



CO05028-11P/RWP

Pedigree: AC99329-4R/Y x CO97227-2P/PW

Developer: Colorado State University

Plant Variety Protection: No

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Unique internal color
- ★ Small tuber size profile

General Characteristics

Usage: Fresh market specialty

Plant: Large vine size, semi-erect with dark blue purple flowers

Maturity: Medium

Tubers: Oblong tubers with red skin and red, white, and purple flesh. Tubers are resistant to second growth. Smaller tuber size profile.

Yield Potential: High (avg. 416 cwt/acre) and 63% US No. 1 tubers

Specific Gravity: Medium (1.084)

Detailed data summary for CO05028-11P/RWP.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	416	342-542	
Yield US #1 (Cwt/A)	4	269	187-422	
% US #1	4	63	54-78	
Yield >10 oz (Cwt/A)	4	9	2-25	
Yield <4 oz (Cwt/A)	4	137	109-176	
% External Defects ¹	4	2.4	0.7-3.8	
% Hollow Heart ²	4	1.1	0.2-2.4	
% Stand	4	97	94-100	
Emergence Uniformity	4	3.5	3.0-4.0	
Vine Vigor ³	4	3.1	2.0-4.0	
Stems/Plant	4	3.2	2.4-3.6	
Vine Size ⁴	4	3.8	3.5-4.0	
Vine Type ⁵	4	3.0	3.0-3.0	
Vine Maturity ⁶	4	2.7	1.8-3.0	
Blackspot ⁷	Bud End	---	---	
	Stem End	---	---	
	Average	---	---	
Weight Loss ⁸	5	2.2	1.6-3.1	
Dormancy ⁹	5	85	76-103	
Enzymatic Browning ¹⁰	4	4.2	3.5-5.0	
Specific Gravity	5	1.084	1.079-1.088	
Fry Color ¹¹	Harvest	4	2.0	1.0-3.0
	Storage	4	2.5	2.0-3.0
Fry Texture ¹²	Harvest	5	2.8	2.0-3.0
	Storage	5	2.6	2.0-3.0

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.

¹¹Reconditioned 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.