



CO09218-4W/Y

Pedigree: ATC00293-1W/Y x CO00412-5W/Y

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Low incidence of internal defects
- ★ Attractive tuber type

General Characteristics

Usage: Specialty

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

Maturity: Late

Tubers: Oval tubers with white skin and yellow flesh.

Yield Potential: High (avg. 417 cwt/acre) and 64% US No. 1 tubers

Specific Gravity: Low (1.074)

Detailed data summary for CO09218-4W/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	417	358 - 496	
Yield US #1 (Cwt/A)	4	270	172 - 375	
% US #1	4	64	46 - 76	
Yield >10 oz (Cwt/A)	4	19	5 - 48	
Yield <4 oz (Cwt/A)	4	141	100 - 193	
% External Defects ¹	4	1.4	0.6 - 2.5	
% Hollow Heart ²	4	0.1	0.0 - 0.3	
% Stand	4	96	86 - 100	
Emergence Uniformity	4	2.3	1.5 - 3.0	
Vine Vigor ³	4	2.1	1.8 - 2.5	
Stems/Plant	4	4.2	3.9 - 4.9	
Vine Size ⁴	4	4.0	3.5 - 4.3	
Vine Type ⁵	4	2.9	2.5 - 3.0	
Vine Maturity ⁶	4	3.9	3.5 - 4.0	
Blackspot ⁷	Bud End	5	4.3	3.4 - 5.0
	Stem End	5	3.6	2.8 - 4.8
	Average	5	4.0	
Weight Loss ⁸	5	3.0	2.2 - 3.8	
Dormancy ⁹	5	67	55 - 84	
Enzymatic Browning ¹⁰	5	3.4	2.2 - 4.4	
Specific Gravity	5	1.074	1.064 - 1.079	
Fry Color ¹¹	Harvest	4	2.0	1.0 - 3.0
	Storage	4	2.3	2.0 - 3.0
Fry Texture ¹²	Harvest	4	2.0	2.0 - 2.0
	Storage	4	2.0	1.0 - 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.