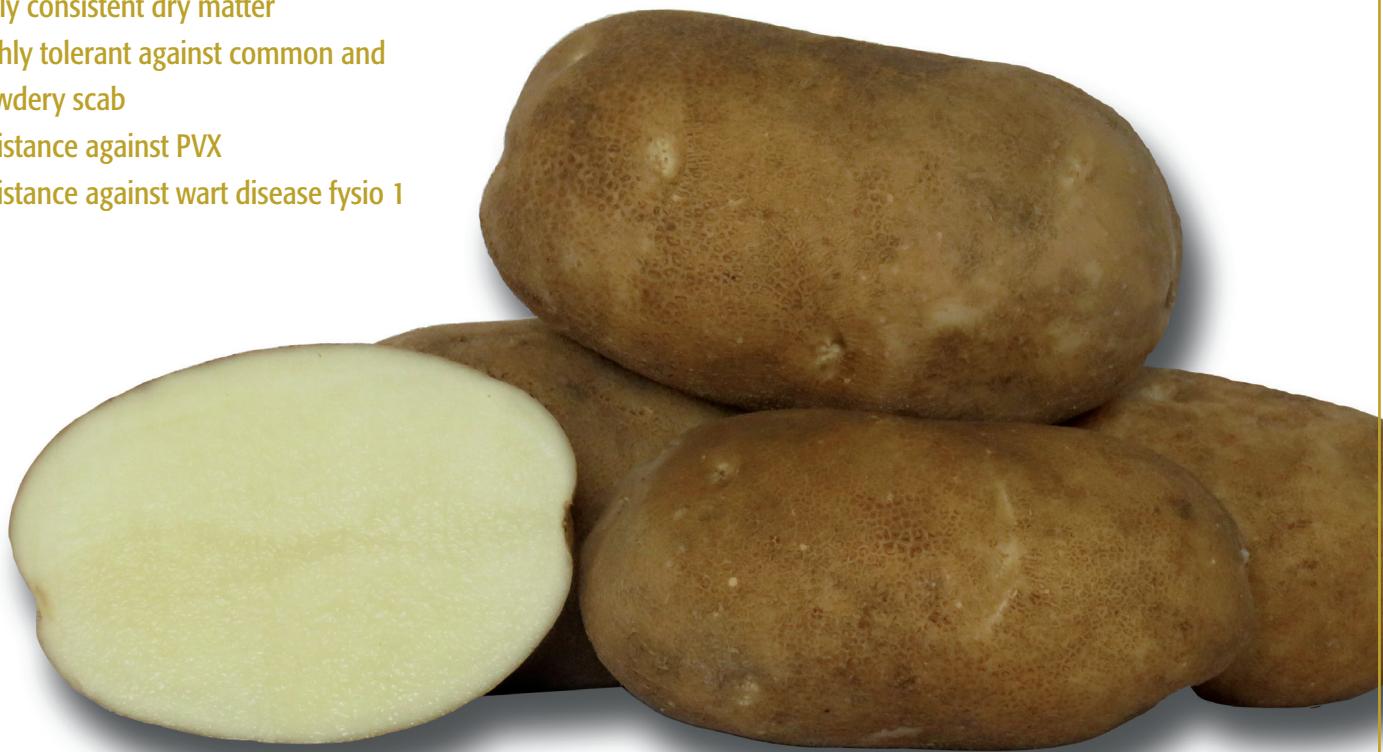


BLAZER RUSSET

BLAZER RUSSET is an early potato variety which has a very good suitability for the production of French Fries because of its early compatibility for processing and the uniform shape. The white color of the flesh and an excellent texture are promising high quality Fast Food Fries.

Some interesting facts about BLAZER RUSSET:

- very low susceptibility for damages and bruises
- no sugar ends
- early consistent dry matter
- highly tolerant against common and powdery scab
- resistance against PVX
- resistance against wart disease fysio 1



Maturity: early

Tuber shape: uniform, voluminous and long-oval tubers with rather shallow eyes, russet skin with white flesh color

Processing: excellent suitability for French Fries production

Yield: high