



## Chipeta

**Pedigree:** WNC612-13 x Wischip

**Developer:** Colorado State University

**Plant Variety Protection:**

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

## Incentives for Production

- ★ High yield potential
- ★ Accumulates less sugars in storage
- ★ Resistant to internal and external defects

## General Characteristics

**Usage:** Chipping

**Plant:** Large vine size, with upright plants and reddish-purple flowers

**Maturity:** Medium-late

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

**Yield Potential:** Very high (avg. 520 cwt/acre) and 84% US No. 1 tubers

**Specific Gravity:** High (1.090)

Detailed data summary for Chipeta.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	57	520	355-757	
Yield US #1 (Cwt/A)	57	438	249-606	
% US #1	57	84	64-92	
Yield >10 oz (Cwt/A)	57	174	52-388	
Yield <4 oz (Cwt/A)	57	50	21-119	
% External Defects <sup>1</sup>	57	6.1	1.1-20.6	
% Hollow Heart <sup>2</sup>	57	0.6	0.0-4.0	
% Stand	57	98	91-100	
Emergence Uniformity	50	3.6	3.0-5.0	
Vine Vigor <sup>3</sup>	50	4.2	3.2-5.0	
Stems/Plant	56	3.2	1.9-4.9	
Vine Size <sup>4</sup>	50	4.5	4.0-5.0	
Vine Type <sup>5</sup>	50	3.1	2.5-4.0	
Vine Maturity <sup>6</sup>	57	3.4	3.0-4.5	
Blackspot <sup>7</sup>	Bud End	83	4.1	2.2-5.0
	Stem End	83	3.8	1.4-5.0
	Average	85	4.0	
Weight Loss <sup>8</sup>	85	2.8	1.0-8.0	
Dormancy <sup>9</sup>	81	99	66-153	
Enzymatic Browning <sup>10</sup>	82	4.0	2.4-5.0	
Specific Gravity	85	1.090	1.070-1.108	
Chip Color <sup>11</sup>	40	85	4.5	3.0-5.0
	40R	85	3.8	1.5-5.0
	50	85	2.7	1.0-5.0
	50R	85	2.5	1.0-4.5

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>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.