



CO97227-2P/PW

Pedigree: Mountain Rose x CO94215-1

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Dark purple flesh color
- ★ Small tuber size profile

General Characteristics

Usage: Fresh market specialty

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

Maturity: Medium-early

Tubers: Oblong tubers with purple skin and purple flesh. Tubers are resistant to hollow heart, second growth and shatter bruise.

Yield Potential: High (avg. 493 cwt/acre) and 26% of US No. 1 tubers

Specific Gravity: Medium (1.088)

Detailed data summary for CO97227-2P/PW.

Variable	# Trials	Mean	Range
Total Yield (Cwt/A)	7	493	385-561
Yield US #1 (Cwt/A)	7	127	79-200
% US #1	7	26	20-36
Yield >10 oz (Cwt/A)	7	0	0-2.0
Yield <4 oz (Cwt/A)	7	360	288-444
% External Defects ¹	7	1.1	0.2-2.4
% Hollow Heart ²	7	0.0	0.0-0.0
% Stand	7	95	78-100
Emergence Uniformity	7	3.4	2.8-4.0
Vine Vigor ³	7	3.6	3.0-4.0
Stems/Plant	7	5.3	4.0-8.0
Vine Size ⁴	7	3.9	3.8-4.3
Vine Type ⁵	7	2.9	2.3-3.0
Vine Maturity ⁶	7	2.8	2.0-3.0
Blackspot ⁷	Bud End	--	-- --
	Stem End	--	-- --
	Average	--	-- --
Weight Loss ⁸	9	4.9	2.0-8.4
Dormancy ⁹	9	91	61-153
Enzymatic Browning ¹⁰	--	--	-- --
Specific Gravity	9	1.088	1.082-1.095
Fry Color ¹¹	Harvest	--	-- --
	Storage	--	-- --
Fry Texture ¹²	Harvest	7	4.0
	Storage	7	3.9

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.