



VC0967-2R/Y

Pedigree: Agria x Redsen

Developer: Colorado State University and
Agriculture and Agri-Food Canada

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Yield potential
- ★ Attractive tuber type
- ★ High percentage of US No.1 tubers

General Characteristics

Usage: Fresh market specialty

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

Maturity: Medium-early

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

Yield Potential: High (avg. 450 cwt/acre) and a high percentage of US No.1 tubers (84%)

Specific Gravity: Medium (1.075)

Detailed data summary for VC0967-2R/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	6	450	355-527	
Yield US #1 (Cwt/A)	6	380	288-466	
% US #1	6	84	71.1-93.4	
Yield >10 oz (Cwt/A)	6	85	22-140	
Yield <4 oz (Cwt/A)	6	66	31-119	
% External Defects ¹	6	0.8	0.3-2.0	
% Hollow Heart ²	6	0.1	0.0-0.5	
% Stand	6	89	76-99	
Emergence Uniformity	6	3.3	2.8-3.5	
Vine Vigor ³	6	3.2	2.8-3.8	
Stems/Plant	6	3.2	2.5-4.4	
Vine Size ⁴	6	2.9	2.8-3.0	
Vine Maturity ⁵	6	2.5	2.3-3.0	
Blackspot ⁶	Bud End	8	3.6	2.4-4.0
	Stem End	8	3.2	2.4-4.2
	Average	8	3.4	
Weight Loss ⁷	8	3.7	1.2-6.3	
Dormancy ⁸	8	76	62-105	
Enzymatic Browning ⁹	8	4.1	3.8-4.4	
Specific Gravity	8	1.075	1.071-1.079	
Fry Color ¹⁰	Harvest	8	1.0	1.0-1.0
	Storage	8	1.6	1.0-2.0
Fry Texture ¹¹	Harvest	8	2.5	2.0-3.0
	Storage	8	2.5	2.0-3.0

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.