



CO972215-2P/P

Pedigree: CO94163-1 x CO94183-1

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Uniform dark purple flesh
- ★ Attractive tuber type

General Characteristics

Usage: Fresh market specialty

Plant: Medium-large vine size, semi-erect plants with dark purple flowers

Maturity: Medium

Tubers: Oval tubers with purple skin and dark purple flesh. Tubers are resistant to second growth and shatter bruise.

Yield Potential: High (avg. 447 cwt/acre) and 74% of US No. 1 tubers

Specific Gravity: Medium (1.089)

Detailed data summary for CO97215-2P/P.

| Variable | # Trials | Mean | Range |
|---------------------------------|----------|-------|-------------|
| Total Yield (Cwt/A) | 5 | 447 | 373-506 |
| Yield US #1 (Cwt/A) | 5 | 332 | 268-392 |
| % US #1 | 5 | 74 | 61-83 |
| Yield >10 oz (Cwt/A) | 5 | 64 | 30-85 |
| Yield <4 oz (Cwt/A) | 5 | 109 | 64-168 |
| % External Defects ¹ | 5 | 1.6 | 0.4-3.1 |
| % Hollow Heart ² | 5 | 0.5 | 0.0-1.5 |
| % Stand | 5 | 95 | 87-99 |
| Emergence Uniformity | 5 | 2.9 | 2.5-3.0 |
| Vine Vigor ³ | 5 | 3.1 | 3.0-3.3 |
| Stems/Plant | 5 | 3.6 | 2.4-5.6 |
| Vine Size ⁴ | 5 | 3.7 | 3.5-3.8 |
| Vine Maturity ⁵ | 5 | 3.1 | 3.0-3.3 |
| Blackspot ⁶ | Bud End | -- | -- -- |
| | Stem End | -- | -- -- |
| | Average | -- | -- |
| Weight Loss ⁷ | 7 | 3.9 | 1.4-5.6 |
| Dormancy ⁸ | 7 | 103 | 83-139 |
| Enzymatic Browning ⁹ | -- | -- | -- -- |
| Specific Gravity | 7 | 1.089 | 1.085-1.093 |
| Fry Color ¹⁰ | Harvest | -- | -- -- |
| | Storage | -- | -- -- |
| Fry Texture ¹¹ | Harvest | 5 | 1.8 |
| | Storage | 5 | 2.0 |

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.