



### **CO04056-3P/PW**

**Pedigree:** CO97216-1P/PW x CO97227-2P/PW

**Developer:** Colorado State University

**Plant Variety Protection:**

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

### **Incentives for Production**

- ★ Dark purple flesh color
- ★ Resistant to internal and external growth defects
- ★ Small size profile

### **General Characteristics**

**Usage:** Fresh market specialty

**Plant:** Medium-small vine size, semi-erect with purple flowers

**Maturity:** Medium-early

**Tubers:** Oval tubers with purple skin and dark purple flesh. Tubers are resistant to hollow heart, growth crack, and second growth.

**Yield Potential:** Medium (avg. 353 cwt/acre) and 32% of US No.1 tubers

**Specific Gravity:** Medium (avg. 1.086)

Detailed data summary for CO04056-3P/PW.

Variable	# Trials	Mean	Range
Total Yield (Cwt/A)	5	353	281-446
Yield US #1 (Cwt/A)	5	123	61-234
% US #1	5	32	20-53
Yield >10 oz (Cwt/A)	5	2	0-5
Yield <4 oz (Cwt/A)	5	230	211-249
% External Defects <sup>1</sup>	5	0.2	0.0-0.3
% Hollow Heart <sup>2</sup>	5	0.0	0.0-0.0
% Stand	5	98	97-99
Emergence Uniformity	5	3.0	2.8-3.3
Vine Vigor <sup>3</sup>	5	2.4	1.8-3.3
Stems/Plant	5	4.4	3.6-5.6
Vine Size <sup>4</sup>	5	3.5	3.0-4.0
Vine Type <sup>5</sup>	5	3.0	3.0-3.0
Vine Maturity <sup>6</sup>	5	2.8	2.0-3.0
Blackspot <sup>7</sup>	Bud End	---	---
	Stem End	---	---
	Average	---	---
Weight Loss <sup>8</sup>	6	3.0	1.7-6.6
Dormancy <sup>9</sup>	6	85	70-102
Enzymatic Browning <sup>10</sup>	---	---	---
Specific Gravity	6	1.086	1.077-1.094
Fry Color <sup>11</sup>	Harvest	---	---
	Storage	---	---
Fry Texture <sup>12</sup>	Harvest	6	2.7
	Storage	6	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.

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