



CO03276-5RU

Pedigree: CO95086-8RU x Blazer Russet

Developer: Colorado State University

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

Maturity: Early

Tubers: Oblong tubers with medium-heavy russet skin and white flesh. Tubers are resistant to hollow heart, second growth, growth crack and shatter bruise.

Yield Potential: High (avg. 429 cwt/acre) and 67% of US No. 1 tubers

Specific Gravity: Medium (1.087)

Detailed data summary for CO03276-5RU.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	429	357-494	
Yield US #1 (Cwt/A)	4	285	227-327	
% US #1	4	67	56-75	
Yield >10 oz (Cwt/A)	4	47	23-72	
Yield <4 oz (Cwt/A)	4	142	103-217	
% External Defects ¹	4	0.4	0.2-0.9	
% Hollow Heart ²	4	0.0	0.0-0.0	
% Stand	4	98	93-100	
Emergence Uniformity	4	3.4	3.3-3.5	
Vine Vigor ³	4	3.8	3.0-4.8	
Stems/Plant	4	3.9	2.5-5.4	
Vine Size ⁴	4	3.5	3.0-4.0	
Vine Type ⁵	4	3.0	3.0-3.0	
Vine Maturity ⁶	4	2.1	2.0-2.5	
Blackspot ⁷	Bud End	5	4.4	3.4-5.0
	Stem End	5	4.3	3.6-5.0
	Average	5	4.4	
Weight Loss ⁸	5	2.0	1.6-2.2	
Dormancy ⁹	5	90	70-98	
Enzymatic Browning ¹⁰	5	3.8	3.0-4.8	
Specific Gravity	5	1.087	1.087-1.088	
Fry Color ¹¹	Harvest	5	2.0	1.0-3.0
	Storage	5	2.4	1.0-3.0
Fry Texture ¹²	Harvest	5	3.2	3.0-4.0
	Storage	5	3.2	3.0-4.0

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.