



CO02024-9W

Pedigree: A91790-13W x CO95051-7W

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Good chip color
- ★ Potential to recondition out of 40F

General Characteristics

Usage: Chipping

Plant: Medium vine size, semi-erect plants with white flowers

Maturity: Medium

Tubers: Round tubers with white skin and white flesh. Tubers are resistant to second growth and growth crack.

Yield Potential: High (avg. 416 cwt/acre) and a high percentage of US No. 1 tubers (79%)

Specific Gravity: Medium-high (1.089)

Detailed data summary for CO02024-9W.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	6	416	343-480	
Yield US #1 (Cwt/A)	6	327	295-369	
% US #1	6	79	67-89	
Yield >10 oz (Cwt/A)	6	50	25-71	
Yield <4 oz (Cwt/A)	6	83	39-146	
% External Defects ¹	6	1.5	0.3-3.7	
% Hollow Heart ²	6	0.2	0.0-0.8	
% Stand	6	97	96-98	
Emergence Uniformity	6	3.2	3.0-3.5	
Vine Vigor ³	6	3.5	3.3-4.0	
Stems/Plant	6	3.5	2.6-4.9	
Vine Size ⁴	6	3.2	2.8-3.8	
Vine Type ⁵	6	3.0	2.8-3.0	
Vine Maturity ⁶	6	3.0	3.0-3.0	
Blackspot ⁷	Bud End	15	4.4	3.8-5.0
	Stem End	15	3.0	1.6-4.7
	Average	15	3.7	
Weight Loss ⁸	15	3.1	2.1-3.9	
Dormancy ⁹	15	100	84-134	
Enzymatic Browning ¹⁰	15	3.5	1.8-4.6	
Specific Gravity	16	1.089	1.080-1.095	
Chip Color ¹¹	40	16	3.8	2.5-4.5
	40R	16	2.6	1.5-4.0
	50	16	1.6	1.0-2.5
	50R	16	1.5	1.0-2.5

Refer to footnotes on next page.

Footnotes for Table on previous page:

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