



## AC00395-2RU

**Pedigree:** A95523-12 x Summit Russet

**Developers:** Colorado State University and  
USDA-ARS

**Plant Variety Protection:**

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

## Incentives for Production

- ★ High yield potential
- ★ Processing potential
- ★ Resistant to internal and external grade defects

## General Characteristics

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

**Plant:** Large vine size, semi-erect plants with light purple flowers

**Maturity:** Late

**Tubers:** Oblong tubers with medium russet skin and white flesh. Tubers are resistant to second growth, blackspot bruise and shatter bruise.

**Yield Potential:** High (avg. 478 cwt/acre) and a high percentage of US No. 1 tubers (87%)

**Specific Gravity:** High (1.101)

Detailed data summary for AC00395-2RU.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	6	478	393-574	
Yield US #1 (Cwt/A)	6	412	344-478	
% US #1	6	87	80-91	
Yield >10 oz (Cwt/A)	6	110	73-129	
Yield <4 oz (Cwt/A)	6	59	28-97	
% External Defects <sup>1</sup>	6	1.5	0.0-3.0	
% Hollow Heart <sup>2</sup>	6	0.6	0.0-2.0	
% Stand	6	99	98-100	
Emergence Uniformity	6	3.3	2.8-3.8	
Vine Vigor <sup>3</sup>	6	3.4	2.3-4.3	
Stems/Plant	6	2.8	1.9-3.4	
Vine Size <sup>4</sup>	6	4.7	4.3-5.0	
Vine Type <sup>5</sup>	6	3.2	3.0-4.0	
Vine Maturity <sup>6</sup>	6	3.9	3.8-4.0	
Blackspot <sup>7</sup>	Bud End	7	4.9	4.6-5.0
	Stem End	7	4.9	4.7-5.0
	Average	7	4.9	
Weight Loss <sup>8</sup>	7	2.3	2.0-2.8	
Dormancy <sup>9</sup>	7	100	70-155	
Enzymatic Browning <sup>10</sup>	7	4.7	4.6-4.8	
Specific Gravity	7	1.101	1.092-1.108	
Fry Color <sup>11</sup>	Harvest	7	1.7	1.0-3.0
	Storage	7	2.6	2.0-3.0
Fry Texture <sup>12</sup>	Harvest	7	4.0	3.0-5.0
	Storage	7	4.0	3.0-5.0

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> Chip color was rated using the Snack Food Association 1-5 scale. Ratings of  $\leq 2.0$  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  $\leq 2.0$  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.