



**CO5028-4P/PY**

**Pedigree:** AC99329-4R/Y x CO97227-2P/PW

**Developer:** Colorado State University

**Plant Variety Protection:** No

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

**Incentives for Production**

- ★ High yield potential
- ★ Attractive tuber type
- ★ Yellow and purple flesh

**General Characteristics**

**Usage:** Fresh market specialty

**Plant:** Large vine size, semi-erect plants with purple flowers

**Maturity:** Medium

**Tubers:** Oblong tubers with purple skin and purple and yellow flesh. Tubers are resistant to second growth, hollow heart. Small tuber size profile

**Yield Potential:** High (avg. 457 cwt/acre) and 69% US No. 1 tubers

**Specific Gravity:** Medium (1.083)

Detailed data summary for CO05028-4P/PY.

Variable	# Trials	Mean	Range	
Total Yield (Cwt/A)	4	457	393-568	
Yield US #1 (Cwt/A)	4	322	202-452	
% US #1	4	69	52-80	
Yield >10 oz (Cwt/A)	4	51	130-89	
Yield <4 oz (Cwt/A)	4	132	100-188	
% External Defects <sup>1</sup>	4	0.5	0.3-0.7	
% Hollow Heart <sup>2</sup>	4	0.0	0.0-0.0	
% Stand	4	96	93-99	
Emergence Uniformity	4	3.4	3.0-4.0	
Vine Vigor <sup>3</sup>	4	3.4	2.5-4.0	
Stems/Plant	4	3.2	2.2-3.8	
Vine Size <sup>4</sup>	4	3.9	3.5-4.0	
Vine Type <sup>5</sup>	4	3.0	3.0-3.0	
Vine Maturity <sup>6</sup>	4	3.0	2.8-3.3	
Blackspot <sup>7</sup>	Bud End	1	4.9	4.9-4.9
	Stem End	1	4.9	4.9-4.9
	Average	1	4.9	
Weight Loss <sup>8</sup>	5	3.4	2.7-4.5	
Dormancy <sup>9</sup>	5	60	49-91	
Enzymatic Browning <sup>10</sup>	4	4.0	2.3-4.8	
Specific Gravity	5	1.083	1.078-1.088	
Fry Color <sup>11</sup>	Harvest	4	1.3	1.0-2.0
	Storage	4	1.5	0.0-3.0
Fry Texture <sup>12</sup>	Harvest	5	2.6	2.0-3.0
	Storage	5	3.4	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>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.