

Senzorične lastnosti sort kuhanega krompirja/Sensorical analysis of boiled potato varieties

SORTA <i>VARIETY</i>	Barva mesa <i>Surface colour of flesh</i>	Enakomernost barve prereza <i>Uniformity of cut surface</i>	Sprememba barve po 20 minutah <i>Discoloration after 20 minutes</i>	Razkuhavanje <i>Disintegration</i>	Konzistenca <i>Consistency</i>	Moknatost <i>Mealyness</i>	Vlažnost <i>Moisture</i>	Struktura <i>Structure</i>	Aroma <i>Taste</i>	Tuje arome <i>Odor taste</i>	Lepljivost <i>Stickiness</i>	Skupni vtis <i>General impression</i>	Tip kuhanja <i>Cooking type</i>	Opombe <i>Remarks</i>
Adora	2,0	1,0	1,0	2,0	3,5	2,5	2,0	1,0	3,0	2,0	2,0	4,0	B	malo steklast/ <i>partly glassy</i>
Agata	3,0	2,0	1,0	3,0	1,5	3,5	3,5	2,0	3,0	1,0	1,0	5,0	C	
Agria	6,0	1,0	2,5	2,0	2,5	3,0	3,0	1,0	3,0	1,0	1,0	3,0	BC	
Aladin	2,0	1,0		2,0	2,5	3,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
Alegria	3,0	2,0	1,0	1,5	2,0	2,0	2,0	3,0	4,0	1,0	1,5	4,0	AB	
Anabelle	4,0	1,0	1,0	2,0	3,0	2,0	2,0	1,0	6,0	4,0	1,0	10,0	B	steklast, sladek, solanin/ <i>glassy, sweet, solanine</i>
Bellarosa	3,0	1,0	1,0	3,0	2,5	2,5	2,5	2,0	3,0	2,0	2,0	4,0	BC	
Bellini	2,0	1,0		1,0	2,5	2,5	2,0	1,0	3,0	1,0	2,0	3,0	AB	steklast, sladek/ <i>glassy, sweet</i>
Bistra	2,0	1,0		1,0	2,5	2,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
Bright	2,0	1,0	1,0	1,0	2,5	3,0	2,5	1,0	2,0	1,0	1,0	2,0	B	
Carlingford	1,0	1,0		1,0	2,5	2,0	2,0	1,0	2,0	1,0	3,0	2,0	AB	1 gomolj steklast/ <i>1 tuber glassy</i>
Carrera	3,0	1,0	1,0	2,0	4,0	1,0	1,0	1,0	3,0	2,0	3,0	3,0	B	močno steklast/ <i>glassy</i>
Desiree	4,0	1,0		1,0	3,0	2,0	2,0	1,0	3,0	1,0	1,0	5,0	B	1 gomolj steklast/ <i>1 tuber glassy</i>
Escort	4,0	2,0	1,0	1,0	2,5	3,0	2,0	1,0	4,0	3,0	1,0	7,0	B	steklast/ <i>glassy</i>
Fabula	3,0	1,0		2,0	2,5	2,0	2,5	1,0	2,0	1,0	3,0	2,0	B	2 gomolja malo steklasta/ <i>2 tubers partly glassy</i>
Felsina	3,0	2,0	1,0	1,0	2,5	3,0	2,5	1,0	2,0	2,0	1,0	3,0	BC	steklast/ <i>glassy</i>
Fianna	2,0	1,0		2,0	2,0	3,0	2,5	1,0	2,0	1,0	2,0	2,0	AB	malo steklast/ <i>partly glassy</i>
Franceline	4,0	2,0		1,0	3,0	1,0	1,5	1,0	3,0	4,0	3,0	6,0	B	močno steklast/ <i>glassy</i>
Frisia	2,0	1,0		1,0	2,5	2,5	2,5	1,0	3,0	1,5	3,0	6,0	B	steklast/ <i>glassy</i>
Husar	4,0	2,0	1,0	1,0	2,5	2,0	2,0	1,0	1,0	1,0	1,0	1,0	A	
Isle of Jura	2,0	2,0	1,0	1,0	3,0	3,0	2,5	3,0	3,0	1,0	1,0	3,0	BC	malo steklast/ <i>partly glassy</i>
Kennebec	1,0	1,0		2,0	2,0	3,0	2,5	1,0	2,0	1,0	2,0	2,0	B	
KIS Sora	2,0	1,0	1,0	1,0	2,0	1,0	2,5	1,0	2,0	1,0	3,0	2,0	A	
Lady Jo	3,0	1,0		1,0	3,0	3,0	2,0	1,0	3,0	2,0	2,0	3,0	B	1 gomolj steklast/ <i>1 tuber glassy</i>
Laura	4,0	2,0	3,0	1,0	3,0	2,0	2,0	1,0	3,0	1,0	1,0	3,0	B	steklast/ <i>glassy</i>
Liseta	3,0	3,0	1,0	3,0	2,0	3,0	3,0	1,0	2,0	1,0	2,0	3,0	B	
Liva	2,0	1,0	1,0	2,0	2,0	3,5	2,5	1,0	5,0	4,0	2,0	10,0	BC	solanin/ <i>solanine</i>
Marabel	4,0	2,0	1,0	2,0	2,5	2,0	2,5	1,0	2,0	1,0	1,0	1,0	B	
Maris Bard	1,0	1,0	1,0	2,5	3,0	2,0	2,0	1,0	3,0	2,0	2,0	4,0	B	
Melody	2,0	1,0	1,0	1,0	2,5	2,0	2,5	1,0	2,0	1,0	2,0	2,0	AB	
Minerva	2,0	1,0	1,0	2,0	3,0	2,5	2,5	2,0	2,0	1,0	2,0	2,0	B	malo steklast/ <i>partly glassy</i>
Miranda	3,0	1,0	1,0	1,5	4,0	2,0	2,0	1,0	1,0	1,0	2,0	2,0	B	malo steklast/ <i>partly glassy</i>
Pšata	2,0	1,0	1,0	1,0	2,0	2,5	2,5	1,0	1,0	1,0	2,0	1,0	AB	1 gomolj steklast/ <i>1 tuber glassy</i>
Riviera	2,0	1,0	1,0	2,0	3,0	2,5	2,0	1,0	2,5	1,0	2,0	3,0	B	
Roko	2,0	1,0	1,0	1,0	2,5	2,0	2,0	1,0	2,0	1,0	3,0	2,0	A	
Romano	2,0	1,0	1,0	2,0	2,0	3,0	3,0	2,0	4,0	3,0	1,0	5,0	BC	kisel/ <i>sourish</i>

