



Purple Pelisse

An excellent tasting colored fingerling, high in antioxidants

- Fresh Fingerling Market
- Culinary Quality
- Few Tuber Defects
- Skin Color & Flesh Color
- NDOP5847-1 x
Red bulk pollen
- High Antioxidant Content
- High Anthocyanin Content

Disease Ratings

Early dying	susceptible
Common Scab	mod resistant
Powdery Scab	resistant
PVY	mod resistant
PLRV	susceptible
Net Necrosis	mod resistant
Late Blight Foliar	susceptible
Late Blight Tuber	susceptible

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Purple Pelisse, known as POR01PG16-1 prior to release, is a mid season specialty potato with purple skin and dark purple flesh. This selection is unique among commercially available purple varieties in that plants set a large number of smooth, small, fingerling-shaped tubers. Tubers are ideal for boiling or baking whole. Chips made from **Purple Pelisse** tubers retain their bright purple color and resist fading.

Purple Pelisse produces small fingerling-shaped tubers with purple skin and dark purple flesh. Tubers are smooth with shallow eyes that are concentrated at the bud end of the tuber. It produces lower yields than *All Blue* in regional specialty trials conducted in 2006 and 2007. Most of the **Purple Pelisse** tubers are less than 6 ounces (78%) as compared with 66% for *All Blue*. Tuber specific gravity is lower than *All Blue* and *Yukon Gold*. Tubers are small and averaged 3.2 ounces with very few reaching 10 ounces.

Purple Pelisse is resistant to growth cracks and second growth and tubers are smooth and uniform with few surface blemishes. Tubers resist shatter bruise during harvest. Hollow heart has only been observed infrequently.

Vascular necrosis is absent during the first several months of storage, but can appear at low levels after extended storage.

Total antioxidant capacity for **Purple Pelisse**, *Russet Burbank* and *Snowden* was determined for four locations in 2005 and 2006 for raw tubers soon after harvest and after storage at 42 F for 5.5 months. Overall **Purple Pelisse** antioxidant values were significantly higher (1974.4 umol TE/g, LSD: 263.7) than *Russet Burbank* and *Snowden* (605.4 and 479.8 umol TE/g, respectively). Total anthocyanin content and hydrophilic oxygen radical absorption capacity was more than three times higher than that of *All Blue* in trials conducted at two locations in Washington in 2006 and 2007 (34.4 and 12.5 mg/100gFW, respectively).

Chips made from **Purple Pelisse** in an Oregon taste test surpassed *All Blue* chips in color, appearance, and flavor and had no brown discoloration, a defect common to other purple varieties. Participants in the same trial preferred the color and appearance of steamed **Purple Pelisse** over similarly prepared *All Blue* samples.

Culinary quality tests were performed at Washington State University in 2006 and 2007 as part of the Regional Potato Variety Trial. **Purple Pelisse** and *All Blue* were similar in all categories.

Storage:

Purple Pelisse has only medium dormancy length.

Fertilizer:

Purple Pelisse has medium to high fertilizer requirements.

Weaknesses:

- High percent culls
- Low yield
- Medium storage

Other Notes: **Purple Pelisse** has been found to be resistant to Metribuzin herbicide when applied at labeled rates.



The information contained within this flyer was supplied by researchers of the Northwest Potato Variety Development Program and their collaborators.