



AC97521-1R/Y

Pedigree: SJP/T48YF x A91846-5R

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Attractive tuber type

General Characteristics

Usage: Fresh market specialty

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

Maturity: Medium-early

Tubers: Oval tubers with red skin and yellow flesh. Tubers are resistant to growth crack second growth and shatter bruise.

Yield Potential: Very high (avg. 577 cwt/acre) and 78% of US No.1 tubers

Specific Gravity: High (1.090)

Detailed data summary for AC97521-1R/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	577	420-666	
Yield US #1 (Cwt/A)	7	449	319-548	
% US #1	7	78	71-89	
Yield >10 oz (Cwt/A)	7	73	22-129	
Yield <4 oz (Cwt/A)	7	123	62-167	
% External Defects ¹	7	0.8	0.0-1.7	
% Hollow Heart ²	7	1.2	0.4-1.9	
% Stand	7	97	93-100	
Emergence Uniformity	7	3.3	2.8-3.8	
Vine Vigor ³	7	3.9	3.3-4.3	
Stems/Plant	7	4.2	3.5-5.3	
Vine Size ⁴	7	4.1	3.8-4.5	
Vine Maturity ⁵	7	2.9	2.5-3.0	
Blackspot ⁶	Bud End	8	3.5	3.0-4.0
	Stem End	8	3.4	2.3-4.6
	Average	8	3.4	
Weight Loss ⁷	8	3.1	1.5-6.4	
Dormancy ⁸	8	90	62-108	
Enzymatic Browning ⁹	8	3.3	2.8-4.0	
Specific Gravity	8	1.090	1.085-1.096	
Fry Color ¹⁰	Harvest	8	4.0	4.0-4.0
	Storage	8	3.9	3.0-4.0
Fry Texture ¹¹	Harvest	8	2.5	2.0-3.0
	Storage	8	2.8	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.