

LILY ROSE

Lily Rose is a red skinned, red-fleshed, firm cooking oval ware potato. The taste, presentation and storability are very good. Therefore, this variety can be supplied almost year round. The variety is also suitable for making homemade fries. The oval tubers have a bright red color and a nice presentation.



Cultivation and storage (point of attention)

Seed treatment	Pre-sprouting can be done without special treatments

Plot selection	Soils with good structure are required
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Fertilisation	N ± P ++ K ++ Mg ++ Bo ++	
Planting	Average planting distance	

Cultivation Attention for regular growth

Metribuzin Less sensitive (7)

Harvesting Can be harvested normally

Storage Very good storability

Handling can be done under normal conditions

Point of Attention Correct fertilisation is required to create a good vascular system





Quality

Skin presentation	7
UWW	365
Dry matter %	20
Cooking type	Α
Quality of taste	8.5
Crisps index	6.5
French fries index	7

Explanation

General: 9 (= favorable) 1 (= unfavorable) Tuber shape: R (= round) O (= oval) L (= long)

Colour: D (= dark) Y (= yellow) L (= light) C (= cream)

W (= white) R (= red) P (= purple)

Segment





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