



VC1002-3W/Y

Pedigree: Agria x Wischip

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
- ★ Small tuber size profile

General Characteristics

Usage: Fresh market specialty

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

Maturity: Medium-early

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

Yield Potential: High (avg. 477 cwt/acre) and 50% of US No.1 tubers

Specific Gravity: High (1.091)

Detailed data summary for VC1002-3W/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	6	477	416-522	
Yield US #1 (Cwt/A)	6	241	163-355	
% US #1	6	50	39.0-68.0	
Yield >10 oz (Cwt/A)	6	21	10-33	
Yield <4 oz (Cwt/A)	6	233	164-297	
% External Defects ¹	6	0.8	0.0-2.2	
% Hollow Heart ²	6	0.2	0.0-0.7	
% Stand	6	97	94-99	
Emergence Uniformity	6	3.5	3.3-4.3	
Vine Vigor ³	6	4.0	3.5-4.8	
Stems/Plant	6	4.0	3.3-5.1	
Vine Size ⁴	6	4.0	3.8-4.0	
Vine Maturity ⁵	6	2.8	2.5-3.0	
Blackspot ⁶	Bud End	11	4.4	3.9-4.9
	Stem End	11	4.3	2.9-4.9
	Average	11	4.3	
Weight Loss ⁷	11	3.2	1.0-5.6	
Dormancy ⁸	11	97	83-118	
Enzymatic Browning ⁹	11	4.4	3.8-5.0	
Specific Gravity	12	1.091	1.080-1.104	
Fry Color ¹⁰	Harvest	5	0.8	0.0-1.0
	Storage	5	1.0	1.0-1.0
Fry Texture ¹¹	Harvest	5	3.2	3.0-4.0
	Storage	5	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.