



CO00412-5W/Y

Pedigree: German Butterball x TX1523-1RU/Y

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

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

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 white skin and yellow flesh. Tubers are resistant to growth crack second growth and shatter bruise.

Yield Potential: High (avg. 472 cwt/acre) and 74% of US No.1 tubers

Specific Gravity: High (1.090)

Detailed data summary for CO00412-5W/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	6	472	367-579	
Yield US #1 (Cwt/A)	6	349	266-448	
% US #1	6	74	61-82	
Yield >10 oz (Cwt/A)	6	72	26-143	
Yield <4 oz (Cwt/A)	6	111	75-167	
% External Defects ¹	6	2.3	0.7-3.8	
% Hollow Heart ²	6	1.1	0.0-2.7	
% Stand	6	98	96-100	
Emergence Uniformity	6	3.5	3.0-4.0	
Vine Vigor ³	6	3.6	3.0-4.3	
Stems/Plant	6	4.6	2.8-5.7	
Vine Size ⁴	6	3.6	3.0-4.0	
Vine Type ⁵	6	3.0	3.0-3.0	
Vine Maturity ⁶	6	2.8	2.5-3.0	
Blackspot ⁷	Bud End	7	4.2	2.0-5.0
	Stem End	7	3.8	1.9-4.7
	Average	7	4.0	
Weight Loss ⁸	7	2.5	1.7-4.6	
Dormancy ⁹	7	76	63-87	
Enzymatic Browning ¹⁰	7	3.6	3.2-4.0	
Specific Gravity	7	1.090	1.077-1.097	
Fry Color ¹¹	Harvest	7	1.7	1.0-3.0
	Storage	7	2.4	2.0-4.0
Fry Texture ¹²	Harvest	7	2.7	2.0-3.0
	Storage	7	3.0	2.0-4.0

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.