

SENZORIČNE LASTNOSTI KUHANEGA KROMPIRJA/SENSORICAL ANALYSIS OF BOILED POTATO VARIETIES														
SORTA VARIETY	Barva mesa Surface colour of flesh	Enakomernost barve prereza Uniformity of cut surface	Spremenba barve po 20 minutah Discoloration after 20 minutes	Razkuhanje Disintegration	Konzistenca Consistency	Moknatost Mealiness	Vlažnost Moisture	Struktura Structure	Aroma Taste	Tuje arome Oder taste	Lepljivost Stickiness	Skupni vtis General impression	Tip kuhanja Cooking type	Opombe Remarks
Actrice	4.0	1.0	1.0	1.0	3.5	3.0	2.0	1.0	3.0	1.0	2.0	3.0	B	
Adato	2.0	1.0	1.0	2.0	4.0	2.0	2.0	1.0	2.0	1.0	4.0	2.0	B	
Adora	2.0	1.0	1.0	1.0	3.5	2.0	2.0	1.0	4.0	2.0	1.0	4.0	B	kisel
Agria	4.0	1.0	1.0	2.0	2.5	2.5	2.0	1.0	2.0	1.0	2.0	3.0	BC	
Alouette	3.0	2.0	1.0	2.0	2.5	3.0	2.0	1.0	3.0	1.0	2.0	3.0	B	
Arinda	3.0	2.0	1.0	3.0	3.0	2.0	2.0	1.0	2.0	2.0	2.0	3.0	B	sladek
Arrow	2.0	1.0	1.0	1.5	4.0	2.5	2.0	1.0	3.0	1.0	2.0	3.0	B	
Belmonda	5.0	1.0	1.0	1.0	3.5	3.0	2.0	1.0	1.0	2.0	2.0	1.0	AB	kisel, steklav
Bistra	1.0	1.0	1.0	2.0	2.0	2.0	2.5	1.0	2.0	1.0	3.0	2.0	B	
Cardinia	4.0	2.0	1.0	2.0	3.5	3.0	2.5	2.0	2.0	2.0	2.0	2.0	B	kisel
Carolus	4.0	1.0	1.0	1.0	2.0	2.5	2.5	1.0	1.0	1.0	2.0	1.0	AB	
Carrera	4.0	2.0	1.0	1.0	4.0	1.0	1.0	1.0	3.5	1.0	2.0	5.0	B	
Catania	3.0	3.0	1.0	2.0	3.0	2.5	2.0	1.0	3.0	1.0	3.0	4.0	C	RP 1/4
Cayenne	4.0	2.0	1.0	1.0	2.0	2.0	2.0	1.0	4.0	3.0	3.0	5.0	B	kisel
Celtiane	4.0	1.0	1.0	1.5	3.0	2.0	2.0	1.0	3.0	1.0	1.0	3.0	B	
Cersia	4.0	1.0	1.0	1.0	2.5	2.0	2.5	1.0	3.0	1.0	2.0	4.0	B	
Colomba	3.0	1.0	1.0	2.0	4.0	2.0	1.5	2.0	3.0	1.0	2.0	3.0	B	
Concordia	5.0	1.0	1.0	3.0	4.0	3.0	2.0	1.0	2.0	1.0	2.0	2.0	B	
Constance	4.0	1.0	1.0	1.0	1.0	2.0	2.0	2.0	2.0	1.0	1.0	3.0	A	
Daifla	1.0	2.0	1.0	2.0	2.0	3.0	1.5	1.0	4.0	3.0	2.0	4.0	B	kisel
Desiree	3.0	1.0	1.0	2.0	1.0	3.0	2.5	1.0	3.0	1.0	3.0	3.0	B	
Electra	3.0	1.0	1.0	3.0	4.0	2.5	2.5	1.0	3.0	1.0	4.0	4.5	C	R P 1/4
