0	1,0	3,0	3,0	B	
Minerva	3,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	3,0	1,0	3,0	6,0	B	steklast/glassy
Monaco	4,0	1,0	2,0	1,0	2,5	1,0	1,5	1,0	3,0	2,0	1,0	4,0	B	sladek/sweet
Mozart	3,0	2,0	2,0	2,0	3,0	4,0	2,5	2,0	4,0	2,0	3,0	5,0	B	steklast/glassy
Pekaro	4,0	2,0	1,0	2,0	3,5	3,0	2,0	2,0	3,0	1,0	1,0	4,0	B	
Primura	2,0	2,0	1,0	2,0	4,0	3,0	2,0	2,0	4,0	4,0	1,0	5,0	B	malo steklast/partly glassy
Pšata	2,0	2,0	1,0	2,0	1,5	3,0	2,5	2,0	1,0	1,0	4,0	2,0	BC	
Red Fantasy	5,0	2,0	1,0	2,0	2,0	3,0	2,5	1,0	3,0	2,0	3,0	3,0	B	
Riviera	3,0	2,0	1,0	1,0	4,0	2,5	2,0	1,0	4,0	3,0	3,0	4,0	AB	kisel/sourish
Romano	2,0	2,0	1,0	1,0	2,5	3,0	2,0	1,0	4,0	2,0	2,0	4,0	B	
Rudolph	2,0	2,0	1,0	1,0	2,0	3,0	2,0	1,0	4,0	3,0	2,0	5,0	B	
Sante	4,0	2,0	1,0	1,0	4,0	4,0	4,0	3,0	4,0	2,0	3,0	8,0	C	steklast/glassy
Savanna	2,0	2,0	1,0	1,0	3,0	3,0	1,5	1,0	3,5	1,0	2,0	5,0	B	steklast, kisel/glassy, sourish
Saviola	4,0	2,0	1,0	2,0	3,5	3,0	2,0	2,0	3,0	2,0	2,0	5,0	B	malo steklast/partly glassy
Sunset	3,0	4,0	1,0	1,0	2,5	2,0	2,0	1,5	4,0	3,0	2,0	7,0	B	steklast/glassy
Tabea	5,0	2,0	1,0	2,0	4,0	3,0	2,5	1,0	4,0	4,0	2,0	10,0	B	steklast, kisel/glassy, sourish
Toluca	3,0	1,0	1,0	1,0	4,0	2,0	1,5	1,0	3,0	1,0	1,0	3,0	B	
Tosca	5,0	2,0	1,0	1,0	3,0	3,0	2,5	2,0	2,0	1,0	2,0	2,0	B	malo steklast/partly glassy

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)

Razkuhanje (1 ni razkuhan, 4 močno razkuhan)

Disintegration (1 none, 4 heavy)

Konzistencija (1 čvrsta, 4 rahla)

Consistency (1 firm, 4 soft)

Moknatost (1 ni moknat, 4 moknat)

Mealy ness (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 aromе)

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)