



POMERELLE RUSSET

Dual Purpose Russet, with a Medium Heavy Russet and Uniform Tubers



SUMMARY

Pomerelle Russet is an early maturing fresh variety, which produces moderately high early-season yields of oblong-long tubers with brown-russeted skin. It has very attractive, smooth tubers and resistance to internal and external defects with a high percentage of U.S. No. 1 yield. Relative to industry standard varieties, Pomerelle Russet has greater resistance to soft rot, corky ringspot and tuber infections from late blight. Pomerelle Russet has resistance to Potato Mop Top Virus. It also has higher protein and vitamin C concentrations than Ranger Russet (RR) and Russet Burbank (RB),

Pomerelle Russet has moderate specific gravity and good resistance to sugar ends. Its dormancy is about 30 days shorter than RB, and can maintain acceptable fry color for about 180-200 days in storage at 48oF, indicating potential for processing out of short-term storage. However, its primary use appears to be as a high quality, early fresh variety. Pomerelle Russet has performed very well in Eastern Canada and an exclusive licensing agreement has been made with a company in that region for marketing and production.

TUBER YIELD AND QUALITY

In early harvest trials conducted in eastern Idaho, average total yields for Pomerelle Russet were similar to Russet Norkotah (RN), but lower than yields for RR and RB. Average U.S. No. 1 yields for Pomerelle Russet were substantially higher than RB and RN, and comparable to RR. In western Idaho, average total yield for Pomerelle Russet was higher than RR but lower than RB and RN. Average U.S. No. 1 yield for Pomerelle Russet was higher than RR, RB, but lower than RN.

In early harvest trials conducted in Oregon, Pomerelle Russet produced average total yields that were higher than RN but lower than RR and RB. Pomerelle Russet did produce higher percent U.S. No. 1 yields than RR, RB and RN. In Washington early harvest trials, average total yield for Pomerelle Russet was less than the other varieties. However, percent U.S. No. 1 yield was similar to RR, and substantially higher than RB and RN.

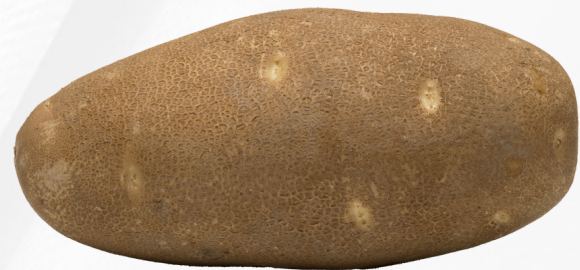
DISEASE RATINGS

MODERATELY RESISTANT

- Common Scab
- Soft Rot
- Dry Rot
- Late Blight Tuber

MODERATELY SUSCEPTIBLE

- PVX
- Net Necrosis



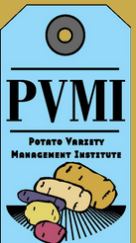
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Yields of tubers >12 oz for Pomerelle Russet were higher than the three standard varieties and at all locations with the exception of RR at Oregon.

In 20 trials grown in Idaho, Oregon, and Washington, average specific gravity for Pomerelle Russet was lower than RR, RB and RN. Percent solids for Pomerelle Russet were lower than RR but higher than RB and RN. Fries of Pomerelle Russet, from tubers stored at 45°F storage, were similar in color to those of RR, RB and RN, suggesting Pomerelle Russet's potential use for processing.

DEFECTS AND DISEASE

Pomerelle Russet is generally less susceptible to growth cracks, second growth, shatter bruise and hollow heart than RB, but is more susceptible to blackspot bruise. Compared to RR, Pomerelle Russet has similar susceptibility to growth cracks, second growth, shatter bruise, hollow heart, and blackspot bruise. Pomerelle Russet has similar susceptibility as RN to growth cracks, second growth, shatter bruise, blackspot bruise, but less susceptible to hollow heart.

Pomerelle Russet, RB and RN are similar in their response to common scab, Verticillium wilt, foliar early blight, PLRV net necrosis, and foliar late blight. However, Pomerelle Russet has greater resistance to soft rot, corky ringspot, and tuber infections from late blight than RB and RN; for dry rot Pomerelle Russet is similar to RN and more resistant than RB. Pomerelle Russet is resistant to Potato Mop Top Virus.

STORAGE NOTES

The tuber dormancy length of Pomerelle Russet is moderately long. At 42° F, dormancy break was 170 days after harvest (DAH), 125 DAH at 45° F, and 110 DAH at 48° F. In general, dormancy was ~ 30 days shorter than RB. Pomerelle Russet had significantly lower susceptibility to Fusarium dry rot than RB. Percent weight loss and tuber firmness for Pomerelle Russet is similar to RB at the three storage temperatures. Stem end fry color remained acceptable at 48° F until ~ 200 DAH. Over time in storage, mottling increased.

WEAKNESS

Lower yields