



CO10064-1W/Y

Pedigree: CO00412-5W/Y x CO04099-4W/Y

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ High solids
- ★ Attractive tuber type

General Characteristics

Usage: Fresh market Yellow

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

Maturity: Medium

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

Yield Potential: High (avg. 406 cwt/acre) and 66% US No. 1 tubers

Specific Gravity: High (1.095)

Detailed data summary for CO10064-1W/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	406	328-473	
Yield US #1 (Cwt/A)	4	269	196-328	
% US #1	4	66	59-71	
Yield >10 oz (Cwt/A)	4	31	10-48	
Yield <4 oz (Cwt/A)	4	132	101-161	
% External Defects ¹	4	1.3	0.3-2.0	
% Hollow Heart ²	4	0.0	0.0-0.0	
% Stand	4	100	99-100	
Emergence Uniformity	4	3.3	2.8-3.5	
Vine Vigor ³	4	3.3	2.8-4.0	
Stems/Plant	4	4.1	3.9-4.6	
Vine Size ⁴	4	4.0	4.0-4.0	
Vine Type ⁵	4	3.1	3.0-3.5	
Vine Maturity ⁶	4	3.2	3.0-3.8	
Blackspot ⁷	Bud End	5	4.6	4.4-4.8
	Stem End	5	3.9	2.9-4.6
	Average	5	4.3	
Weight Loss ⁸	5	2.6	1.7-3.5	
Dormancy ⁹	5	88	62-124	
Enzymatic Browning ¹⁰	5	3.7	2.6-4.8	
Specific Gravity	5	1.095	1.084-1.101	
Fry Color ¹¹	Harvest	5	0.2	0.0-1.0
	Storage	5	0.8	0.0-1.0
Fry Texture ¹²	Harvest	5	3.4	3.0-4.0
	Storage	5	3.4	3.0-4.0

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.