



AC00206-2W

Pedigree: AC87340-2 x Dakota Pearl

Developers: Colorado State University and
USDA-ARS

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Good chip color
- ★ Potential to recondition out of 40F
- ★ Attractive tuber type

General Characteristics

Usage: Chipping

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

Maturity: Medium

Tubers: Round tubers with white skin and white flesh. Tubers are resistant to second growth, blackspot bruise and shatter bruise.

Yield Potential: Medium (avg. 323 cwt/acre) and a high percentage of US No.1 tubers (79%)

Specific Gravity: Medium (avg. 1.087)

Detailed data summary for AC00206-2W.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	6	321	279-362	
Yield US #1 (Cwt/A)	6	255	210-299	
% US #1	6	79	75-83	
Yield >10 oz (Cwt/A)	6	38	16-69	
Yield <4 oz (Cwt/A)	6	60	49-70	
% External Defects ¹	6	2.2	0.5-3.4	
% Hollow Heart ²	6	1.1	0.0-2.5	
% Stand	6	96	89-98	
Emergence Uniformity	6	3.1	2.3-3.3	
Vine Vigor ³	6	2.6	2.0-3.0	
Stems/Plant	6	2.5	2.2-2.9	
Vine Size ⁴	6	2.1	1.3-2.8	
Vine Type ⁵	6	2.7	2.5-3.0	
Vine Maturity ⁶	6	2.8	2.3-3.0	
Blackspot ⁷	Bud End	13	4.5	3.7-5.0
	Stem End	13	3.8	2.0-4.9
	Average	13	4.2	
Weight Loss ⁸	13	3.4	2.5-5.0	
Dormancy ⁹	13	85	63-103	
Enzymatic Browning ¹⁰	13	4.4	3.4-5.0	
Specific Gravity	13	1.087	1.083-1.092	
Chip Color ¹¹	40	14	2.6	1.5-3.5
	40R	14	2.0	1.0-3.0
	50	14	1.8	1.0-3.0
	50R	14	1.7	1.0-2.5

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.
- ¹¹Chip 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.
- 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.