



## **CO09205-2RU**

**Pedigree:** AOA95154-1 x CO95086-8RU

**Developer:** Colorado State University

**Plant Variety Protection:**

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

## **Incentives for Production**

- ★ High % US No. 1 tubers
- ★ Fresh and processing potential
- ★ Medium-early maturity

## **General Characteristics**

**Usage:** Dual purpose

**Plant:** Moderate vine size, semi-erect plant with light purple flowers.

**Maturity:** Medium-early

**Tubers:** Oblong tubers with russet skin and white flesh. Resistant to hollow heart and black spot bruise.

**Yield Potential:** Moderate (avg. 370 cwt/acre) and 86% US No. 1 tubers

**Specific Gravity:** Low (1.076)

Detailed data summary for CO09205-2RU.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	370	314 - 416	
Yield US #1 (Cwt/A)	4	317	272 - 361	
% US #1	4	86	80 - 89	
Yield >10 oz (Cwt/A)	4	47	35 - 75	
Yield <4 oz (Cwt/A)	4	43	33 - 57	
% External Defects <sup>1</sup>	4	2.4	1.0 - 3.9	
% Hollow Heart <sup>2</sup>	4	0.0	0.0 - 0.0	
% Stand	4	100	99 - 100	
Emergence Uniformity	4	2.9	2.5 - 3.3	
Vine Vigor <sup>3</sup>	4	2.5	2.0 - 3.0	
Stems/Plant	4	3.2	2.4 - 4.0	
Vine Size <sup>4</sup>	4	2.6	2.0 - 3.0	
Vine Type <sup>5</sup>	4	2.6	2.0 - 3.0	
Vine Maturity <sup>6</sup>	4	2.5	2.0 - 3.0	
Blackspot <sup>7</sup>	Bud End	5	4.9	4.6 - 5.0
	Stem End	5	4.5	4.2 - 4.8
	Average	5	4.7	
Weight Loss <sup>8</sup>	5	2.2	1.7 - 3.1	
Dormancy <sup>9</sup>	5	46	35 - 61	
Enzymatic Browning <sup>10</sup>	5	4.1	2.8 - 5.0	
Specific Gravity	5	1.076	1.074 - 1.078	
Fry Color <sup>11</sup>	Harvest	4	0.5	0.0 - 1.0
	Storage	4	1.3	1.0 - 2.0
Fry Texture <sup>12</sup>	Harvest	4	3.0	2.0 - 4.0
	Storage	4	3.5	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>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.