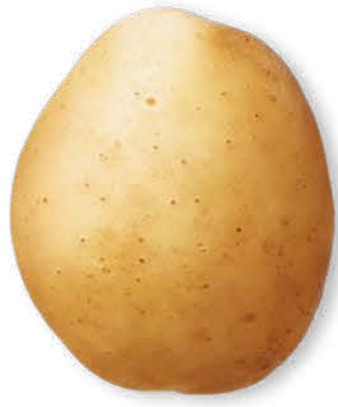
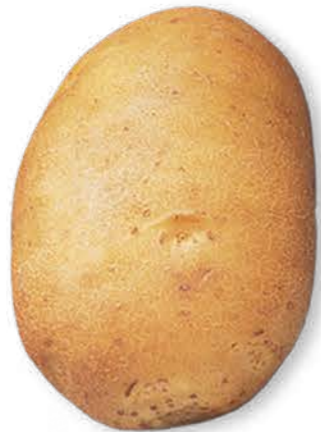


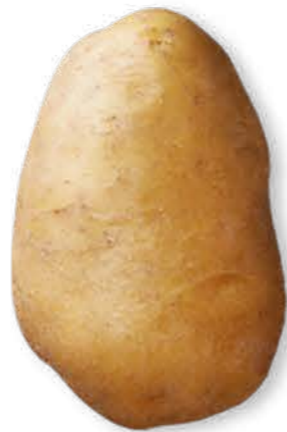
# 28 SORTEN IM ÜBERBLICK



**Acoustic**  
mehligkochend



**Agata**  
Frühkartoffel



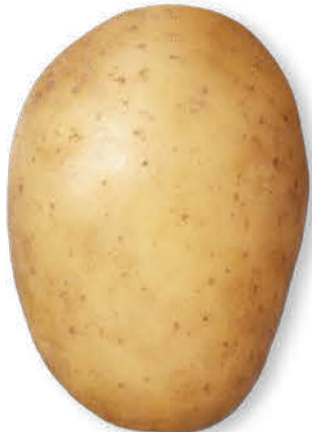
**Agrida**  
mehligkochend



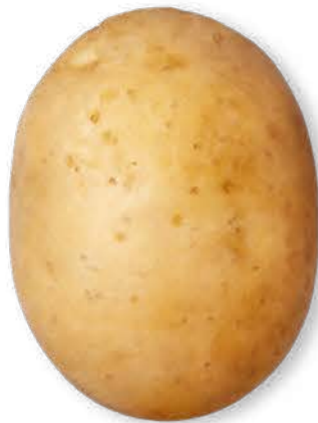
**Amandine**  
festkochend



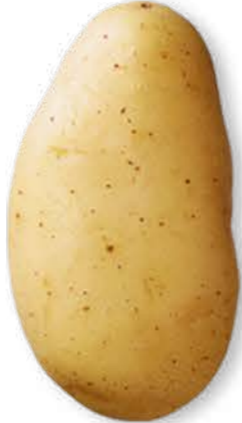
**Annabelle**  
festkochend



**Ballerina**  
festkochend



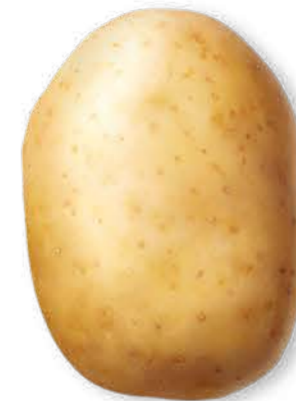
**Belmonda**  
mehligkochend



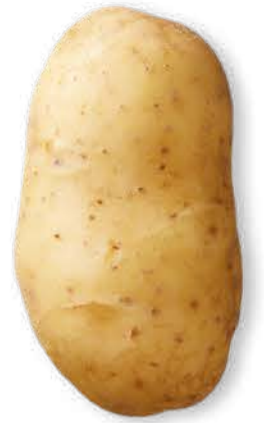
**Celtiane**  
festkochend



**Charlotte**  
Frühkartoffel, festkochend



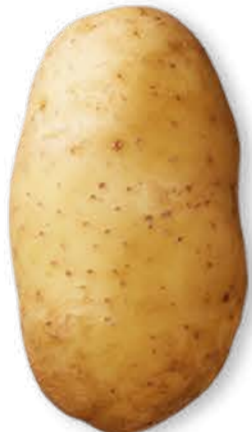
**Colomba**  
Frühkartoffel



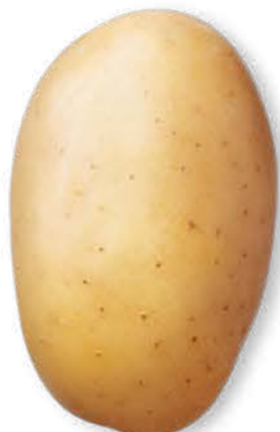
**Concordia**  
mehligkochend



**Desirée**  
mehligkochend



**Ditta**  
festkochend



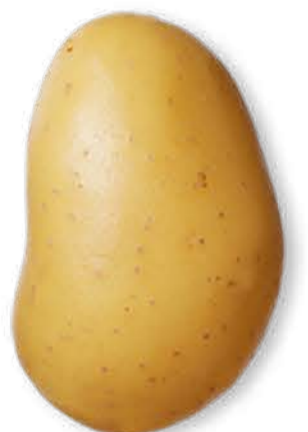
**Emanuelle**  
festkochend



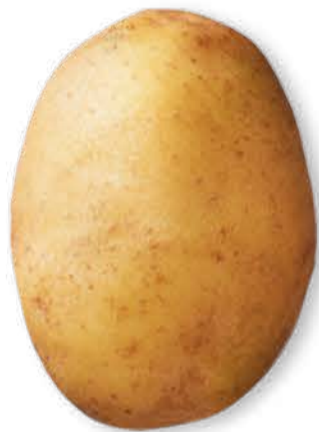
**Erika**  
festkochend



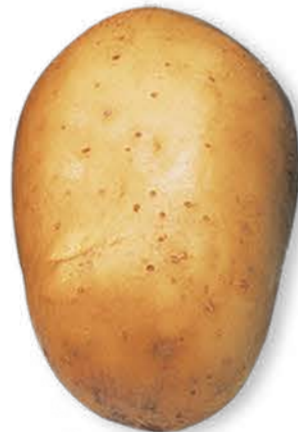
**Gwenne**  
festkochend



**Jazzy**  
festkochend



