



Keystone Russet

Pedigree: CalWhite x A7875-5

Developer: Colorado State University

Plant Variety Protection: 200100101

Seed Availability: San Luis Valley Research Center

Incentives for Production

- ★ High yield potential
- ★ Resistant to Verticillium wilt and Common scab
- ★ Stores well with few internal defects

General Characteristics

Usage: Fresh Market

Plant: Medium-large vine, semi-erect growth habit with white flowers.

Maturity: Medium-late

Tubers: Oblong tubers with light russet skin and white flesh.

Yield Potential: High (avg. 467 cwt/acre) and 88% US No. 1 tubers

Specific Gravity: Medium (1.080)

Detailed data summary for Keystone Russet.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	15	467	361 - 569	
Yield US #1 (Cwt/A)	15	413	327 - 507	
% US #1	15	88	83 - 91	
Yield >10 oz (Cwt/A)	15	134	62 - 223	
Yield <4 oz (Cwt/A)	15	47	28 - 82	
% External Defects ¹	15	1.5	0.0 - 3.4	
% Hollow Heart ²	15	0.0	0.0 - 0.3	
% Stand	15	98	95 - 100	
Emergence Uniformity	11	3.3	2.8 - 4.0	
Vine Vigor ³	11	2.9	2.0 - 4.0	
Stems/Plant	15	3.7	2.7 - 4.9	
Vine Size ⁴	11	3.5	3.0 - 4.0	
Vine Type ⁵	11	2.9	2.8 - 3.0	
Vine Maturity ⁶	15	3.1	3.0 - 3.5	
Blackspot ⁷	Bud End	15	4.9	3.6 - 5.0
	Stem End	15	4.9	4.3 - 5.0
	Average	15	4.9	
Weight Loss ⁸	15	3.6	1.0 - 5.2	
Dormancy ⁹	14	69	49 - 88	
Enzymatic Browning ¹⁰	15	4.7	3.8 - 5.0	
Specific Gravity	15	1.080	1.066 - 1.090	
Fry Color ¹¹	Harvest	14	2.8	2.0 - 4.0
	Storage	14	3.4	3.0 - 4.0
Fry Texture ¹²	Harvest	14	3.0	1.0 - 4.0
	Storage	14	2.9	1.0 - 3.0

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.