



Masquerade (AC99329-7PW/Y)

Pedigree: Inka Gold x A91846-5R

Developers: Colorado State University and
USDA-ARS

Plant Variety Protection: PVP No. 201400086

Seed Availability: Gunrock Management Inc.

Incentives for Production

- ★ Yield potential
- ★ Attractive tuber type
- ★ Good flavor attributes

General Characteristics

Usage: Fresh market specialty

Plant: Large vine size, semi-erect plant with dark purple flowers

Maturity: Medium

Tubers: Round tubers with purple and white bicolor skin and yellow flesh. Tubers are moderately resistant to hollow heart, blackspot bruise, and shatter bruise.

Yield Potential: High (avg. 522 cwt/acre) and 79% of US No. 1 tubers

Specific Gravity: Medium-high (avg. 1.092)

Detailed data summary for Masquerade.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	522	452-585	
Yield US #1 (Cwt/A)	7	410	349-471	
% US #1	7	79	71-84	
Yield >10 oz (Cwt/A)	7	93	43-141	
Yield <4 oz (Cwt/A)	7	104	62-149	
% External Defects ¹	7	1.6	0.5-3.7	
% Hollow Heart ²	7	0.4	0.0-1.6	
% Stand	7	99	98-100	
Emergence Uniformity	7	3.8	3.0-4.0	
Vine Vigor ³	7	4.1	3.0-5.0	
Stems/Plant	7	5.0	3.0-7.4	
Vine Size ⁴	7	4.3	4.0-4.8	
Vine Type ⁵	7	3.3	3.0-3.5	
Vine Maturity ⁶	7	3.1	2.8-3.5	
Blackspot ⁷	Bud End	8	4.4	3.1-5.0
	Stem End	8	3.4	2.6-5.0
	Average	8	3.9	
Weight Loss ⁸	8	4.3	2.0-5.9	
Dormancy ⁹	8	39	23-52	
Enzymatic Browning ¹⁰	8	4.0	3.0-4.6	
Specific Gravity	8	1.092	1.081-1.096	
Fry Color ¹¹	Harvest	8	2.5	1.0-4.0
	Storage	8	2.8	2.0-3.0
Fry Texture ¹²	Harvest	8	3.0	2.0-4.0
	Storage	8	3.4	3.0-4.0

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.