

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

SORTA VARIETY	Barva mesa Surface colour of flesh	Enakomernost barve prereza Uniformity of cut surface	Spremenba barve po 20 minutah Discoloration after 20 minutes	Razkuhavanje Disintegration	Konzistenca Consistency	Moknatost Meekness	Vlažnost Moisture	Struktura Structure	Aroma Taste	Tuje arome Oder taste	Lepljivost Stickiness	Skupni vtis General impression	Tip kuhanja Cooking type	Opombe Remarks
Adora	3,0	1,0	2,0	1,0	3,0	1,0	1,5	1,0	3,0	1,0	2,0	4,0	AB	
Agata	3,0	1,0	1,0	1,0	4,0	1,0	2,0	1,0	3,0	1,0	2,0	4,0	A	voden/ <i>soak</i>
Agria	5,0	3,0	1,0	2,0	2,5	3,5	3,0	2,0	2,0	1,0	1,0	3,0	C	
Aladin	3,0	1,0	2,0	2,0	3,5	1,0	2,0	1,0	2,0	1,0	3,0	3,0	B	voden/ <i>soak</i>
Anuscha	5,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	2,0	1,0	2,0	3,0	AB	
Arielle	3,0	1,0	2,0	1,0	3,0	2,0	2,0	1,0	3,0	2,0	1,0	4,0	B	
Arinda	3,0	1,0	1,0	1,0	2,5	2,0	2,5	1,0	1,0	1,0	2,0	1,0	B	
Asterix	4,0	2,0	1,0	2,0	2,0	4,0	3,5	1,0	3,0	1,0	1,0	4,0	BC	
Avalon	1,0	1,0	1,0	1,0	4,0	2,0	2,0	1,0	2,5	1,0	3,0	3,0	B	
Bellini	3,0	2,0	2,0	1,0	1,0	2,0	2,5	1,0	2,5	1,0	2,0	3,0	B	
Bistra	1,0	1,0	2,0	2,0	2,5	2,0	2,5	1,0	1,0	1,0	2,0	2,0	B	
Carrera	4,0	1,0	2,0	1,0	4,0	2,0	1,5	2,0	4,0	2,0	3,0	5,0	B	
Desiree	3,0	1,0	1,0	2,0	2,5	2,0	2,5	1,0	3,0	1,0	3,0	3,0	BC	
Elfe	5,0	1,0	2,0	2,0	2,5	2,0	2,5	1,0	1,0	1,0	2,0	1,0	AB	
Eos	1,0	2,0	2,0	2,0	3,0	2,0	2,0	1,0	2,0	1,0	3,0	2,0	B	
Fabiola	5,0	1,0	2,0	1,0	2,5	2,0	2,0	1,0	2,0	1,0	3,0	3,0	B	
Faluka	1,0	1,0	2,0	1,0	3,5	3,0	2,0	1,0	3,0	1,0	2,0	3,0	B	
Fianna	2,0	3,0	2,0	2,0	1,0	2,0	2,5	1,0	2,0	1,0	1,0	3,0	B	
Frisia	2,0	1,0	2,0	1,0	2,0	3,0	2,0	1,0	3,0	2,0	2,0	3,0	A	
Husar	4,0	2,0	1,0	2,0	2,0	2,0	2,5	1,0	3,0	1,0	1,0	3,0	B	
Isle of Jura	3,0	2,0	2,0	2,0	2,5	2,0	2,0	2,0	4,0	2,0	2,0	4,0	B	kisel/ <i>sourish</i>
Jelly	4,0	1,0	2,0	2,0	2,5	3,0	2,5	1,0	1,5	1,0	2,0	2,0	B	
Kennebec	1,0	1,0	2,0	2,0	2,5	2,0	2,5	1,0	2,0	1,0	3,0	2,0	B	votlo srce/ <i>hollow heat</i>
KIS Mirna	1,0	1,0	1,0	2,0	3,5	3,0	2,5	1,0	2,0	1,0	1,0	2,0	BC	
KIS Sora	2,0	1,0	1,0	2,0	2,5	2,0	2,5	1,0	2,0	1,0	3,0	2,0	A	
Marabel	5,0	1,0	1,0	1,0	3,0	3,0	2,0	1,0	2,0	1,0	2,0	2,0	AB	
Margarita	3,0	2,0	1,0	2,5	4,0	3,0	1,0	1,0	3,0	1,0	2,0	5,0	BC	
Maris Bard	1,0	3,0	2,0	1,0	3,0	3,0	2,5	1,0	4,0	1,0	2,0	6,0	BC	
Matador	3,0	1,0	1,0	1,0	4,0	2,0	1,5	1,0	1,0	1,0	4,0	2,0	AB	
Melody	3,0	2,0	1,0	2,0	3,0	2,0	2,0	1,0	3,0	2,0	3,0	3,0	B	kisel/ <i>sourish</i>
Minerva	3,0	2,0	2,0	1,0	2,0	3,5	2,5	2,0	4,0	2,0	1,0	6,0	BC	solanin/ <i>solanine</i>
Murato	3,0	1,0	3,0	1,0	3,0	3,0	2,5	1,0	3,0	1,0	2,0	4,0	B	
Primura	3,0	2,0	3,0	2,0	2,5	3,0	3,0	1,0	3,0	1,0	2,0	4,0	B	
Pšata	2,0	2,0	2,0	2,0	2,0	3,0	3,0	1,0	2,0	1,0	2,0	3,0	BC	
Riviera	3,0	1,0	1,0	1,0	3,5	3,0	2,0	1,0	3,0	1,0	2,0	5,0	B	greni/ <i>bitter teste</i>
Romano	2,0	1,0	1,0	2,0	3,0	2,0	2,5	1,0	3,0	2,0	2,0	4,0	B	greni/ <i>bitter teste</i>

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Romaze	3,0	2,0	1,0	2,0	2,0	2,5	3,0	2,0	2,0	1,0	2,0	3,0	B	
Rudolph	2,0	2,0	1,0	2,0	2,5	3,0	2,0	1,0	3,0	1,0	3,0	3,0	B	
Sante	3,0	2,0	2,0	2,0	2,5	2,5	2,5	1,0	2,0	1,0	2,0	2,0	B	greni/bitter teste
Solara	5,0	1,0	2,0	1,0	2,5	3,0	2,5	1,0	2,0	2,0	2,0	3,0	B	kisel/sourish
Solist	5,0	1,0	1,0	1,0	3,5	3,0	2,0	1,0	3,0	1,0	4,0	4,0	AB	
Sunset	4,0	1,0	1,0	2,0	3,0	2,0	2,0	1,0	2,0	1,0	3,0	3,0	AB	
Tosca	3,0	1,0	1,0	2,0	4,0	2,0	2,5	1,0	3,0	1,0	2,0	3,0	B	
Virgo	1,0	1,0	1,0	1,0	4,0	1,0	1,0	1,0	4,0	2,0	4,0	6,0	B	
White Lady	1,0	1,0	1,5	2,0	3,0	2,5	2,5	1,0	3,0	1,0	2,0	3,0	B	

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)