

Krompir

Solanum tuberosum L.

V publikaciji predstavljamo rezultate preskušanja sort v introdukciji krompirja v letu 2025. Sortni poskusi so prikazani v dveh tematsko ločenih tabelah: pridelek in njegove karakteristike ter zdravstveno stanje z opazovanji razvojnih faz in opisi gomoljev. Dodane so še opombe, kjer so zapisane tudi v tabelah neopredeljene lastnosti. Glavnim tabelam so dodani podrobnejši rezultati o številu gomoljev. Opravljene so bile tudi organoleptične ocene kakovosti kuhanega in ocvrtega krompirja. Vzorce je ocenjevala komisija v Infrastrukturnem centru za krompir v Mostah pri Komendi Kmetijskega inštituta Slovenije. Vzorci so bili pripravljani po naslednjih postopkih:

- krompir je bil pred kuhanjem olupljen in kuhan na pari okoli 50 minut, čas kuhanja je bil odvisen od lastnosti sorte; opozoriti je še potrebno, da skupni vtis ni povprečna ocena vseh ocenjevanj temveč povsem samostojna ocena,
- krompir smo cvrli pri 170°C v fritezi, čas cvrtja je bil odvisen od vsebnosti suhe snovi posamezne sorte.

Poleg glavnega poskusa, kjer vrednotimo pridelek in njegove parametre, jedilno kakovost, vsebnost beljakovin in askorbinske kisline, primernost za skladiščenje, ugotavljamo tudi odpornost preskušanih sort na krompirjevo plesen, hitrost polnjenja gomoljev ter odpornost na virus Y^{NTN}. Ti podatki odločajo o primernosti sort za naše rastne razmere.

V letu 2025 je bilo v glavni sortni poskus vključenih 47 sort krompirja na Spodnjem Brniku, 34 sort v Rakičanu in 10 sort v Mengšu. Opravljene so bile analize tal, pripravljena tla so bila pognojena v skladu z analizami. Opravili smo ocene razvojnih faz in prisotnosti bolezni na glavnih poskusih na Spodnjem Brniku, v Mengšu in Rakičanu. Izvedeni so bili poskusi ugotavljanja občutljivosti na virusne bolezni, kjer je bila opravljena ELISA ter poskusi občutljivosti na krompirjevo plesen. Opravili smo analize vzorcev za določevanje števila in debeline gomoljev ter suhe snovi ter opravili organoleptično ocenjevanje kuhanega krompirja in pomfrija. Narejene so bile analize vsebnosti beljakovin in C vitamina v gomoljih.

V letu 2025 smo v aprilu posadili poskusa na Spodnjem Brniku in v Rakičanu. Poskus v Mengšu je bil posajen v začetku maja. Poskus preskušanja sort na občutljivost na krompirjevo plesen je bil načrtno zasnovan pozno, v maju v Mengšu. Od začetka junija do prve deкаде julija je bilo sušno obdobje z dokaj visokimi temperaturami, kar je povzročilo zastoj v rasti in pri zgodnjih sortah prisilno dozorevanje. Po suši je sledilo mokro poletje, kar je pri večini sort povzročilo močna obraščanja krompirjeve cime. Pri veliko sortah je prišlo tudi do prekinitve dormance in ponovne rasti iz gomoljev, kar se je poznalo tudi na senzoričnih analizah kakovosti pridelka. Številni gomolji so bili steklasti, nekateri z zelo nizko suho snovjo so bili vodeni, prisotni so bili različni priokusi. Izkop smo opravili v septembru in oktobru. Na splošno so bili pridelki in kakovost v letu 2025 podpovprečni na vseh treh lokacijah.

Potato

The current publication contains the results of special potato variety trials carried out in 2025. The variety trials are presented in two thematically separate tables: yield and its characteristics, and health with monitoring of developmental stages and descriptions of tubers. Notes have been added to describe characteristics not defined in the tables. The main tables are accompanied by more detailed results on the number of tubers. An organoleptic evaluation of the quality of cooked and fried potatoes was carried out. The samples were evaluated by the Commission at the IC Komenda of the Agricultural Institute of Slovenia in Moste near Komenda. The samples were prepared according to the following procedures:

- *Before cooking, the potato was peeled and steam cooked for about 50 minutes; the cooking time depended on the characteristics of the varieties; it should be noted that the overall impression is not an average of all evaluations, but a completely independent one,*
 - *The potato was fried at 170 °C, the time of frying depending on the dry matter content of each variety.*
- In addition to the main trial, where we evaluate yield and yield parameters, edible quality, protein and ascorbic acid content, and storage suitability, we also determine the resistance of the varieties tested to potato blight, the rate of tuber filling and resistance to YNTN virus. These data determine the suitability of the varieties for our growing conditions.*

Javna služba v poljedelstvu / Preizkušanje sort: KROMPIR
Leto: 2025

In 2025, 47 potato varieties were included in the main variety trial in Spodnji Brnik, 34 varieties in Rakičan, and 10 varieties in Mengeš. Soil analyses were performed, and the prepared soil was fertilized in accordance with the analyses. We assessed the development stages and the presence of diseases in the main trials in Spodnji Brnik, Mengeš, and Rakičan. Tests were carried out to determine susceptibility to viral diseases, where ELISA was performed, and tests for susceptibility to potato blight. We analyzed samples to determine the number and size of tubers and dry matter, and performed organoleptic evaluation of cooked potatoes and French fries. Analyses of the protein and vitamin C content in the tubers were performed.

In April 2025, we planted trials in Spodnji Brnik and Rakičan. The trial in Mengeš was planted in early May. The trial to test varieties for susceptibility to late blight was deliberately planned for late May in Mengeš. From the beginning of June to the first ten days of July, there was a dry period with fairly high temperatures, which caused growth to stagnate and forced early varieties to ripen. The drought was followed by a wet summer, which caused severe potato top growth in most varieties. Many varieties also experienced dormancy interruption and regrowth from tubers, which was also reflected in sensory analyses of crop quality. Many tubers were glassy, some with very low dry matter content were watery, and various off-flavors were present. Harvesting was carried out in September and October. Overall, yields and quality in 2025 were below average at all three locations.