



CO98012-5R

Pedigree: A79543-4R x AC91844-2

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Yield potential
- ★ Good skin set at harvest
- ★ Small tuber size profile

General Characteristics

Usage: Fresh market

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

Maturity: Medium

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

Yield Potential: High (avg. 469 cwt/acre) and 78% of US No. 1 tubers

Specific Gravity: Medium (1.080)

Detailed data summary for CO98012-5R.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	469	368-546	
Yield US #1 (Cwt/A)	7	364	290-426	
% US #1	7	78	66-86	
Yield >10 oz (Cwt/A)	7	58	16-105	
Yield <4 oz (Cwt/A)	7	102	65-170	
% External Defects ¹	7	0.6	0.0-1.3	
% Hollow Heart ²	7	0.3	0.0-1.1	
% Stand	7	98	95-100	
Emergence Uniformity	7	3.1	2.8-3.8	
Vine Vigor ³	7	3.1	2.8-3.5	
Stems/Plant	7	3.2	2.1-4.4	
Vine Size ⁴	7	3.5	3.0-4.0	
Vine Maturity ⁵	7	3.0	3.0-3.0	
Blackspot ⁶	Bud End	8	4.0	3.0-4.8
	Stem End	8	3.5	2.4-4.9
	Average	8	3.8	
Weight Loss ⁷	8	3.6	1.6-5.8	
Dormancy ⁸	8	63	54-77	
Enzymatic Browning ⁹	8	2.0	1.2-3.0	
Specific Gravity	8	1.080	1.073-1.085	
Fry Color ¹⁰	Harvest	8	1.9	1.0-3.0
	Storage	8	3.0	2.0-4.0
Fry Texture ¹¹	Harvest	8	2.3	2.0-3.0
	Storage	8	2.1	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.