

# INDIAN **POTATOES**

## LADY ROSETTA (L. R.) POTATOES

**Utilization** : Good Tasting variety, Boiling, Baking and good for Chipping.

**Yeild** : High yielding variety of attractive appearance, very uniform in size; rather susceptible to internal bruising. Short dormancy period; very high dry matter.

**Primary Use** : Boiling, Baking and Chipping. **Availability (Harvest Period)**: January Ending to March

### Availability (CIPC -Stored in Cold Storage):

February to September with sugar level controlled.

### Features

- Shape : Round
- Size : 45mm to 90mm
- Skin : Flaky Red Color
- Maturity : 90 to 110 Days
- Eyes : Shallow
- Flesh : Cream to Light Yellow

## SANTANA POTATOES

**Primary Use** : Boiling, Baking and Chipping. **Availability (Harvest Period)**: January Ending to March

#### Availability (CIPC -Stored in Cold Storage):

February to September with sugar level controlled.

#### **Features**

- Shape : Elangated Oblong
- Size : 45mm to 90mm
- Skin : Smooth Yellow
- Maturity : 90 to 110 Days
- Eyes : very Superficial Eyes
- Flesh : Pale Yellow

## LAUCKER POTATOES

**Utilization** : Easy to cook, floury texture, mild flavor, free from discoloration after cooking. Table Potato. It can be grown both in Kharif and Rabi seasons. It can build up yields rapidly under warmer climate. **Yeild** : 30 ton per hector.

**Primary Use** : It's a Table Potato but it can be used for chipping also.

Availability (Harvest Period): January Ending to March

Availability (CIPC -Stored in Cold Storage):

February to September with sugar level controlled.

## **Features**

- Shape : Large Round Oval
- Size : 45mm to 90mm
- Skin : Smooth
- Maturity : 75 to 80 Days
- Eyes : Fleet with prominent eye brows
- Flesh : White

