

ABILENE RUSSET



ABILENE RUSSET is a medium late, high yielding potato variety with cream-white flesh color. Due to the long oval tuber shape and the perfect internal structure it has a very good suitability for processing French Fries for the Fast food sector.

Some interesting facts about ABILENE RUSSET:

- Very consistent dry matter
- High resistance against Y-virus
- Resistance against nematodes Ro1, 4 and wart disease 1
- Good tolerance for periods of drought and heat
- Very good uptake of nutrients from the soil
- Low susceptibility to common scab



Maturity:	medium-late
Tuber shape:	Long-oval, rather shallow eyes, yellow skin color with cream-white flesh color
Processing:	Excellent suitability for French Fries production for the Fast food sector
Yield:	very high

