

Main characteristics of chicory, included in the Belgian variety catalog 2024

Variety	Branched roots (%)	Juvenile growth (1-9) ⁽¹⁾	Evergreen foliage (1-9) ⁽¹⁾	Head rot (%)	Tare (%)	Runner resistance (1-9) ⁽¹⁾	Yield (relatively) fresh	Yield (relatively) carbo-hydrates	Total carbo-hydrate content ⁽³⁾	Degree of polymerization (DP) ⁽⁴⁾
3 years or more in research ⁽²⁾										
Epona	9	7	7	7	9	9	101	102	19,8	10,6
Koto	6	7	7	6	10	8	95	98	20,2	11,3
Larigot	5	7	7	9	9	7	101	100	19,4	10,8
Larimar	6	7	7	7	10	6	100	99	19,4	10,7
Legato	6	7	7	5	9	8	98	100	19,7	10,8
Maestoso	4	6	7	9	9	7	101	99	19,1	10,3
Manasi (new)	6	7	7	7	9	8	98	101	20,0	11,0
Obbligato	7	7	7	5	9	9	100	102	20,1	11,1
Oboe	7	6	7	7	8	8	104	98	18,5	10,9
Octuor	4	7	7	10	9	8	102	103	19,8	10,5
Orchestra	6	6	7	7	9	9	98	99	19,8	11,1
Orpiment	6	7	6	7	9	7	98	99	19,6	10,2
Pyroxene	5	7	7	10	9	6	100	98	19,1	9,6
Selenite	6	7	6	6	9	7	100	97	18,8	9,8
Semonia	7	7	6	8	9	7	100	102	19,9	10,6
Serpentine	6	7	7	9	9	7	103	99	18,8	10,0
Sonatine	8	7	6	9	9	8	101	101	19,7	10,2
Uroda (new)	8	7	6	7	9	9	99	102	20,1	10,8
2 years in research										
Average	6,1	6,8	6,7	7,5	9,1	7,4	67,4 t/ha	13,1 t/ha	19,5	10,6

(1) The higher the number, the better

(2) A variety can be admitted to the Belgian variety list after a minimum of 2 years.

Reliability of the figures is greater after more years of study.

(3) Total carbohydrate content = (% fructose + % glucose after hydrolysis) / 1.1

(4) DP: degree of polymerization = (ratio fructose/glucose after hydrolysis) + 1

(5) 100 = average of all varieties