

SENZORIČNE LASTNOSTI SORT KUHANEGA KROMPIRJA / SENSORICAL ANALYSIS OF BOILED POTATOES VARIETIES

SORTA VARIETY	Barva mesa Surface colour of flesh	Enakomernost barve prereza Uniformity of cut surface	Sprememba barve po 20 minutah Discoloration after 20 minutes	Razkuhanje 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
Acoustic	4,0	1,0	1,0	1,0	2,0	3,0	2,5	1,0	1,0	1,0	3,0	1,0	AB	
Adora	3,0	2,0	1,0	2,0	2,5	2,0	2,5	1,0	2,0	1,0	3,0	2,0	B	
Agria	4,0	1,0	1,0	1,0	3,0	2,0	2,5	1,0	3,0	1,0	3,0	3,0	B	
Allison	1,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	2,0	1,0	2,0	2,0	AB	
Alonso	4,0	1,0	1,0	1,0	2,0	2,0	1,0	1,0	4,0	2,0	5,0	5,0	B	steklavost/glassines
Alouette	4,0	1,0	1,0	1,0	2,5	3,5	3,0	1,0	2,0	1,0	2,0	2,0	B	
Anais	3,0	1,0	1,0	1,0	3,0	2,0	1,5	1,0	3,0	3,0	3,0	3,0	B	sladek, steklavost/sweetness, glassines
Arizona	3,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	4,0	1,0	3,0	5,0	B	steklavost/glassines
Artemis	3,0	2,0	1,0	2,0	3,0	2,5	2,0	1,0	3,0	1,0	2,0	3,0	B	
Bernina	4,0	1,0	1,0	1,0	3,0	2,0	2,0	1,0	2,0	1,0	4,0	2,0	B	steklavost/glassines
Boston	3,0	1,0	1,0	2,0	1,0	2,0	3,0	1,0	3,0	1,0	2,0	3,0	B	
Camelia	4,0	1,0	1,0	1,5	4,0	2,0	1,0	1,0	3,0	2,0	4,0	4,0	B	sladek/sweetness
Cereza	5,0	2,0	1,0	1,5	3,0	3,5	2,0	1,0	3,0	2,0	3,0	3,0	B	
Constance	4,0	1,0	1,0	1,0	2,5	3,0	2,5	1,0	2,0	2,0	2,0	2,0	AB	sladek/sweetness
Corinna	4,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	2,0	1,0	3,0	3,0	B	rjav žilni obroč/brown vascular ring
Desiree	2,0	2,0	1,0	2,0	2,0	3,0	2,0	1,0	2,0	1,0	2,0	2,0	B	
Elland	2,0	1,0	1,0	1,0	2,5	3,0	2,5	1,0	3,0	1,0	2,0	3,0	B	
Flamenco	2,0	2,0	1,0	1,0	1,0	3,0	1,5	1,0	4,0	2,0	2,0	5,0	B	
Franceline	4,0	1,0	1,0	1,0	1,0	3,0	3,0	1,0	2,0	1,0	1,0	2,0	A	
Gala	5,0	1,0	1,0	1,5	2,5	3,0	3,0	1,0	3,0	2,0	2,0	4,0	B	kisel/sourish
Gatsby	2,0	1,0	2,0	1,0	2,0	3,0	3,0	2,0	3,0	3,0	2,0	4,0	B	kisel/sourish
Jelly	4,0	1,0	1,0	1,5	2,5	3,0	2,0	1,0	2,0	1,0	2,0	2,0	B	
Karelia	4,0	1,0	1,0	2,0	1,5	4,0	3,0	1,0	3,0	1,0	2,0	3,0	BC	
KIS Blegoš	4,0	1,0	1,0	1,0	1,5	2,0	2,5	1,0	2,0	1,0	2,0	2,0	A	malo kisel/little sourish
KIS Kokra	2,0	2,0	1,0	1,5	2,0	3,5	3,0	1,0	1,0	1,0	3,0	1,0	B	
KIS Krka	2,0	1,0	1,0	1,0	2,5	2,0	1,5	1,0	3,0	1,0	3,0	4,0	B	steklavost/glassines

