



## **CO05035-1PW/Y**

**Pedigree:** Masquerade x Romanze

**Developer:** Colorado State University

**Plant Variety Protection:** No

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

### **Incentives for Production**

- ★ Very high yield potential
- ★ Attractive tuber type
- ★ High percentage of US No. 1 tubers

### **General Characteristics**

**Usage:** Fresh market specialty

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

**Maturity:** Medium

**Tubers:** Oblong tubers with white and purple skin and yellow flesh. Tubers are resistant to second growth and growth crack.

**Yield Potential:** High (avg. 472 cwt/acre) and 91% US No. 1 tubers

**Specific Gravity:** Medium (1.081)

Detailed data summary for CO05035-1PW/Y

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	472	416-560	
Yield US #1 (Cwt/A)	4	429	379-525	
% US #1	4	91	88-94	
Yield >10 oz (Cwt/A)	4	181	139-221	
Yield <4 oz (Cwt/A)	4	38	31-45	
% External Defects <sup>1</sup>	4	1.3	0.0-2.1	
% Hollow Heart <sup>2</sup>	4	0.7	0.0-2.1	
% Stand	4	93	84-98	
Emergence Uniformity	4	3.2	2.8-4.0	
Vine Vigor <sup>3</sup>	4	3.3	2.8-4.0	
Stems/Plant	4	3.8	2.9-4.2	
Vine Size <sup>4</sup>	4	4.0	3.5-4.3	
Vine Type <sup>5</sup>	4	2.7	2.0-3.3	
Vine Maturity <sup>6</sup>	4	3.3	3.0-4.0	
Blackspot <sup>7</sup>	Bud End	5	4.9	4.8-5.0
	Stem End	5	4.7	4.5-5.0
	Average	5	4.8	
Weight Loss <sup>8</sup>	5	2.8	2.3-4.1	
Dormancy <sup>9</sup>	5	47	34-70	
Enzymatic Browning <sup>10</sup>	5	4.2	3.2-4.6	
Specific Gravity	5	1.081	1.078-1.085	
Fry Color <sup>11</sup>	Harvest	5	2.4	2.0-3.0
	Storage	5	3.0	2.0-4.0
Fry Texture <sup>12</sup>	Harvest	5	2.8	2.0-3.0
	Storage	5	3.0	3.0-3.0

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>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.