



**CO97232-2R/Y**

**Pedigree:** CO94218-1 x VC0967-2

**Developer:** Colorado State University

**Plant Variety Protection:**

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

**Incentives for Production**

- ★ High yield potential
- ★ Early maturity
- ★ High percentage of US No. 1 tubers

**General Characteristics**

**Usage:** Fresh market specialty

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

**Maturity:** Early

**Tubers:** Round tubers with red skin and yellow flesh. Tubers are resistant to hollow heart, blackspot bruise, second growth and shatter bruise.

**Yield Potential:** High (avg. 440 cwt/acre) and a high percentage of US No. 1 tubers (84%)

**Specific Gravity:** Low (1.071)

Detailed data summary for CO97232-2R/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	440	416-471	
Yield US #1 (Cwt/A)	7	371	318-420	
% US #1	7	84	76-91	
Yield >10 oz (Cwt/A)	7	89	43-148	
Yield <4 oz (Cwt/A)	7	66	36-100	
% External Defects <sup>1</sup>	7	0.8	0.3-1.7	
% Hollow Heart <sup>2</sup>	7	1.0	0.0-2.7	
% Stand	7	93	85-99	
Emergence Uniformity	7	3.1	2.8-3.5	
Vine Vigor <sup>3</sup>	7	3.3	3.0- 4.0	
Stems/Plant	7	3.3	2.6-4.0	
Vine Size <sup>4</sup>	7	2.6	2.0-3.0	
Vine Type <sup>5</sup>	7	2.0	2.0-2.0	
Vine Maturity <sup>6</sup>	7	2.6	2.0-3.0	
Blackspot <sup>7</sup>	Bud End	8	4.7	4.1-5.0
	Stem End	8	4.4	3.5-5.0
	Average	8	4.5	
Weight Loss <sup>8</sup>	8	4.2	1.5-8.8	
Dormancy <sup>9</sup>	8	69	49-94	
Enzymatic Browning <sup>10</sup>	8	4.4	4.0-5.0	
Specific Gravity	8	1.071	1.069-1.075	
Fry Color <sup>11</sup>	Harvest	8	1.1	0.0-2.0
	Storage	8	1.8	1.0-2.0
Fry Texture <sup>12</sup>	Harvest	8	2.1	1.0-3.0
	Storage	8	2.4	2.0-3.0

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.