

SENZORIČNE LASTNOSTI KUHANEGA KROMPIRJA/SENSORICAL ANALYSIS OF BOILED POTATO VARIETIES

SORTA VARIETY	Barva mesa Surface colour of flesh	Enakomernost barve preveza Uniformity of cut surface	Sprememba barve po 20 minutah Discoloration after 20 minutes	Baruhavaenje Disintegration	Konzistenca Consistency	Moknatost Meakness	Vlažnost Moisture	Struktura Structure	Aroma Taste	Tuje arome Oiler taste	Lepljivost Stickiness	Skupni vtis General Impression	Tip kuhanja Cooking Type	Opombe Remarks
7 four 7	2.0	1.0	1.0	2.0	2.5	3.0	2.0	1.0	3.0	1.0	3.0	4.0	B	
Actrice	4.0	1.0	1.0	1.0	4.0	1.0	1.0	1.0	3.0	2.0	1.0	5.0	AB	kisel/sourish
Adato	2.0	2.0	1.0	1.0	2.5	2.0	2.5	1.0	3.0	1.0	2.0	3.0	B	
Adora	3.0	1.0	2.0	1.5	3.0	2.5	2.0	1.0	4.0	3.0	2.0	5.0	B	kisel/sourish , grenek/bitter
Agria	4.0	1.0	1.0	1.5	4.0	2.0	2.0	2.0	1.0	1.0	1.0	2.0	B	
Alouette	4.0	1.0	1.0	2.0	1.5	3.0	2.5	1.0	3.0	1.0	3.0	3.0	BC	
Arinda	3.0	2.0	1.0	1.0	2.0	3.0	2.5	1.0	2.0	1.0	1.0	2.0	AB	
Avanti	5.0	1.0	1.0	1.0	4.0	2.0	1.0	1.0	4.0	1.0	1.0	5.0	A	
Avanti	4.0	1.0	2.0	1.0	4.0	1.0	1.0	1.0	3.0	2.0	1.0	5.0	AB	kisel/sourish
Belmonda	5.0	1.0	1.0	1.0	2.0	2.0	2.5	1.0	2.0	1.0	2.0	2.0	AB	
Bernina	5.0	1.0	1.0	1.0	4.0	1.0	1.0	1.0	3.0	2.0	1.0	4.0	A	
Birgit	5.0	1.0	2.0	1.5	2.0	2.0	2.3	1.0	4.0	1.0	2.0	4.0	B	
Cardinia	5.0	1.0	2.0	1.5	3.0	3.0	2.0	1.0	1.0	1.0	1.0	1.0	A	
Carolus	3.0	2.0	2.0	3.0	4.0	4.0	2.0	1.0	3.0	1.0	4.0	4.0	C	
Carrera	4.0	1.0	1.0	1.0	4.0	2.0	1.5	1.0	2.0	1.0	2.0	3.0	A	
Constance	4.0	1.0	1.0	1.0	2.0	2.0	2.5	3.0	2.0	1.0	1.0	3.0	A	
Cupido	3.0	1.0	1.0	1.5	2.0	2.0	2.5	1.0	2.0	1.0	2.0	2.0	A	votlo srce/hollow heart
Daifla	1.0	1.0	1.0	2.0	3.0	2.5	2.5	2.0	3.0	3.0	1.0	4.0	B	sladek/sweet
Desiree	3.0	1.0	2.0	1.0	2.5	3.0	3.0	2.0	3.0	1.0	3.0	3.0	B	
Evora	1.0	1.0	1.0	1.0	2.0	1.0	1.5	1.0	4.0	2.0	3.0	5.0	B	steklast/glassines, kisel/sourish , grenek/bitter
Fortus	4.0	2.0	1.0	1.0	3.0	2.5	2.5	1.0	2.0	1.0	2.0	2.0	AB	
