



**AC99330-1P/Y**

**Pedigree:** Inka Gold x A89655-5DY

**Developers:** Colorado State University and  
USDA-ARS

**Plant Variety Protection:** PVP No. 201500348

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

**Incentives for Production**

- \* High yield potential
- \* Attractive tuber type
- \* Dark yellow flesh

**General Characteristics**

**Usage:** Fresh market specialty

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

**Maturity:** Medium

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

**Yield Potential:** High (avg. 495 cwt/acre) and 58% of US No. 1 tubers, small tubers size profile

**Specific Gravity:** Medium (1.082)

Detailed data summary for AC99330-1P/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	7	495	441-531	
Yield US #1 (Cwt/A)	7	288	208-376	
% US #1	7	58	43-74	
Yield >10 oz (Cwt/A)	7	24	3-69	
Yield <4 oz (Cwt/A)	7	207	129-271	
% External Defects <sup>1</sup>	7	0.0	0.0-0.2	
% Hollow Heart <sup>2</sup>	7	0.2	0.0-0.6	
% Stand	7	98	96-99	
Emergence Uniformity	7	3.2	2.8-3.8	
Vine Vigor <sup>3</sup>	7	3.7	3.0-4.5	
Stems/Plant	7	4.9	3.0-6.7	
Vine Size <sup>4</sup>	7	3.4	2.8-4.0	
Vine Type <sup>5</sup>	7	2.5	2.0-3.0	
Vine Maturity <sup>6</sup>	7	2.9	2.0-3.0	
Blackspot <sup>7</sup>	Bud End	8	4.7	4.0-5.0
	Stem End	8	4.4	3.7-4.8
	Average	8	4.6	
Weight Loss <sup>8</sup>	8	3.3	1.4-5.0	
Dormancy <sup>9</sup>	8	60	49-66	
Enzymatic Browning <sup>10</sup>	8	2.9	2.2-3.6	
Specific Gravity	8	1.082	1.075-1.090	
Fry Color <sup>11</sup>	Harvest	8	1.9	1.0-4.0
	Storage	8	3.1	3.0-4.0
Fry Texture <sup>12</sup>	Harvest	8	2.9	2.0-4.0
	Storage	8	3.1	3.0-4.0

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.