



### **Rocky Mountain Russet**

**Pedigree:** AWN86514-2 x CO98009-3RU

**Developer:** Colorado State University

**Plant Variety Protection:**

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

### **Incentives for Production**

- ★ High yield potential
- ★ Processing potential
- ★ Resistance to PVY

### **General Characteristics**

**Usage:** Dual purpose with fresh and processing potential

**Plant:** Medium-large vine size, semi-erect plants with white flowers

**Maturity:** Late

**Tubers:** Oblong tubers with russet skin and white flesh. Tubers are resistant to blackspot bruise, growth crack, second growth, and hollow heart.

**Yield Potential:** High (avg. 461 cwt/acre) and high percentage of US No. 1 tubers (89%)

**Specific Gravity:** High (1.09:)

Detailed data summary for Rocky Mountain Russet.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	6	461	420-531	
Yield US #1 (Cwt/A)	6	409	357-485	
% US #1	6	89	83-92	
Yield >10 oz (Cwt/A)	6	135	87-188	
Yield <4 oz (Cwt/A)	6	36	28-54	
% External Defects <sup>1</sup>	6	3.6	1.4-7.2	
% Hollow Heart <sup>2</sup>	6	1.5	0.3-3.4	
% Stand	6	99	96-100	
Emergence Uniformity	6	3.4	3.0-3.8	
Vine Vigor <sup>3</sup>	6	3.3	2.5-3.8	
Stems/Plant	6	3.1	2.7-3.7	
Vine Size <sup>4</sup>	6	4.4	4.0-5.0	
Vine Type <sup>5</sup>	6	3.1	3.0-3.5	
Vine Maturity <sup>6</sup>	6	3.7	3.0-4.0	
Blackspot <sup>7</sup>	Bud End	7	4.6	3.2 5.0
	Stem End	7	4.2	3.4 4.8
	Average	7	4.4	
Weight Loss <sup>8</sup>	7	3.0	2.5-3.7	
Dormancy <sup>9</sup>	7	62	41-84	
Enzymatic Browning <sup>10</sup>	7	2.5	2.0 4.2	
Specific Gravity	7	1.098	1.093-1.106	
Fry Color <sup>11</sup>	Harvest	7	0.3	0.0 1.0
	Storage	7	0.6	0.0 1.0
Fry Texture <sup>12</sup>	Harvest	7	3.4	3.0-4.0
	Storage	7	3.7	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>Chip color was rated using the Snack Food Association 1-5 scale. Ratings of  $\leq 2.0$  are acceptable. 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.