

Falcon

High quality crisping variety with broad resistance



Variety description

Falcon is a round crisping variety with shallow eyes. Falcon has a good frying quality, all the way into spring, as well as a stable and low sugar content. Falcon can be grown on both clay and sandy soils, and has shown a good drought and heat tolerance. Falcon comes with a broad resistance package, so it can be grown in many conditions with different challenges. (potato wart / nematodes)

Characteristics

- Usage: Crisping
- Maturity: Medium early
- Yield: Medium - high
- Foliage: Medium - high
- Tuber size: Medium to big
- Tuber shape: Round
- Number of tubers: 14-17
- Skin: Yellow
- Flesh colour: Light yellow
- IBVL frying colour* 8/7/7
- Cooking type: BC
- Dry matter content: High (23-25 DM%)
- Dormancy period: Long
- Nematodes: Resistance: Ro 1, 2, 3, 4
Pa 2, 3
- Wart disease: Resistance: Wart 1, 2, 6**, 18**
- Foliage blight: Medium resistance
- Tuber blight: Moderate resistance
- Common scab: High resistance

*IBVL frying colour scored in November/January/March

** = Need another test year



Growing advice

Falcon needs time to adjust to the outside temperature before planting, so it should not be planted directly from a cold store, but after adjusting to the ambient temperature, Falcon has a rather quick emergence.

Always plant in good weather and in good soil conditions. The soil temperature should be at least 8-10°C. Depending on the seed potato size, they should be planted at 10-16 cm's depth - bigger tubers should go deepest.

Apply 65-70% of the Nitrogen before or preferably at planting. Apply the rest of the Nitrogen no later than around 50 days after emergence to ensure a low sugar content and a high dry matter. Furthermore ensure that the Potassium level in the soil is high enough to improve the storability. Apply the needed Potassium according to the normal index. Phosphate fertilization is recommended according to the standard advice and should preferably be placed in the ridge at planting.

Storage

Store at 8 degrees if the production is for the crisping industry to ensure good frying quality.

Storage of seed potatoes: ≈ 4-6°C

Storage of crisps potatoes: ≈ 8 °C