



Canela Russet (AC92009-4RU)

Pedigree: A8343-12 x A8784-3

Developers: Colorado State University and
USDA-ARS

Plant Variety Protection: PVP No. 200800122

Seed Availability: Certified seed is available from
producers in Colorado

Incentives for Production

- ★ High percentage of US No. 1 tubers
- ★ Long term storage potential
- ★ High specific gravity

General Characteristics

Usage: Fresh market

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

Maturity: Medium

Tubers: Oblong-long tubers with medium russet skin and white flesh. Tubers are resistant to hollow heart, second growth, and blackspot bruise.

Yield Potential: Medium (avg. 369 cwt/acre) and very high percentage of US No. 1 tubers (90 %)

Specific Gravity: High (1.097)

Detailed data summary for Canela Russet.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	27	352	214-468	
Yield US #1 (Cwt/A)	27	316	182-421	
% US #1	27	90	77-94	
Yield >10 oz (Cwt/A)	27	104	28-203	
Yield <4 oz (Cwt/A)	27	31	14-61	
% External Defects ¹	27	1.1	0.0-6.0	
% Hollow Heart ²	27	0.1	0.0-0.9	
% Stand	26	95	82-99	
Emergence Uniformity	26	2.8	1.5-3.8	
Vine Vigor ³	26	2.5	1.0-3.3	
Stems/Plant	26	1.9	1.1-4.2	
Vine Size ⁴	26	3.8	3.0-5.0	
Vine Type ⁵	26	3.6	3.0 4.3	
Vine Maturity ⁶	26	3.2	2.8-3.8	
Blackspot ⁷	Bud End	34	4.8	3.7-5.0
	Stem End	34	4.4	2.5-5.0
	Average	34	4.6	
Weight Loss ⁸	34	3.5	1.3-7.0	
Dormancy ⁹	34	142	83-195	
Enzymatic Browning ¹⁰	34	4.5	3.4-5.0	
Specific Gravity	34	1.096	1.075-1.111	
Fry Color ¹¹	Harvest	34	1.8	0.0-3.0
	Storage	34	2.2	0.0-4.0
Fry Texture ¹²	Harvest	34	3.8	3.0-5.0
	Storage	34	3.8	3.0-5.0

Refer to footnotes on next page

Footnotes for Table on previous page:

- ¹Percent external defects based on the proportion of the total sample weight with significant defects.
- ²Percent hollow heart calculated as follows: (Weight of tubers >10 ounces with defects/total sample weight) x 100.
- ³Vine vigor is rated on a 1 to 5 scale, with 5 indicating very vigorous vines.
- ⁴Vine size is rated on a 1 to 5 scale, with 5 indicating very large vines.
- ⁵Vine type is rated on a 1 to 5 scale, with 5 indicating very upright vines.
- ⁶Vine maturity is rated on the following basis: 1=very early; 2=early; 3=medium; 4=late; and 5=very late.
- ⁷Blackspot was rated on a 1 to 5 scale, with 5 indicating no discoloration.
- ⁸Tubers were stored at 45F for approximately 3 months.
- ⁹Days from harvest to first visible growth. Tubers were stored at 45F.
- ¹⁰Degree of darkening rated at 60 minutes after slicing tubers lengthwise. Rated on a 1 to 5 scale, with 5 indicating no discoloration.
- ¹¹Chip 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.
- ¹²Fry 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.