

TRAVIS



TRAVIS is a high yielding, medium early variety with a light yellow flesh color. Due to its uniform bulky tuber shape and a very stable dry matter, TRAVIS has an excellent suitability for processing French Fries. TRAVIS has a good dormancy and a very good frying color in storage until June.

Some interesting facts about TRAVIS:

- High yielding, also under dry and hot conditions
- Uniform and bulky tubers
- Guaranteed good dry matter
- Low susceptibility for bruising
- Good dormancy and suitable for long term storage
- Resistant against nematodes Ro1,4(9)



Maturity:	medium early
Tuber Shape:	long oval and bulky, shallow eyes light yellow flesh and skin color
Processing:	excellent suitability for French Fries production, suitable for long term storage
Yield:	very high

