

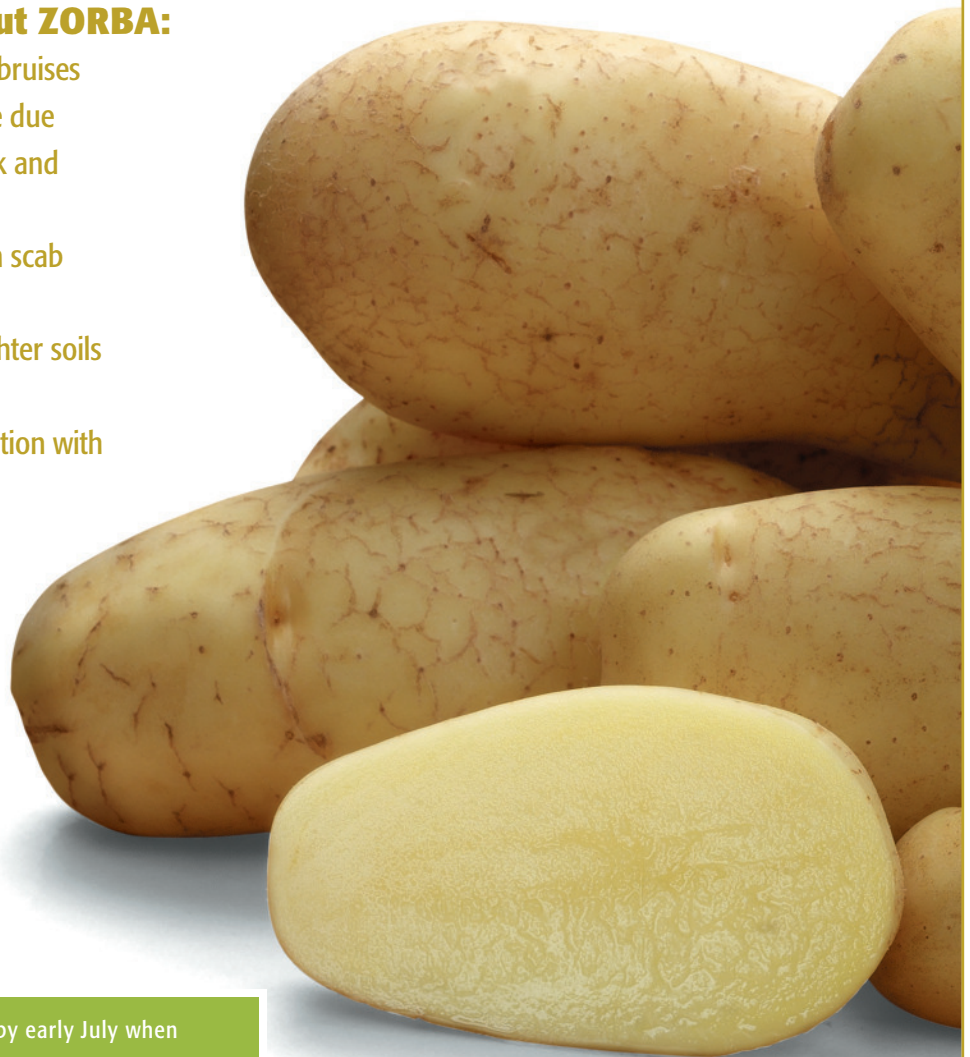
ZORBA



ZORBA is an early-season, long-tuber potato which is best suited for the industrial manufacturing of French fries. But owing to its very good flavor, Zorba can also be used as a mealy cooking table potato. This variety is distinguished by an excellent suitability to be cultivated under foil.

Some interesting facts about ZORBA:

- Very low susceptibility to damage and bruises
- Excellently suited for long-term storage due to a low content of reducing sugars risk and a strong dormancy
- High resistance to Y virus and common scab
- Moderate resistance to Rhizoctonia
- Should be irrigated when grown on lighter soils to benefit from the high yield potential
- Because of a fast tubergrowing fertilization with micronutrients is recommended



Maturity:	early, can be processed by early July when cultivated under foil
Tuber shape:	large, very long, with shallow eyes, light-yellow skin and light-yellow flesh
Processing:	excellently suited for French fry manufacturing
Yield:	high

