

## TRIALS AND TRIBULATIONS

As a major supplier to the crisp industry, the Higgins Group carry out extensive trials on new varieties.

One unique trial which has now been conducted for several years is to test the fry colour of new varieties maintained at different temperatures throughout the storage season.



Each year, in September, a group of up to 15 varieties, some new, some existing are placed in temperature chambers set at 6° centigrade, 8° centigrade and 10° centigrade. Each month a sample of each variety at each temperature is fried and the results catalogued and compared to each other and previous months and years.

This analysis is building up a very accurate picture of how a variety stores both over time and at different temperature. It allows us to assess how long a variety should be stored and also the optimum temperature at which to store.

There are great benefits to storing at a lower temperature since it significantly reduces the requirement for sprout suppressant gassing and reduces dehydration and weight loss in store.



These trials allow The Higgins Group to stay ahead of new variety development particularly its in-house breeding programme.

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