

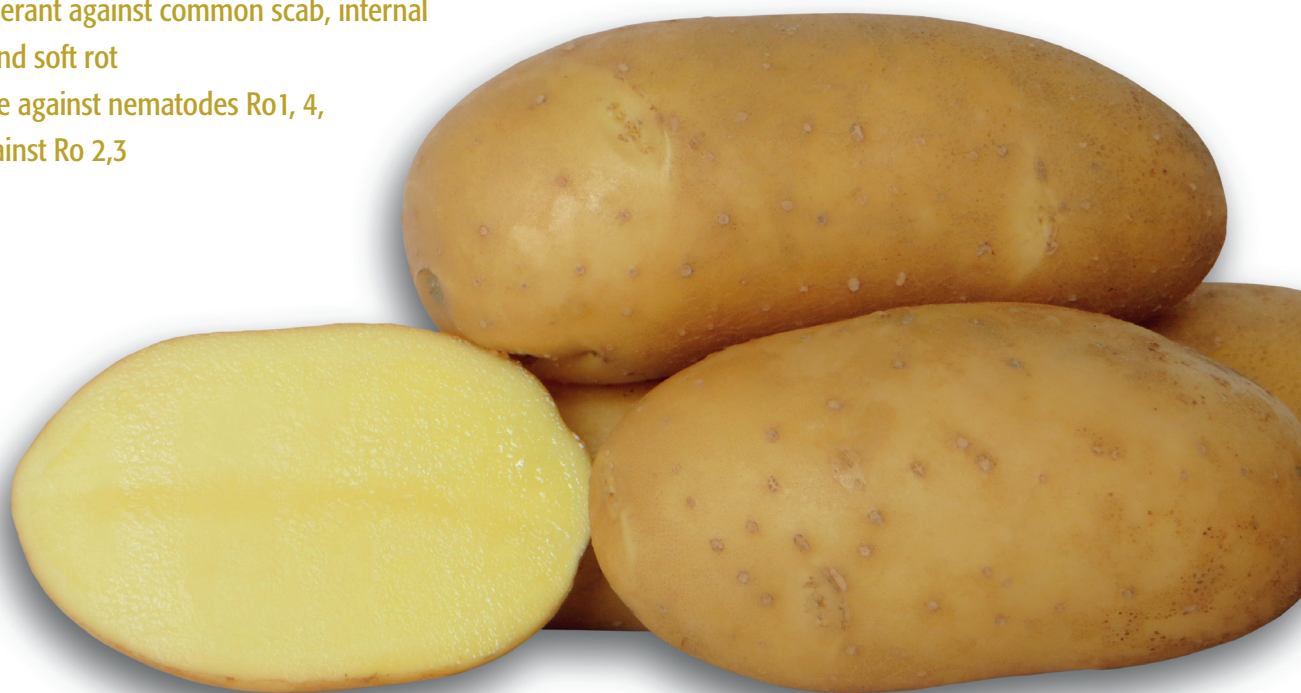
CHENOA



CHENOA is a medium early potato variety which has due to the long and uniform shape a very good suitability for processing French Fries. Because of very good storage characteristics Chenoa is well suited for long term storage.

Some interesting facts about CHENOA:

- Very low susceptibility for damage and bruises
- Excellent suited for long term storage due to a low content of reducing sugars risk and a strong dormancy
- Good tolerance to periods of drought and heat
- Not susceptible for growth cracks
- Highly tolerant against common scab, internal spraing and soft rot
- Resistance against nematodes Ro1, 4, partly against Ro 2,3



Maturity:	medium early
Tuber shape:	uniform, voluminous and long tubers with rather shallow eyes, light- yellow flesh- and skin color
Processing:	excellent suitability for French Fries production
Yield:	very high

