



CO99256-2R

Pedigree: Rio Colorado x Colorado Rose

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Attractive tuber type
- ★ Small tuber size profile

General Characteristics

Usage: Fresh market

Plant: Large vine size, semi-erect plants with purple flowers

Maturity: Medium

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

Yield Potential: Very high (avg. 522 cwt/acre) and 69% of US No. 1 tubers

Specific Gravity: Medium (1.089)

Detailed data summary for CO99256-2R.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	522	422-571	
Yield US #1 (Cwt/A)	7	361	235-431	
% US #1	7	69	56-78	
Yield >10 oz (Cwt/A)	7	49	9-81	
Yield <4 oz (Cwt/A)	7	159	113-200	
% External Defects ¹	7	0.4	0.1-0.8	
% Hollow Heart ²	7	0.1	0.0-0.3	
% Stand	7	98	96-100	
Emergence Uniformity	7	3.1	2.8-3.8	
Vine Vigor ³	7	3.2	2.8-4.0	
Stems/Plant	7	3.8	2.9-4.8	
Vine Size ⁴	7	4.2	3.8-5.0	
Vine Type ⁵	7	3.1	3.0-3.3	
Vine Maturity ⁶	7	2.9	2.5-3.0	
Blackspot ⁷	Bud End	8	4.0	2.6-5.0
	Stem End	8	3.8	2.6-4.8
	Average	8	3.9	
Weight Loss ⁸	8	5.3	1.6-7.3	
Dormancy ⁹	8	93	84-118	
Enzymatic Browning ¹⁰	8	2.8	1.8-3.4	
Specific Gravity	8	1.089	1.080-1.098	
Fry Color ¹¹	Harvest	8	1.1	1.0-2.0
	Storage	8	1.9	1.0-2.0
Fry Texture ¹²	Harvest	8	2.9	2.0-3.0
	Storage	8	2.8	2.0-3.0

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.