Gatsby	3.0	1.0	1.0	1.0	4.0	2.0	2.0	1.0	1.0	1.0	3.0	2.0	B	
Gioconda	4.0	1.0	2.0	1.0	4.0	1.0	1.0	1.0	2.0	1.0	1.0	3.0	AB	
Jelly	5.0	1.0	1.0	1.5	3.0	2.0	2.0	1.0	2.0	1.0	1.0	3.0	AB	
Joly	2.0	1.0	2.0	1.0	4.0	1.0	1.0	1.0	4.0	2.0	1.0	5.0	A	kisel/sourish
KIS 05-204/191-2	3.0	1.0	1.0	1.0	3.5	2.0	2.0	1.0	2.0	1.0	3.0	2.0	B	
Kis Kokra	2.0	1.0	1.0	2.0	3.0	3.0	2.5	1.0	3.0	1.0	3.0	3.0	B	
Kis Krka	1.0	1.0	1.0	1.0	2.5	2.5	1.0	1.0	1.0	1.0	3.0	1.0	B	
Kis Savinja	2.0	1.0	1.0	4.0	4.0	2.5	2.0	2.0	2.0	1.0	4.0	4.0	C	
Kis Slavnik	3.0	1.0	1.0	1.0	4.0	2.0	2.0	1.0	2.0	1.0	1.0	2.0	B	
Kis Sora	1.0	1.0	1.0	1.0	2.5	2.0	2.5	1.0	2.0	1.0	1.0	2.0	A	
Kis Vipava	1.0	1.0	1.0	1.0	2.5	2.5	2.0	1.0	3.0	2.0	3.0	3.0	BC	
La Strada	2.0	2.0	1.0	1.0	2.0	2.0	2.5	1.0	3.0	1.0	2.0	6.0	B	
Levantina	5.0	1.0	1.0	1.0	4.0	2.0	1.0	2.0	4.0	2.0	2.0	5.0	A	sladek/sweet
Marabel	4.0	1.0	1.0	1.0	4.0	1.0	2.5	1.0	1.0	1.0	2.0	1.0	B	
Maris Bard	1.0	2.0	4.0	2.0	2.5	3.0	2.0	1.0	3.0	1.0	2.0	6.0	AB	
Meireska	3.0	1.0	1.0	2.0	2.5	3.0	2.0	1.0	3.0	1.0	3.0	4.0	B	
Montreal	3.0	2.0	2.0	1.5	2.5	2.0	2.0	2.0	3.0	1.0	2.0	4.0	B	
Prada	4.0	1.0	1.0	1.0	3.0	2.0	2.0	2.0	3.0	2.0	2.0	3.0	A	kisel/sourish , rjava pegavost/internal rust spot
Ranomi	5.0	1.0	1.0	1.5	4.0	1.0	1.0	1.0	4.0	1.0	1.0	4.0	AB	
Red Lady	4.0	1.0	1.0	1.0	2.5	2.5	1.5	2.0	3.0	1.0	2.0	3.0	AB	
Riviera	3.0	1.0	1.0	1.0	4.0	2.0	1.0	1.0	3.0	1.0	1.0	3.0	B	
Romano	2.0	1.0	1.0	2.0	2.0	3.5	3.0	1.0	3.0	3.5	3.0	4.5	B	sladek/swet
Sante	3.0	2.0	1.0	1.0	1.5	3.0	3.0	1.0	2.0	1.0	3.0	2.0	BC	rjava pegavost/internal rust spot
Soprano	3.0	1.0	1.0	1.0	3.0	2.0	2.5	2.0	3.0	1.0	3.0	3.0	B	
Soraya	4.0	1.0	1.0	1.0	4.0	2.5	2.0	1.0	3.0	1.0	2.0	5.0	B	rjava pegavost/internal rust spot
Sunita	4.0	1.0	1.0	1.0	3.0	1.0	1.0	1.0	2.0	1.0	2.0	2.0	A	
Toronto	2.0	1.0	1.0	1.0	2.0	2.5	2.5	2.0	2.0	1.0	2.0	2.0	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)