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KIS Mangart	4,0	1,0	1,0	2,0	2,0	3,0	3,0	1,0	3,0	2,0	2,0	2,0	B	karoteni/carotenes
KIS Slavník	3,0	1,0	1,0	1,0	2,0	2,0	2,5	1,0	2,0	2,0	3,0	3,0	AB	
KIS Sora	2,0	1,0	1,0	1,0	1,5	2,0	2,5	1,0	2,0	2,0	4,0	3,0	A	kisel/sourish
KIS Tamar	3,0	1,0	1,0	1,0	3,5	2,0	1,5	1,0	3,0	1,0	4,0	3,0	B	
KIS Vipava	1,0	1,0	1,0	1,0	2,0	2,5	2,0	1,0	2,0	1,0	2,0	2,0	B	
Labella	4,0	1,0	1,0	1,0	3,5	3,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
Laperla	3,0	2,0	1,0	1,0	4,0	4,0	2,0	1,0	2,0	1,0	2,0	2,0	AB	
Levante	3,0	1,0	1,0	2,5	3,0	2,5	2,0	1,0	2,0	1,0	3,0	3,0	B	
Marabel	4,0	1,0	1,0	1,0	2,0	3,0	2,0	1,0	2,0	2,0	3,0	2,0	AB	sladek/sweetness
Maris Bard	1,0	1,0	1,0	3,0	2,5	2,5	2,0	1,0	2,0	1,0	2,0	2,0	B	
Marlie	3,0	1,0	1,0	2,0	2,5	3,0	1,5	1,0	4,0	2,0	2,0	4,0	B	kisel/sourish
Meireska	3,0	1,0	1,0	2,0	2,5	2,5	2,0	1,0	3,0	2,0	2,0	3,0	AB	kisel/sourish
Memphis	3,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	2,0	1,0	3,0	2,0	B	steklavost/glassines
Messi	1,0	1,0	1,0	1,0	1,0	3,0	2,0	1,0	2,0	1,0	4,0	2,0	A	
Montreal	3,0	2,0	2,0	1,0	2,0	1,0	1,0	1,0	4,0	4,0	3,0	6,0	B	steklavost/glassines
Natalia	3,0	1,0	1,0	1,0	2,0	3,0	2,0	1,0	2,0	1,0	2,0	4,0	B	rjav žilni obroč/brown vascular ring
Otolia	3,0	1,0	1,0	1,5	2,0	2,5	2,5	1,0	3,0	1,0	3,0	3,0	B	
Peter Pan	4,0	1,0	1,0	1,0	2,0	2,5	2,5	1,0	2,0	2,0	1,0	2,0	AB	sladek, rjava pegavost/sweetness, internal heat necrosis
Primabelle	4,0	1,0	1,0	1,0	2,5	2,0	2,0	1,0	3,0	2,0	3,0	3,0	AB	sladek/sweetness
Prince	1,0	1,0	1,0	3,0	2,0	3,5	3,0	1,0	1,0	1,0	1,0	1,0	BC	
Riviera	3,0	1,0	1,0	1,0	2,0	3,5	3,0	1,0	3,0	2,0	2,0	3,0	B	
Sante	4,0	4,0	1,0	2,0	2,0	4,0	3,0	2,0	3,0	2,0	1,0	4,0	BC	rjava pegavost/internal heat necrosis
Severina	3,0	2,0	1,0	1,0	2,0	2,0	2,0	1,0	2,0	1,0	3,0	2,0	A	
Sifra	1,0	1,0	1,0	1,0	2,5	3,0	1,5	1,0	3,0	2,0	3,0	5,0	B	kisel, steklavost/sourish, glassines

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Soraya	5,0	2,0	1,0	1,0	3,0	3,0	1,5	1,0	3,0	3,0	3,0	5,0	B	kisel, steklavost/sourish, glassines
Spectra	3,0	1,0	1,0	1,0	2,0	1,0	1,0	1,0	4,0	1,0	3,0	5,0	B	steklavost/glassines
Stemster	3,0	1,0	1,0	1,5	2,5	3,0	2,5	1,0	3,0	2,0	3,0	3,0	A	kisel/sourish
Swing	4,0	1,0	1,0	1,0	2,5	4,0	3,0	1,0	3,0	1,0	2,0	4,0	B	
Thalia	4,0	3,0	1,0	1,0	1,0	2,5	2,5	1,0	3,0	1,0	2,0	4,0	B	steklavost/glassines
Twister	4,0	1,0	1,0	1,0	2,5	3,0	2,0	1,0	2,0	1,0	3,0	3,0	B	steklavost/glassines

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)