



Purple Majesty (CO94165-3P/P)

Pedigree: ND2008-2 x All Blue

Developer: Colorado State University

Plant Variety Protection: PVP No. 200500233

Seed Availability: Certified seed is available from producers in Colorado

Incentives for Production

- ★ Yield potential
- ★ Early maturity
- ★ Uniform dark purple flesh

General Characteristics

Usage: Fresh market

Plant: Medium vine size, semi-erect plant with light blue flowers

Maturity: Early

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

Yield Potential: High (avg. 483 cwt/acre) and an average of 55% of US No. 1 tubers

Specific Gravity: Medium (1.086)

Detailed data summary for Purple Majesty.

Variable	# Trials	Mean	Range
Total Yield (Cwt/A)	23	467	251-606
Yield US #1 (Cwt/A)	23	252	57-401
% US #1	23	52	23-72
Yield >10 oz (Cwt/A)	23	26	0-61
Yield <4 oz (Cwt/A)	23	212	122-326
% External Defects ¹	23	0.6	0.0-1.7
% Hollow Heart ²	23	0.9	0.0-3.4
% Stand	23	97	92-100
Emergence Uniformity	23	3.4	2.5-4.0
Vine Vigor ³	23	3.4	2.3-4.5
Stems/Plant	23	4.4	3.2-6.1
Vine Size ⁴	23	3.1	2.3-4.0
Vine Type ⁵	23	2.8	2.3-3.0
Vine Maturity ⁶	23	2.2	1.5-3.0
Blackspot ⁷	Bud End	---	---
	Stem End	---	---
	Average	---	---
Weight Loss ⁸	32	3.5	1.1-6.8
Dormancy ⁹	32	62	42-85
Enzymatic Browning ¹⁰	---	---	---
Specific Gravity	32	1.085	1.074-1.094
Fry Color ¹¹	Harvest	---	---
	Storage	---	---
Fry Texture ¹²	Harvest	27	2.7
	Storage	27	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.