

# List of the most popular potato varieties

There are many potato varieties that differ in shape, flavour, cooking type, harvest time and growing period. The classification by cooking type is important in order to have the right table potato for your dish. There are floury to waxy varieties, which vary in their starch content. The more starch, the more floury the potato becomes when cooked.

Potatoes are also often differentiated according to their harvest time and cultivation period. There are early, medium-early and late potato varieties. Using this categorisation, you can also roughly estimate how long a potato will take to harvest. Early varieties are the shortest in the field, while late varieties take a relatively long time to ripen.

90 to 110 days  
to mature

120 to 140 days  
to mature

140 to 160 days  
to mature

	Very early varieties	Early varieties	Medium-early to medium-late varieties	Late varieties
Floury varieties	Christa	Augusta	Adretta	Ackersegen
	Hela	Gunda	Afra	Arran Victory
		Ilona	Agria	Schwarzblaue aus dem Frankenland
			Aula	
			Bintje	
			Blauer Schwede	
			British Queen	
			Challenger	
			Desiree	
			Felsina	
			Fontane	
			Highland Burgundy red	
			Irmgard	
Waxy varieties	Acapella	Agila	Adelina	Aeggeblomme
	Agata	Belana	Agnes	Blaue Anneliese
	Alexandra	Bellarosa	Alegria	Cascada
	Altesse	Christa	Almera	Granola
	Annabelle	Cilena	Almonda	Heiderot
	Bellaprima	Gala	Allians	Laura
	Belle de Fontenay	Gloria	Bamberger Hörnchen	Linda (turns floury with prolonged storage)
	Eersteling	Goldmarie	Blauer Schwede	Vitelotte
	Finka	Marabel	Blauer St. Galler	
	Glorietta	Sieglinde	Charlotte	
	Saskia		Clivia	
			Heideniere	
			La Ratte	
			Nicola	
		Quarta		
		Selma		

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