



CO04067-8R/Y

Pedigree: CO97232-1R/Y x ATC98444-1R/Y

Developers: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Yield potential
- ★ Deep yellow flesh color
- ★ Attractive tuber type

General Characteristics

Usage: Fresh market specialty

Plant: Medium-large vine size, semi-erect plant with red-purple flowers

Maturity: Medium-early

Tubers: Oval tubers with red skin and yellow flesh. Tubers are resistant to hollow heart and second growth.

Yield Potential: High (avg. 431 cwt/acre) and 65% of US No. 1 tubers

Specific Gravity: Medium (avg. 1.082)

Detailed data summary for CO04067-8R/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	5	431	369-504	
Yield US #1 (Cwt/A)	5	283	221-372	
% US #1	5	65	60-74	
Yield >10 oz (Cwt/A)	5	19	10-46	
Yield <4 oz (Cwt/A)	5	137	121-158	
% External Defects ¹	5	2.6	1.5-3.9	
% Hollow Heart ²	5	0.0	0.0-0.0	
% Stand	5	95	92-96	
Emergence Uniformity	5	2.9	2.5-3.3	
Vine Vigor ³	5	3.1	3.0-3.3	
Stems/Plant	5	4.7	3.3-6.6	
Vine Size ⁴	5	3.9	3.3-4.3	
Vine Type ⁵	5	3.1	3.0-3.5	
Vine Maturity ⁶	5	2.7	2.3-3.0	
Blackspot ⁷	Bud End	6	4.7	4.3-4.8
	Stem End	6	3.0	2.6-3.9
	Average	6	3.8	
Weight Loss ⁸	6	3.5	1.5-5.1	
Dormancy ⁹	6	57	49-74	
Enzymatic Browning ¹⁰	6	3.8	2.8-4.6	
Specific Gravity	6	1.082	1.079-1.089	
Fry Color ¹¹	Harvest	6	1.3	1.0-2.0
	Storage	6	1.2	1.0-2.0
Fry Texture ¹²	Harvest	6	2.3	2.0-3.0
	Storage	6	2.3	2.0-3.0

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.