



**CO00405-1RF**

**Pedigree:** Banana x NDC6174-1R

**Developer:** Colorado State University

**Plant Variety Protection:**

**Seed Availability:** San Luis Valley Research Center

**Incentives for Production**

- ★ Early maturity
- ★ Attractive tuber type
- ★ Resistant to internal and external grade defects

**General Characteristics**

**Usage:** Fresh market specialty

**Plant:** Medium-small vine size, semi-prostrate plants with purple flowers

**Maturity:** Early

**Tubers:** Fingerling tubers with red skin and white flesh. Tubers are resistant to hollow heart, blackspot bruise, second growth and growth crack.

**Yield Potential:** Medium (avg. 334 cwt/acre)

**Specific Gravity:** Medium (1.081)

Detailed data summary for CO00405-1RF.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	6	344	290-373	
Length: <2"	3	63	58-66	
Length: 2-4"	3	207	167-260	
Length: >4"-6"	3	65	40-99	
Length: >6"	3	5	0-8	
% External Defects <sup>1</sup>	6	2.1	0.0-4.7	
% Hollow Heart <sup>2</sup>	6	0.0	0.0-0.0	
% Stand	6	99	98-100	
Emergence Uniformity	6	3.2	2.8-3.5	
Vine Vigor <sup>3</sup>	6	2.9	2.0-3.8	
Stems/Plant	6	4.2	3.6-5.5	
Vine Size <sup>4</sup>	6	2.2	1.8-2.8	
Vine Type <sup>5</sup>	6	1.9	1.3-2.3	
Vine Maturity <sup>6</sup>	6	1.4	1.0-2.0	
Blackspot <sup>7</sup>	Bud End	7	4.8	3.9-5.0
	Stem End	7	4.6	3.9-5.0
	Average	7	4.7	
Weight Loss <sup>8</sup>	7	3.8	3.1-4.8	
Dormancy <sup>9</sup>	7	74	61-87	
Enzymatic Browning <sup>10</sup>	7	4.3	3.6-5.0	
Specific Gravity	7	1.081	1.077-1.086	
Fry Color <sup>11</sup>	Harvest	7	1.4	1.0-2.0
	Storage	7	1.9	1.0-2.0
Fry Texture <sup>12</sup>	Harvest	7	3.0	2.0-5.0
	Storage	7	3.1	2.0-5.0

Refer to footnotes on next page.

**Footnotes for Table on previous page:**

- <sup>1</sup> Percent external defects based on the proportion of the total sample weight with significant defects.
- <sup>2</sup> Percent hollow heart calculated as follows: (Weight of tubers >10 ounces with defects/total sample weight) x 100.
- <sup>3</sup> Vine vigor is rated on a 1 to 5 scale, with 5 indicating very vigorous vines.
- <sup>4</sup> Vine size is rated on a 1 to 5 scale, with 5 indicating very large vines.
- <sup>5</sup> Vine type is rated on a 1 to 5 scale, with 5 indicating very upright vines.
- <sup>6</sup> Vine maturity is rated on the following basis: 1=very early; 2=early; 3=medium; 4=late; and 5=very late.
- <sup>7</sup> Blackspot was rated on a 1 to 5 scale, with 5 indicating no discoloration.
- <sup>8</sup> Tubers were stored at 45F for approximately 3 months.
- <sup>9</sup> Days from harvest to first visible growth. Tubers were stored at 45F.
- <sup>10</sup> Degree of darkening rated at 60 minutes after slicing tubers lengthwise. Rated on a 1 to 5 scale, with 5 indicating no discoloration.
- <sup>11</sup> Chip color was rated using the Snack Food Association 1-5 scale. Ratings of  $\leq 2.0$  are acceptable. Reconditioned samples were stored at 60F for three weeks. Fry color was rated on a 0 to 4 scale, with 0 being the lightest or best color. Color ratings of  $\leq 2.0$  are acceptable.
- <sup>12</sup> Fry texture was rated on a 1 to 5 scale, with 5 indicating the cooked flesh was dry and mealy and 1 representing a soggy, wet texture.