

BLAUE ST. GALLER

middle early, purple coloured
variety from Switzerland



The variety `Blaue St. Galler` is unique in a lot of traits. Because of the purple colouration it is very dedicated for colourful potato dishes. The purple colouration is caused by anthocyanin, which features an antioxidantal effect.



QUALITY

cooking type A-B, very good taste, purple colour after cooking, no discolouration after cooking, excellent for the topping of special dishes, good suitability for French-fries production

YIELD

medium yield, high number of tubers, uniform calibration

RESISTANCES

- › Y-Virus (PVY) medium
- › late blight
(phytophthora inf.) high
- › black leg
(erwinia spp.) high
- › common scab
(streptom. scabies) medium to high

TUBER

long oval, accurate to shape, purple skin, shallow eyes, the flesh has a very nice purple colour (crude and cooked)

PLANT

medium tall, dark leaves, white flower, slow youth development

AGRONOMIC ADVICE

BLAUE ST.GALLER has medium demands to soil and water supply, high dormancy, The tubers should be warmed up before planting, Treatment against Rhizoctonia solani is recommended, Usual treatments against Phytophthora, In warm conditions it should be harvested with a lot of soil

This variety description is based on official trials and our own experience. As potatoes are natural products we can not undertake liability for the given description. BLAUE St. GALLER was bred conventionally without using any gene modifying methods