



### **CO99076-6R**

**Pedigree:** AC91848-1 x Rio Colorado

**Developer:** Colorado State University

**Plant Variety Protection:**

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

### **Incentives for Production**

- ★ Yield potential
- ★ Attractive tuber type
- ★ Early maturity

### **General Characteristics**

**Usage:** Fresh market

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

**Maturity:** Early

**Tubers:** Round tubers with red skin and white flesh. Tubers are resistant to hollow heart and second growth.

**Yield Potential:** Medium-high (avg. 403 cwt/acre) and 78% of US No. 1 tubers

**Specific Gravity:** Medium (1.087)

Detailed data summary for CO99076-6R.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	403	379-448	
Yield US #1 (Cwt/A)	7	316	262-344	
% US #1	7	78	68-87	
Yield >10 oz (Cwt/A)	7	60	17-100	
Yield <4 oz (Cwt/A)	7	79	45-102	
% External Defects <sup>1</sup>	7	2.2	0.5-4.8	
% Hollow Heart <sup>2</sup>	7	0.0	0.0-0.3	
% Stand	7	96	92-99	
Emergence Uniformity	7	3.4	2.8-4.0	
Vine Vigor <sup>3</sup>	7	3.6	3.0-4.3	
Stems/Plant	7	4.0	2.4-4.8	
Vine Size <sup>4</sup>	7	3.1	3.0-3.3	
Vine Type <sup>5</sup>	7	2.6	2.3-3.0	
Vine Maturity <sup>6</sup>	7	1.6	1.0-2.3	
Blackspot <sup>7</sup>	Bud End	8	4.1	3.1-5.0
	Stem End	8	3.3	2.3-4.8
	Average	8	3.7	
Weight Loss <sup>8</sup>	8	6.6	1.7-8.7	
Dormancy <sup>9</sup>	8	69	56-79	
Enzymatic Browning <sup>10</sup>	8	1.6	1.0-2.0	
Specific Gravity	8	1.087	1.082-1.090	
Fry Color <sup>11</sup>	Harvest	8	2.1	1.0-3.0
	Storage	8	2.8	2.0-3.0
Fry Texture <sup>12</sup>	Harvest	8	2.4	2.0-3.0
	Storage	8	2.0	1.0-3.0

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.