



CO09079-5PW/Y

Pedigree: CO04117-5PW/Y x AO0286-3Y

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Medium-early vine maturity
- ★ Low incidence of internal defects
- ★ Attractive tuber type

General Characteristics

Usage: Specialty

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

Maturity: Medium-early

Tubers: Oval tubers with purple and white skin and yellow flesh. Tubers are moderately resistant to external defects.

Yield Potential: Medium (avg. 349 cwt/acre) and 32% US No. 1 tubers

Specific Gravity: Low (1.072)

Detailed data summary for CO09079-5PW/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	349	279 - 417	
Yield US #1 (Cwt/A)	4	116	68 - 171	
% US #1	4	32	24 - 41	
Yield >10 oz (Cwt/A)	4	7	3 - 10	
Yield <4 oz (Cwt/A)	4	232	209 - 248	
% External Defects ¹	4	0.5	0.0 - 1.5	
% Hollow Heart ²	4	0.0	0.0 - 0.0	
% Stand	4	95	90 - 100	
Emergence Uniformity	4	2.9	2.5 - 3.3	
Vine Vigor ³	4	3.0	2.3 - 3.5	
Stems/Plant	4	3.4	3.3 - 3.7	
Vine Size ⁴	4	3.1	2.5 - 3.8	
Vine Type ⁵	4	2.9	2.5 - 3.0	
Vine Maturity ⁶	4	2.4	1.5 - 3.0	
Blackspot ⁷	Bud End	5	5.0	5.0 - 5.0
	Stem End	5	4.9	4.7 - 5.0
	Average	5	5.0	
Weight Loss ⁸	5	2.6	2.1 - 3.0	
Dormancy ⁹	5	95	48 - 112	
Enzymatic Browning ¹⁰	5	4.4	3.0 - 4.8	
Specific Gravity	5	1.072	1.070 - 1.074	
Fry Color ¹¹	Harvest	4	3.5	3.0 - 4.0
	Storage	4	3.5	3.0 - 4.0
Fry Texture ¹²	Harvest	4	2.0	1.0 - 3.0
	Storage	4	2.3	2.0 - 3.0

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.