



CO09128-5W/Y

Pedigree: A00293-2Y x CO03060-2W/Y

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

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

General Characteristics

Usage: Specialty

Plant: Moderate vine size with white flowers.

Maturity: Early

Tubers: Round tubers with white skin and yellow flesh.

Yield Potential: Moderate (avg. 352 cwt/acre) and 24% US No. 1 tubers

Specific Gravity: Medium (1.087)

Detailed data summary for CO09128-5W/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	352	299 - 379	
Yield US #1 (Cwt/A)	4	82	54 - 110	
% US #1	4	24	15 - 36	
Yield >10 oz (Cwt/A)	4	0	0 - 1.0	
Yield <4 oz (Cwt/A)	4	269	187 - 300	
% External Defects ¹	4	0.3	0.0 - 0.5	
% Hollow Heart ²	4	0.0	0.0 - 0.0	
% Stand	4	99	98 - 100	
Emergence Uniformity	4	4.0	3.5 - 4.5	
Vine Vigor ³	4	3.9	3.5 - 4.3	
Stems/Plant	4	6.3	5.3 - 6.9	
Vine Size ⁴	4	2.7	2.0 - 3.5	
Vine Type ⁵	4	2.2	2.0 - 2.5	
Vine Maturity ⁶	4	2.1	1.5 - 2.8	
Blackspot ⁷	Bud End	5	4.1	3.3 - 4.8
	Stem End	5	3.8	3.1 - 4.7
	Average	5	3.9	
Weight Loss ⁸	5	3.2	2.1 - 4.3	
Dormancy ⁹	5	41	32 - 54	
Enzymatic Browning ¹⁰	5	4.1	3.2 - 5.0	
Specific Gravity	5	1.087	1.085 - 1.091	
Fry Color ¹¹	Harvest	4	0.8	0.0 - 1.0
	Storage	4	1.5	1.0 - 2.0
Fry Texture ¹²	Harvest	4	2.5	1.0 - 4.0
	Storage	4	2.5	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.