



CO97232-1R/Y

Pedigree: CO94218-1 x VC0967-2

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Yield potential
- ★ Early maturity
- ★ Small tuber size profile

General Characteristics

Usage: Fresh market specialty

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

Maturity: Early

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

Yield Potential: High (avg. 420 cwt/acre) and 67% of US No. 1 tubers

Specific Gravity: Medium (1.081)

Detailed data summary for CO97232-1R/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	420	352-481	
Yield US #1 (Cwt/A)	7	282	220-366	
% US #1	7	67	53-75	
Yield >10 oz (Cwt/A)	7	18	8-33	
Yield <4 oz (Cwt/A)	7	135	105-189	
% External Defects ¹	7	0.8	0.1-1.3	
% Hollow Heart ²	7	0.0	0.0-0.0	
% Stand	7	95	90-99	
Emergence Uniformity	7	3.0	2.5-3.5	
Vine Vigor ³	7	3.3	3.0-4.0	
Stems/Plant	7	3.9	2.9-4.7	
Vine Size ⁴	7	3.0	2.3-3.3	
Vine Maturity ⁵	7	2.0	1.3-2.8	
Blackspot ⁶	Bud End	8	4.4	2.9-5.0
	Stem End	8	3.4	2.6-4.2
	Average	8	3.9	
Weight Loss ⁷	8	5.0	1.6-8.1	
Dormancy ⁸	8	60	49-80	
Enzymatic Browning ⁹	8	3.8	3.4-4.4	
Specific Gravity	8	1.081	1.077-1.084	
Fry Color ¹⁰	Harvest	7	0.9	0.0-1.0
	Storage	8	1.5	1.0-2.0
Fry Texture ¹¹	Harvest	8	3.0	2.0-4.0
	Storage	8	2.8	2.0-3.0

Refer to footnotes on next page.

Footnotes for Table on previous page:

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