



CO09036-2RU

Pedigree: AO98282-5 x CO03267-4RU

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Fresh and processing potential
- ★ Low incidence of external defects

General Characteristics

Usage: Dual purpose

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

Maturity: Medium

Tubers: Long tubers with russet skin and white flesh. Low incidence of external defects. Resistant to black spot bruise.

Yield Potential: High (avg. 421 cwt/acre) and 75% US No. 1 tubers

Specific Gravity: High (1.092)

Detailed data summary for CO09036-2RU.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	421	359 - 505	
Yield US #1 (Cwt/A)	4	322	241 - 424	
% US #1	4	75	66 - 84	
Yield >10 oz (Cwt/A)	4	69	39 - 139	
Yield <4 oz (Cwt/A)	4	94	70 - 119	
% External Defects ¹	4	1.4	0.4 - 2.2	
% Hollow Heart ²	4	1.5	0.0 - 4.4	
% Stand	4	98	96 - 100	
Emergence Uniformity	4	3.0	2.3 - 4.0	
Vine Vigor ³	4	3.3	2.8 - 3.8	
Stems/Plant	4	3.2	2.6 - 4.0	
Vine Size ⁴	4	4.2	3.5 - 5.0	
Vine Type ⁵	4	2.9	2.8 - 3.0	
Vine Maturity ⁶	4	3.3	3.0 - 3.8	
Blackspot ⁷	Bud End	5	5.0	4.9 - 5.0
	Stem End	5	4.7	4.4 - 5.0
	Average	5	4.9	
Weight Loss ⁸	5	2.3	1.9 - 2.9	
Dormancy ⁹	5	77	48 - 103	
Enzymatic Browning ¹⁰	5	4.1	3.0 - 4.8	
Specific Gravity	5	1.092	1.082 - 1.099	
Fry Color ¹¹	Harvest	4	1.0	1.0 - 1.0
	Storage	4	0.8	0.0 - 2.0
Fry Texture ¹²	Harvest	4	4.8	4.0 - 5.0
	Storage	4	4.3	4.0 - 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.

¹¹Reconditioned 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.