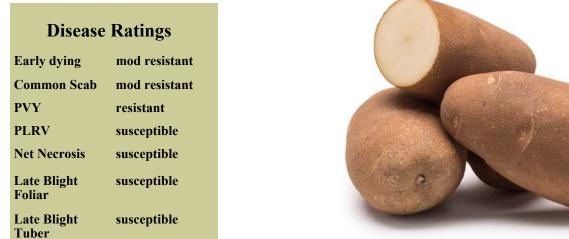
## **Castle Russet** POR06V12-3 Long, medium to late russet, suitable for fresh and processing

- Cold sweetening resistance
- Resistant to Fusarium dry rot
- Resistant to Corky Ring Spot
- High dry matter
- High US 1 tuber yield
- Moderate Dormancy

- Resistant to PVY
- Erwinia soft rot resistant
- Resistant to PMTV
- Good culinary quality
- Medium fertility requirements
- PA00V6-4 x PA01N22-1



## Weakness: Moderate Glycoalkaloid levels and Hollow Heart

Summary of three years data grown in Western Regional trials in Oregon, Washington	n,
Idaho, Colorado, and California, 2013-15.	_

Clone	Total	US #1			FRY <sup>2</sup>	Merit Score	
	CWT/A	CWT/A	%	SG1	45	Fresh <sup>3</sup>	Proc <sup>4</sup>
POR06V12-3	530	443	82	1.0910	0.5	3.2	3.6
RANGER R.	570	440	77	1.0858	1.5	2.4	2.9
R. NORKOTAH	424	355	82	1.0704	1.8	3.0	2.1
R. BURBANK	544	365	67	1.0782	1.7	1.9	2.4
Mean	517	401	77	1.0814	1.4	2.6	2.7

<sup>1</sup>Specific gravity was determined using the weight-in-air, weight-in-water method

<sup>2</sup> French Fry Color: 0.0 lighter- 4.0 Darker

<sup>3</sup>Rating: boiling, baking and microwave test. Higher score = better quality; maximum = 25 per test <sup>4</sup>Fresh market rating: 1 = worst, 5 = best The information contained within this flyer was supplied by researchers of the Northwest Potato Variety Development Program and their collaborators.

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