

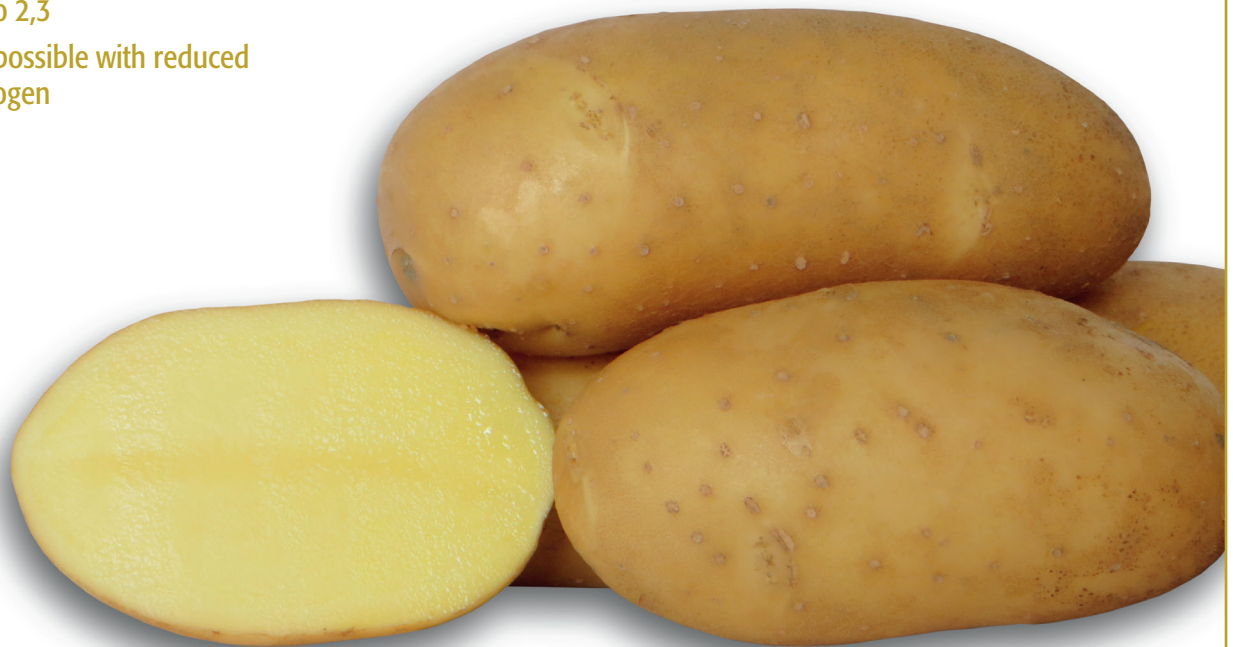
CHENOA



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
- Good tolerance to periods of drought and heat
- Not susceptible for growth cracks
- Highly tolerant against soft rot
- Resistance against nematodes Ro1, 4 (9) partially Ro 2,3
- High yields are possible with reduced amounts of nitrogen



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