Everest	3.0	1.0	1.0	2.0	2.0	3.5	2.5	1.0	3.0	2.0	4.0	3.0	BC	
Evora	1.0	1.0	1.0	1.0	2.0	3.0	2.5	2.0	4.0	1.0	2.0	4.0	B	
Gatsby	3.0	2.0	1.0	2.0	2.0	3.0	2.5	1.0	4.0	1.0	2.0	4.0	B	
Gourmandine	3.0	1.0	1.0	2.0	3.0	2.0	2.0	1.0	3.0	1.0	1.0	4.0	B	
Jelly	4.0	1.0	1.0	2.0	2.0	3.5	3.0	1.0	3.0	1.0	4.0	2.0	BC	
Kingsman	3.0	1.0	1.0	2.5	4.0	3.0	2.0	1.0	4.0	2.0	4.0	5.0	BC	
Kis Kokra	2.0	2.0	1.0	1.0	2.0	3.0	2.0	1.0	2.0	1.0	3.0	2.0	B	
Kis Krka	1.0	2.0	1.0	2.0	3.0	3.0	2.0	1.0	2.0	1.0	2.0	2.0	B	
Kis Mura	1.0	1.0	2.0	3.0	3.0	4.0	3.0	1.0	3.0	3.0	4.0	5.0	C	kisel
Kis Savinja	1.0	1.0	1.0	1.5	4.0	2.0	2.0	1.0	3.0	1.0	2.0	3.0	B	
Kis Slavnik	3.0	1.0	1.0	1.0	2.0	2.0	2.5	1.0	3.0	1.0	2.0	3.0	B	greni
Kis Sora	2.0	1.0	1.0	2.0	2.0	2.0	2.5	1.0	2.0	1.0	3.0	2.0	AB	
Kis Vipava	1.0	1.0	1.0	2.0	3.0	2.0	3.0	1.0	3.0	1.0	3.0	4.0	C	RP
La Strada	1.0	1.0	1.0	2.0	3.0	2.0	2.0	1.0	4.0	3.0	3.0	5.0	B	
Marabel	4.0	1.0	1.0	1.0	2.0	2.5	2.5	1.0	1.0	1.0	3.0	1.0	AB	
Maris Bard	1.0	1.0	1.0	1.0	3.0	2.0	2.5	1.0	3.5	1.0	3.0	4.0	B	
Melrose	5.0	2.0	1.0	2.0	2.0	4.0	3.0	1.0	3.0	1.0	3.0	3.0	BC	
Montreal	3.0	1.0	1.0	2.0	3.0	3.0	2.5	1.0	3.0	1.0	2.0	3.0	B	
Natascha	5.0	1.0	1.0	2.0	3.0	3.0	3.0	1.0	1.0	1.0	3.0	1.0	B	
Prada	3.0	1.0	1.0	1.0	1.5	3.0	3.0	2.0	3.0	2.0	3.0	3.0	B	kisel
Queen Anne	3.0	1.0	1.0	2.0	3.0	2.0	2.0	1.0	3.0	2.0	1.0	3.0	B	kisel
Ranome	3.0	1.0	1.0	1.5	2.0	2.0	2.0	1.0	3.0	1.0	2.0	3.0	B	
Red Fantasy	4.0	1.0	1.0	1.5	3.0	2.0	2.0	1.0	3.0	1.0	2.0	3.0	B	
Red Lady	3.0	2.0	1.0	2.0	3.0	2.5	2.5	1.0	2.0	1.0	3.0	2.0	BC	
Riviera	3.0	1.0	1.0	3.0	3.0	3.0	3.0	1.0	4.0	2.0	3.0	4.0	B	
Romano	2.0	1.0	3.0	1.0	3.0	3.0	2.5	2.0	3.5	2.0	1.0	5.0	B	kisel
Sante	3.0	2.0	1.0	2.0	2.0	3.0	2.5	1.0	2.0	2.0	3.0	3(8)	BC	RP 3/4
Soraya	4.0	1.0	1.0	2.0	4.0	3.0	2.0	1.0	2.0	1.0	2.0	3.0	AB	
Volare	1.0	1.0	1.0	1.0	3.5	1.0	1.0	1.0	4.0	1.0	1.0	5.0	AB	

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)