

Photo Not Available



CO04220-7RU

Pedigree: CO96109-7RU x Summit Russet

Developer: Colorado State University

Plant Variety Protection: No

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Yield potential
- ★ High percentage of US #1 tubers
- ★ Processing potential

General Characteristics

Usage: Dual purpose with fresh and processing potential.

Plant: Moderate vine size, semi-erect plant with white flowers.

Maturity: Medium

Tubers: Long tubers with white flesh and medium russeting. Tubers are resistant to hollow heart and blackspot bruise.

Yield Potential: High (avg. 400 cwt/acre) and 79% US No. 1 tubers.

Specific Gravity: Medium (1.088)

Detailed data summary for CO04220-7RU.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	400	378 - 424	
Yield US #1 (Cwt/A)	4	315	311 - 323	
% US #1	4	79	73 - 84	
Yield >10 oz (Cwt/A)	4	50	46 - 56	
Yield <4 oz (Cwt/A)	4	79	60 - 106	
% External Defects ¹	4	1.4	0.7 - 2.3	
% Hollow Heart ²	4	0.5	0.0 - 1.2	
% Stand	3	99	98 - 99	
Emergence Uniformity	3	3.5	3.5 - 3.5	
Vine Vigor ³	3	3.7	3.5 - 4.0	
Stems/Plant	3	3.3	3.1 - 3.7	
Vine Size ⁴	3	3.3	3.0 - 3.5	
Vine Type ⁵	3	3.0	3.0 - 3.0	
Vine Maturity ⁶	3	2.3	2.0 - 3.0	
Blackspot ⁷	Bud End	4	4.9	4.8 - 5.0
	Stem End	4	4.8	4.3 - 5.0
	Average	4	4.8	
Weight Loss ⁸	4	2.3	2.0 - 2.5	
Dormancy ⁹	4	87	70 - 109	
Enzymatic Browning ¹⁰	4	4.0	3.6 - 4.4	
Specific Gravity	5	1.088	1.084 - 1.092	
Fry Color ¹¹	Harvest	4	0.8	0.0 - 1.0
	Storage	4	1.8	1.0 - 3.0
Fry Texture ¹²	Harvest	4	3.5	3.0 - 4.0
	Storage	4	3.8	3.0 - 4.0

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.