

Krompir

Solanum tuberosum L.

V publikaciji predstavljamo rezultate posebnega preskušanja sort krompirja v letu 2024. 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 Infrastrukturnem centru za krompir v Mostah pri Komendi Kmetijskega inštituta Slovenije. 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 170°C v fritezi, čas cvrtja je bil odvisen od vsebnosti suhe snovi posamezne sorte.

Poleg glavnega poskusa, kjer vrednotimo pridelek in njegove parametre, jedilno kakovost, vsebnost beljakovin in askorbinske kisline, primernost za skladiščenje, ugotavljamo tudi odpornost preskušanih sort na krompirjevo plesen, hitrost polnjenja gomoljev ter odpornost na virus Y^{NTN}. Ti podatki odločajo o primernosti sort za naše rastne razmere.

V letu 2024 je bilo v glavni sortni poskus vključenih 46 sort krompirja v Cerkljah na Gorenjskem, 35 sort v Rakičanu in 15 sort v Mengšu. Opravljene so bile analize tal, pripravljena tla so bila pognojena v skladu z analizami. Saditev je bila opravljena na vseh lokacijah v optimalnem času sredi aprila. Opravili smo ocene razvojnih faz in prisotnosti bolezni na glavnih poskusih v Vodica, Mengšu in Rakičanu. Ocenjeni so bili poskusi ugotavljanja občutljivosti na virusne bolezni, kjer je bila opravljena ELISA. Opravili smo analize vzorcev za določevanje števila in debeline gomoljev ter suhe snovi ter opravili organoleptično ocenjevanje kuhanega krompirja in pomfrij.

V letu 2024 smo v aprilu posadili poskuse na vseh treh lokacijah: v Cerkljah na Gorenjskem, v Jabljah in v Rakičanu. Poskus preskušanja sort na občutljivost na krompirjevo plesen je bil zasnovan pozno, v maju v Jabljah, žal pa je zaradi preveč vode v maju delno potonil. Težave smo imeli tudi s preraščanjem užitne ojstrice. Na poskusu nismo zasledili plesni. Čeprav je bil na območju osrednje Slovenije zaradi mokrega maja močen napad krompirjeve plesni v začetku junija, te na naših sortnih poskusih v Cerkljah in Mengšu nismo ugotovili. Nasadi so lepo uspevali do konca avgusta. Izkop se je zaradi veliko dežja v septembru in oktobru zakasnil, tako da smo zadnje poskuse v Mengšu pobirali v novembru. Zaradi velike količine dežja je v prvi ponovitvi zgodnjega in poznega poskusa v Cerkljah prišlo do močnega gnitja gomoljev. V Rakičanu so nasadi uspešno zaključili rast sredi avgusta. Poskuse smo izkopali v septembru. Pridelki in kakovost v letu 2024 so bili povprečni na vseh treh lokacijah.

Potato

The current publication contains the results of special potato variety trials carried out in 2024. The variety trials are presented in two thematically separate tables: yield and its characteristics, and health with monitoring of developmental stages and descriptions of tubers. Notes have been added to describe characteristics not defined in the tables. The main tables are accompanied by more detailed results on the number of tubers. An organoleptic evaluation of the quality of cooked and fried potatoes was carried out. The samples were evaluated by the Commission at the IC Komenda of the Agricultural Institute of Slovenia in Moste near Komenda. The samples were prepared according to the following procedures:

- *Before cooking, the potato was peeled and steam cooked for about 50 minutes; the cooking time depended on the characteristics of the varieties; it should be noted that the overall impression is not an average of all evaluations, but a completely independent one,*
- *The potato was fried at 170 °C, the time of frying depending on the dry matter content of each variety.*

In addition to the main trial, where we evaluate yield and yield parameters, edible quality, protein and ascorbic acid content, and storage suitability, we also determine the resistance of the varieties tested to potato blight, the rate of tuber filling and resistance to YNTN virus. These data determine the suitability of the varieties for our growing conditions.

In 2024, 46 potato varieties in Cerklje na Gorenjskem, 35 varieties in Rakičan and 15 varieties in Mengeš were included in the main variety trial. Soil analyses were carried out and the prepared soils were fertilised

according to the analyses. Planting was carried out at all locations at the optimum time in mid-April. Assessments of development stages and disease presence were carried out in the main trials in Vodice, Mengeš and Rakičan. Susceptibility trials to viral diseases were evaluated where ELISA was carried out. Samples were analysed for tuber number, tuber thickness and dry matter and organoleptic evaluation of cooked potatoes and French fries was carried out.

In April 2024, we planted trials at all three locations: in Cerklje na Gorenjskem, Jablje, and Rakičan. The trial to test varieties for susceptibility to potato blight was designed late, in May in Jablje, but unfortunately it partially sank due to excessive water in May. We also had problems with the overgrowth of edible thistles. We did not observe any late blight in the late blight trial. Although there was a severe outbreak of potato blight in central Slovenia in early June due to the wet May, we did not observe any in our variety trials in Cerklje and Mengeš. The plantations thrived until the end of August. Harvesting was delayed due to heavy rain in September and October, so we harvested the last trials in Mengeš in November. Due to the large amount of rain, there was severe rotting of the tubers in the first repetition of the early and late trials in Cerklje. In Rakičan, the crops successfully completed their growth in mid-August. We harvested the trials in September. Yields and quality in 2024 were average at all three locations.