



### **CO03187-1RU**

**Pedigree:** AC89536-5RU x A9304-3

**Developer:** Colorado State University

**Plant Variety Protection:** No

**Seed Availability:** San Luis Valley Research Center

### **Incentives for Production**

- ★ Early maturity
- ★ Processing potential
- ★ Attractive tuber type

### **General Characteristics**

**Usage:** Dual purpose with fresh and processing potential.

**Plant:** Moderate vine size, semi-erect plant with light purple flowers.

**Maturity:** Early

**Tubers:** Long tubers with white flesh and medium russeting. Tubers are resistant to hollow heart

**Yield Potential:** High (avg. 367 cwt/acre) and 77% US No. 1 tubers.

**Specific Gravity:** Medium (1.086)

Detailed data summary for CO03187-1RU.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	367	320 - 419	
Yield US #1 (Cwt/A)	4	281	247 - 322	
% US #1	4	77	60 - 90	
Yield >10 oz (Cwt/A)	4	63	49 - 98	
Yield <4 oz (Cwt/A)	4	83	33 - 169	
% External Defects <sup>1</sup>	4	0.7	0.5 - 0.9	
% Hollow Heart <sup>2</sup>	4	0.0	0.0 - 0.0	
% Stand	4	97	95 - 99	
Emergence Uniformity	4	3.3	3.0 - 4.0	
Vine Vigor <sup>3</sup>	4	3.3	2.8 - 3.5	
Stems/Plant	4	3.0	2.6 - 3.4	
Vine Size <sup>4</sup>	4	2.8	2.3 - 3.3	
Vine Type <sup>5</sup>	4	2.8	2.5 - 3.0	
Vine Maturity <sup>6</sup>	4	1.3	1.0 - 1.5	
Blackspot <sup>7</sup>	Bud End	5	4.9	4.8 - 5.0
	Stem End	5	4.8	4.4 - 5.0
	Average	5	4.8	
Weight Loss <sup>8</sup>	5	3.2	2.5 - 4.4	
Dormancy <sup>9</sup>	5	65	54 - 70	
Enzymatic Browning <sup>10</sup>	5	4.7	4.4 - 4.8	
Specific Gravity	5	1.086	1.083 - 1.091	
Fry Color <sup>11</sup>	Harvest	5	2.0	1.0 - 4.0
	Storage	5	2.4	2.0 - 3.0
Fry Texture <sup>12</sup>	Harvest	5	3.0	3.0 - 3.0
	Storage	5	3.2	3.0 - 4.0

Refer to footnotes on next page.

**Footnotes for Table on previous page:**

<sup>1</sup>Percent external defects based on the proportion of the total sample weight with significant defects.

<sup>2</sup>Percent hollow heart calculated as follows: (Weight of tubers >10 ounces with defects/total sample weight) x 100.

<sup>3</sup>Vine vigor is rated on a 1 to 5 scale, with 5 indicating very vigorous vines.

<sup>4</sup>Vine size is rated on a 1 to 5 scale, with 5 indicating very large vines.

<sup>5</sup>Vine type is rated on a 1 to 5 scale, with 5 indicating very upright vines.

<sup>6</sup>Vine maturity is rated on the following basis: 1=very early; 2=early; 3=medium; 4=late; and 5=very late.

<sup>7</sup>Blackspot was rated on a 1 to 5 scale, with 5 indicating no discoloration.

<sup>8</sup>Tubers were stored at 45F for approximately 3 months.

<sup>9</sup>Days from harvest to first visible growth. Tubers were stored at 45F.

<sup>10</sup>Degree of darkening rated at 60 minutes after slicing tubers lengthwise. Rated on a 1 to 5 scale, with 5 indicating no discoloration.

<sup>11</sup>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  $\leq 2.0$  are acceptable.

<sup>12</sup>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.