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Romanze	3,0	1,0	1,0	2,0	3,0	3,0	2,0	1,0	3,0	3,0	1,0	4,0	A	kisel/sourish
Rosita	3,0	2,0	1,0	2,0	3,0	3,5	3,0	3,0	4,0	2,0	3,0	5,0	C	malo steklast/partly glassy
Sante	3,0	2,0		2,0	2,5	2,0	2,5	1,0	3,0	2,0	1,0	3,0	BC	
Solara	5,0	1,0		1,0	2,5	3,0	2,0	1,0	3,0	2,0	2,0	2,0	B	1 gomolj steklast/1 tuber glassy
Solist	4,0	1,0	1,0	1,0	2,0	2,0	2,0	1,0	2,0	1,0	2,0	6,0	AB	
Tivoli	3,0	1,0	1,0	2,0	2,0	2,5	2,5	1,0	1,0	1,0	1,0	2,0	BC	
Victoria	4,0	1,0	1,0	2,0	2,5	2,0	2,0	1,0	3,0	2,0	2,0	3,0	B	
Virgo	1,0	1,0		1,0	4,0	1,0	1,0	1,0	4,0	2,0	2,0	5,0	B	okus po kostanju, voden/taste of shesnut, soak

Legenda/Legend:

Barva mesa (1 bela, 2 krem, 3 svetlo rumeno, 6 temno rumena)

Surface colour of flesh (1 white, 2 creamy, 3 light yellow, 6 dark yellow)

Barva prereza (1 enakomerna, 4 neenakomerna)

Colour of cut surface (1 uniform, 4 ununiform)

Sprememba barve po 20 min (1 ni spremembe, 4 močna sprememba)

Discoloration after 20 min (1 no discoloration, 4 heavy discoloration)

Razkuhavanje (1 ni razkuhan, 4 močno razkuhan)

Disintegration (1 none, 4 heavy)

Konzistenca (1 čvrsta, 4 rahla)

Consistency (1 firm, 4 soft)

Moknatost (1 ni moknat, 4 moknat)

Mealyness (1 not mealy, 4 mealy)

Vlažnost (1 vlažen, 4 suh)

Moisture (1 moist, 4 dry)

Struktura (1 fina, 4 groba)

Structure (1 fine, 4 coarse)

Aroma (1 odlična, 2 zelo dobra, 3 dobra, 4 sprejemljiva, 5 slabša, 6 neprimerna)

Taste (1 excellent, 2 very good, 3 good, 4 acceptable, 5 worse, 6 unsuitable)

Tuje arome (1 ni tujih arom, 4 močne tuje arome)

Strange tastes (1 none, 4 heavy strange tastes)

Lepljivost (1 ni lepljiv, 4 močno lepljiv)

Stickiness (1 none, 4 sticky)

Skupni vtis (1 odličen, 10 neprimeren)

General impression (1 excellent, 10 unsuitable)

Tip kuhanja (A, B, C, D)

Cooking type (A, B, C, D)