



**CO03243-3W**

**Pedigree:** BC0894-2W x A91790-13

**Developer:** Colorado State University

**Plant Variety Protection:**

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

**Incentives for Production**

- ★ High yield potential
- ★ Processing potential
- ★ High percentage of US No.1 tubers

**General Characteristics**

**Usage:** Chipping

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

**Maturity:** Medium

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

**Yield Potential:** High (avg. 465 cwt/acre) and a high percentage of US No. 1 tubers (86%)

**Specific Gravity:** Medium-high (1.088)

Detailed data summary for CO03243-3W.

| Variable                         | # Trials | Mean  | Range       |         |
|----------------------------------|----------|-------|-------------|---------|
| Total Yield (Cwt/A)              | 6        | 465   | 439-501     |         |
| Yield US #1 (Cwt/A)              | 6        | 401   | 357-438     |         |
| % US #1                          | 6        | 86    | 81-88       |         |
| Yield >10 oz (Cwt/A)             | 6        | 93    | 76-113      |         |
| Yield <4 oz (Cwt/A)              | 6        | 55    | 46-71       |         |
| % External Defects <sup>1</sup>  | 6        | 2.0   | 0.6-2.8     |         |
| % Hollow Heart <sup>2</sup>      | 6        | 0.5   | 0.0-0.9     |         |
| % Stand                          | 6        | 97    | 92-99       |         |
| Emergence Uniformity             | 6        | 3.3   | 2.5-5.0     |         |
| Vine Vigor <sup>3</sup>          | 6        | 3.6   | 3.3-4.3     |         |
| Stems/Plant                      | 6        | 3.0   | 2.5-3.5     |         |
| Vine Size <sup>4</sup>           | 6        | 4.0   | 3.8-4.3     |         |
| Vine Type <sup>5</sup>           | 6        | 3.0   | 3.0-3.0     |         |
| Vine Maturity <sup>6</sup>       | 6        | 3.3   | 3.0-4.0     |         |
| Blackspot <sup>7</sup>           | Bud End  | 14    | 4.4         | 3.4-5.0 |
|                                  | Stem End | 14    | 3.7         | 2.9-4.5 |
|                                  | Average  | 14    | 4.1         |         |
| Weight Loss <sup>8</sup>         | 14       | 3.3   | 2.3-4.9     |         |
| Dormancy <sup>9</sup>            | 14       | 82    | 63-101      |         |
| Enzymatic Browning <sup>10</sup> | 14       | 3.2   | 2.4-4.2     |         |
| Specific Gravity                 | 15       | 1.088 | 1.082-1.095 |         |
| Chip Color <sup>11</sup>         | 40       | 15    | 3.8         | 2.5-5.0 |
|                                  | 40R      | 15    | 2.7         | 1.0-4.0 |
|                                  | 50       | 15    | 2.0         | 1.0-3.0 |
|                                  | 50R      | 15    | 1.9         | 1.0-3.0 |

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.