



CO97087-2RU

Pedigree: CO87009-4 x W1005

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

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

General Characteristics

Usage: Dual purpose with fresh and processing potential

Plant: Medium vine size, semi-erect plants with white flowers

Maturity: Medium

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

Yield Potential: High (avg. 433 cwt/acre) and a high percentage of US No. 1 tubers (85%)

Specific Gravity: High (1.096)

Detailed data summary for CO97087-2RU.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	433	404-455	
Yield US #1 (Cwt/A)	7	367	334-390	
% US #1	7	85	81-88	
Yield >10 oz (Cwt/A)	7	85	62-149	
Yield <4 oz (Cwt/A)	7	59	43-83	
% External Defects ¹	7	1.7	0.4-2.6	
% Hollow Heart ²	7	0.3	0.0-1.2	
% Stand	7	98	97-99	
Emergence Uniformity	7	3.3	3.0-3.8	
Vine Vigor ³	7	3.6	3.0-4.0	
Stems/Plant	7	3.8	3.1-5.4	
Vine Size ⁴	7	3.5	3.3-4.0	
Vine Maturity ⁵	7	3.0	2.8-3.0	
Blackspot ⁶	Bud End	8	4.6	3.9-5.0
	Stem End	8	4.2	2.9-5.0
	Average	8	4.4	
Weight Loss ⁷	8	2.8	1.1-5.8	
Dormancy ⁸	8	90	68-111	
Enzymatic Browning ⁹	8	4.0	3.8-4.4	
Specific Gravity	8	1.096	1.089-1.102	
Fry Color ¹⁰	Harvest	8	0.3	0.0-1.0
	Storage	8	0.9	0.0-2.0
Fry Texture ¹¹	Harvest	8	3.5	2.0-4.0
	Storage	8	3.9	3.0-5.0

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.