



Mountain Rose (CO94183-1R/R)

Pedigree: All Red x ND2109-7

Developer: Colorado State University

Plant Variety Protection: PVP No. 200500232

Seed Availability: Certified seed is available from producers in Colorado

Incentives for Production

- ★ Early maturity
- ★ Red flesh color
- ★ Early storage processing potential

General Characteristics

Usage: Fresh market

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

Maturity: Early

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

Yield Potential: Medium-high (avg. 383 cwt/acre) and 68 % of US No. 1 tubers

Specific Gravity: Medium (1.081)

Detailed data summary for Mountain Rose.

Variable	# Trials	Mean	Range
Total Yield (Cwt/A)	8	383	288-449
Yield US #1 (Cwt/A)	8	262	150-354
% US #1	8	68	52-79
Yield >10 oz (Cwt/A)	8	23	4-63
Yield <4 oz (Cwt/A)	8	116	91-148
% External Defects ¹	8	1.1	0.0-2.4
% Hollow Heart ²	8	0.0	0.0-0.0
% Stand	8	98	94-100
Emergence Uniformity	8	3.6	3.0-4.3
Vine Vigor ³	8	2.7	2.0-3.0
Stems/Plant	8	3.7	2.9-4.9
Vine Size ⁴	8	2.7	2.3-3.0
Vine Type ⁵	8	2.9	2.5-3.0
Vine Maturity ⁶	8	2.2	1.5-3.0
Blackspot ⁷	Bud End	---	---
	Stem End	---	---
	Average	---	---
Weight Loss ⁸	11	4.1	1.3-6.3
Dormancy ⁹	11	102	77-153
Enzymatic Browning ¹⁰	---	---	---
Specific Gravity	11	1.081	1.074-1.086
Fry Color ¹¹	Harvest	---	---
	Storage	---	---
Fry Texture ¹²	Harvest	6	2.5
	Storage	6	2.7

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.