



CO97226-2R/R

Pedigree: Mountain Rose x CO94214-1

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Attractive tuber type
- ★ Early maturity
- ★ Small tuber size profile

General Characteristics

Usage: Fresh market specialty

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

Maturity: Early

Tubers: Round tubers with red skin and red flesh. Tubers are resistant to hollow heart, second growth, growth crack and shatter bruise.

Yield Potential: Medium (avg. 364 cwt/acre) and 34% of US No. 1 tubers

Specific Gravity: Medium (1.080)

Detailed data summary for CO97226-2R/R.

Variable	# Trials	Mean	Range
Total Yield (Cwt/A)	7	364	336-406
Yield US #1 (Cwt/A)	7	126	83-224
% US #1	7	34	24-55
Yield >10 oz (Cwt/A)	7	1	0.0-1.0
Yield <4 oz (Cwt/A)	7	238	179-278
% External Defects ¹	7	0.2	0.0-0.7
% Hollow Heart ²	7	0.0	0.0-0.0
% Stand	7	98	96-99
Emergence Uniformity	7	3.1	3.0-3.3
Vine Vigor ³	7	3.1	3.0-3.5
Stems/Plant	7	4.2	3.0-5.9
Vine Size ⁴	7	3.1	3.0-3.8
Vine Type ⁵	7	2.9	2.0-3.3
Vine Maturity ⁶	7	2.3	1.3-3.0
Blackspot ⁷	Bud End	--	-- --
	Stem End	--	-- --
	Average	--	--
Weight Loss ⁸	8	4.9	1.9-10.6
Dormancy ⁹	8	68	48-94
Enzymatic Browning ¹⁰	--	--	-- --
Specific Gravity	8	1.080	1.076-1.084
Fry Color ¹¹	Harvest	--	-- --
	Storage	--	-- --
Fry Texture ¹²	Harvest	8	2.9
	Storage	8	2.6

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.