



AC10376-1-2012W/Y

Pedigree: Gala x Granola

Developer: Colorado State University and USDA/ARS

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Long term storage potential
- ★ Moderately resistant to PVY

General Characteristics

Usage: Fresh market Yellow

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

Maturity: Medium

Tubers: Oval tubers with white skin and yellow flesh. Tubers are resistant to internal defects.

Yield Potential: Very high (avg. 435 cwt/acre) and 72% US No. 1 tubers

Specific Gravity: Medium (1.081)

Detailed data summary for AC10376-1-2012W/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	435	347 - 533	
Yield US #1 (Cwt/A)	4	317	222 - 417	
% US #1	4	72	64 - 78	
Yield >10 oz (Cwt/A)	4	50	20 - 90	
Yield <4 oz (Cwt/A)	4	111	101 - 123	
% External Defects ¹	4	1.7	0.6 - 3.0	
% Hollow Heart ²	4	0.1	0.0 - 0.2	
% Stand	4	99	96 - 100	
Emergence Uniformity	4	3.1	2.8 - 3.5	
Vine Vigor ³	4	3.2	2.0 - 4.0	
Stems/Plant	4	2.7	2.6 - 3.0	
Vine Size ⁴	4	3.6	3.0 - 4.0	
Vine Type ⁵	4	3.2	3.0 - 3.3	
Vine Maturity ⁶	4	3.5	3.0 - 4.0	
Blackspot ⁷	Bud End	5	4.9	4.7 - 5.0
	Stem End	5	4.6	4.4 - 4.7
	Average	5	4.8	
Weight Loss ⁸	5	2.5	2.2 - 3.3	
Dormancy ⁹	5	116	102 - 145	
Enzymatic Browning ¹⁰	5	3.2	2.6 - 3.8	
Specific Gravity	5	1.081	1.074 - 1.089	
Fry Color ¹¹	Harvest	5	2.6	1.0 - 3.0
	Storage	5	3.4	3.0 - 4.0
Fry Texture ¹²	Harvest	5	2.6	2.0 - 3.0
	Storage	5	3.0	2.0 - 4.0

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.