



CO10098-5W/Y

Pedigree: CO04099-3W/Y x CO04099-4W/Y

Developer: Colorado State University

Plant Variety Protection:

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ Attractive tuber type
- ★ High solids
- ★ Good flavor attributes

General Characteristics

Usage: Fresh Market Yellow

Plant: Medium vine size, red-purple flowers.

Maturity: Medium

Tubers: Round tubers with white skin and yellow flesh.

Yield Potential: Low (avg. 296 cwt/acre) and 33% US No. 1 tubers

Specific Gravity: Very high (1.104)

Detailed data summary for CO10098-5W/Y.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	296	219 - 352	
Yield US #1 (Cwt/A)	4	104	34 - 153	
% US #1	4	33	15 - 43	
Yield >10 oz (Cwt/A)	4	5	0 - 17	
Yield <4 oz (Cwt/A)	4	190	177 - 205	
% External Defects ¹	4	0.7	0.0 - 1.9	
% Hollow Heart ²	4	0.0	0.0 - 0.0	
% Stand	4	95	92 - 96	
Emergence Uniformity	4	3.1	2.8 - 3.5	
Vine Vigor ³	4	3.6	3.3 - 4.0	
Stems/Plant	4	4.9	4.4 - 5.2	
Vine Size ⁴	4	2.9	2.3 - 3.5	
Vine Type ⁵	4	2.4	2.0 - 2.5	
Vine Maturity ⁶	4	2.9	2.5 - 3.0	
Blackspot ⁷	Bud End	5	4.5	3.6 - 4.9
	Stem End	5	3.3	2.8 - 3.9
	Average	5	3.9	
Weight Loss ⁸	5	4.2	2.3 - 5.5	
Dormancy ⁹	5	53	32 - 103	
Enzymatic Browning ¹⁰	5	4.1	3.6 - 4.8	
Specific Gravity	5	1.104	1.097 - 1.107	
Fry Color ¹¹	Harvest	5	0.4	0.0 - 1.0
	Storage	5	0.8	0.0 - 1.0
Fry Texture ¹²	Harvest	5	2.8	1.0 - 4.0
	Storage	5	3.2	1.0 - 5.0

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.