



medium-early yellow variety with exceptional French fry quality

- ❖ outstanding marketable yield
- ❖ ideal French fries
- ❖ suitable for long-term storage
- ❖ light yellow flesh color

Growing recommendations – Commercial Production							
Site Requirements		No specific site requirements.					
Seed sizing, spacing, and planting rates	Average Seed Size (oz)	Row width (inches)			Row width (inches)		
		27	34	36	27	34	36
		Seed Spacing (inches)			Planting Rate (cwt per acre)		
	1.5	10	9	9	22	19	18
	2.0	11	10	10	26	23	22
	2.5	12	11	11	30	26	25
Planting depth		8 – 10 inches, tubers tend to sit higher in the hill. Plant deeper for high yielding locations.					
Seed Preparation		Warm seed to 46-48 °F in preparation for cutting; cut seed, treat, and allow to suberize for 7 – 10 days; consider additional in-furrow pesticide applications if Rhizoctonia is a concern; align seed with soil temperatures.					
Herbicides		No known sensitivities when used properly.					
Foliage		Somewhat robust vine development with prolific flowering habit.					
Vine-kill		Ensure adequate soil moisture and seal ground by rolling vines and pressing soil to prevent greening where possible. Allow 21-28 days for skin set.					
Harvest		Harvest at pulp temps above 50 F up to 65 F; take steps to minimize impacts.					
Fertilization (always account for residual soil nutrients prior to applying fertilizer)							
Nitrogen (N)		180 lbs. total N; 2/3 applied pre-plant; remaining 1/3 applied as fertigation as determined through petiole testing.					
Phosphorus (P ₂ O ₅)		100% compared to other medium-early processing varieties.					
Potassium (K ₂ O)		100% compared to other medium-early processing varieties.					
Secondary		40lbs SO ₄ , 50lbs Mg estimates. Calcium dependent on soil availability.					
Variety Characteristics							
Maturity		Medium-early		Tuber Characteristics			
Yield		Very high		Eye depth	Medium		
Dormancy		Very dormant		Tuber number	Medium to high		
Specific Gravity		1.080 – 1.087		Tuber shape	Oval to long oval		
		<td>Cooking type</td> <td colspan="2">BC – floury</td>		Cooking type	BC – floury		
Resistances				Sensitivities			
PVY		Moderate to high		Common scab	Low		
PLRV		--		Black spot bruise	Low to moderate		
TRV		Low		Shatter bruise	Low to moderate		
PCN		Ro1, Ro4 resistant		Harvest damage	Moderate		
Potato wart disease		1					
Storage							
Donata is suitable for long-term storage; allow for proper wound healing. 48 F for the frozen fry market; stable processing color after storage.							