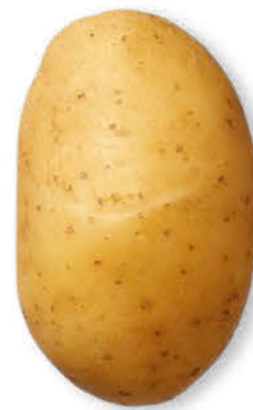
**Jelly**  
mehligkochend



**Lady Christl**  
Frühkartoffel



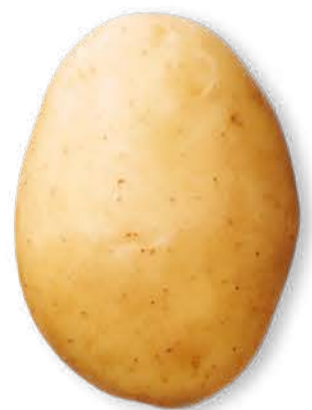
**Laura**  
mehligkochend



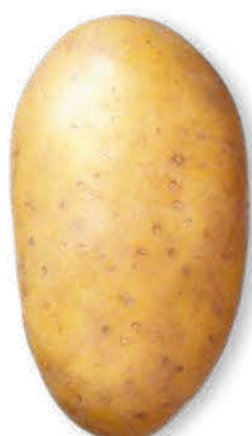
**Queen Anne**  
festkochend



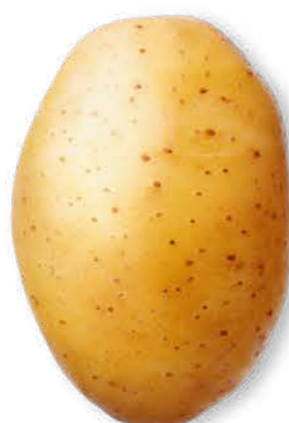
**Simonetta**  
festkochend



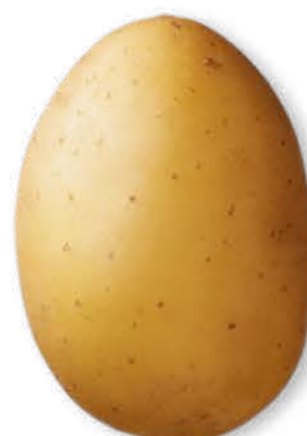
**Sound**  
mehligkochend



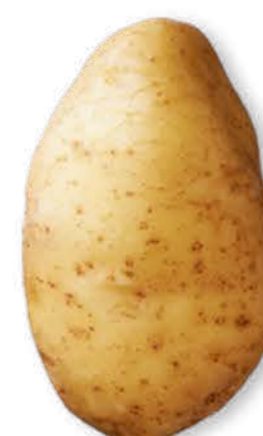
**Sunshine**  
festkochend



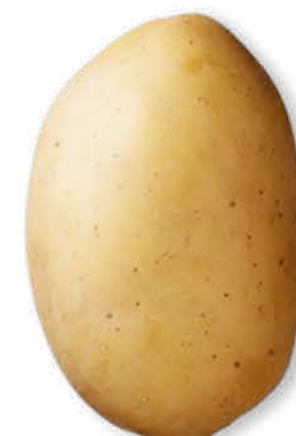
**Twiner**  
Frühkartoffel



**Venezia**  
festkochend



**Victoria**  
mehligkochend



**Vitabella**  
festkochend

## FESTKOCHEND

Das Fleisch zerfällt auch bei längerem Kochen nicht. Ideal für: Kartoffelsalat, Salzkartoffeln und Gschwellti

## MEHLIGKOCHEND

Die Kartoffel springt beim Kochen auf, das Fleisch ist mehlig. Ideal für: Kartoffelstock, Gratin und Gnocchi

## HOCHTEMPERATURLINIE

Ideal für: Rösti, Bratkartoffeln und Pommes frites

## SPEZIALITÄTEN

Zum Beispiel Frühkartoffeln, Patatli, Baked Potatoes oder Racletteskartoffeln.

swisspatat 300 | 04.25

