



CO03202-1RU

Pedigree: AC96010-3RU x AC92009-4RU

Developer: Colorado State University

Plant Variety Protection: No

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Processing potential
- ★ High percentage US No. 1 tubers

General Characteristics

Usage: Dual purpose with fresh and processing potential.

Plant: Large vine size, semi-erect plant with white flowers.

Maturity: Medium

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

Yield Potential: High (avg. 433 cwt/acre) and 86% US No. 1 tubers.

Specific Gravity: Medium (1.086)

Detailed data summary for CO03202-1RU.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	5	433	371-495	
Yield US #1 (Cwt/A)	5	370	332-396	
% US #1	5	86	80-89	
Yield >10 oz (Cwt/A)	5	106	62-138	
Yield <4 oz (Cwt/A)	5	59	39-94	
% External Defects ¹	5	1.0	0.0-2.4	
% Hollow Heart ²	5	0.1	0.0-0.5	
% Stand	5	98	96-99	
Emergence Uniformity	5	3.0	2.5-3.5	
Vine Vigor ³	5	2.6	2.0-3.0	
Stems/Plant	5	2.4	2.0-3.0	
Vine Size ⁴	5	4.1	3.5-4.5	
Vine Type ⁵	5	3.0	3.0-3.0	
Vine Maturity ⁶	5	3.3	3.0-4.0	
Blackspot ⁷	Bud End	6	4.7	4.3-5.0
	Stem End	6	4.5	4.1-5.0
	Average	6	4.6	
Weight Loss ⁸	6	3.4	2.8-4.1	
Dormancy ⁹	6	110	91-126	
Enzymatic Browning ¹⁰	6	4.7	4.2-5.0	
Specific Gravity	6	1.090	1.088-1.092	
Fry Color ¹¹	Harvest	6	2.2	1.0-3.0
	Storage	6	2.3	1.0-3.0
Fry Texture ¹²	Harvest	6	3.2	3.0-4.0
	Storage	6	3.5	3.0-5.0

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.

¹¹Reconditioned 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.