AmaRosa POR01PG22-1

A long red fleshed fingerling, with high phytonutrient value

- **Fresh Fingerling Market**
- **Culinary Quality**
- **Few Tuber Defects**
- **High antioxidant concentration**
- **Skin Color & Flesh Color**
- **PA97B23-2 x Red bulk pollen**

Disease Ratings

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

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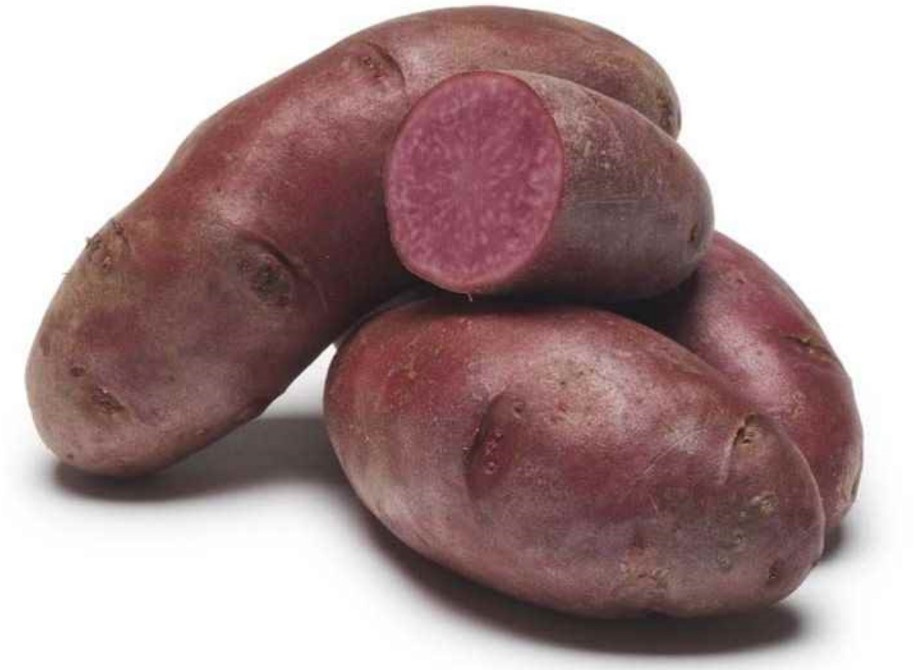

AmaRosa is a mid season specialty potato with red skin and red flesh. It is unique among commercially available potato varieties as it sets a large number of smooth, small, fingerling-shaped tubers with red skin and red flesh and excellent culinary quality. Tubers are ideal for microwaving, frying or baking. Chips made from **AmaRosa** retain their rosy color and resist fading.

Tubers have a bright red skin and red flesh which are desired characteristics for the potato specialty market. The tubers have shallow eyes that are evenly distributed. **AmaRosa** produces smaller tubers than Red LaSoda and Dark Red Norland. Total yield and yield of US#1 is significantly lower than these varieties. The yield of tubers under 4 oz is significantly higher than Red LaSoda and Dark Red Norland. The tuber size distribution is favored by most packing facilities dedicated to the small fingerlings specialty/gourmet markets. No differences among these three varieties were observed for specific gravity. **AmaRosa** needs to be handled gently to prevent skinning during harvest. It has few surface blemishes but brown center and hollow heart are rare.

Culinary Quality:

AmaRosa tubers are ideal for boiling, baking, and microwaving whole. **AmaRosa** would also be a great candidate for the chipping snack sector; a sensory evaluation test performed in 2006 (11 participants) gave high ratings to chips made from **AmaRosa,** which retain their red color. Steamed and boiled potatoes made from **AmaRosa** were ranked high by multiple consumer tests.

Disease Reactions:

AmaRosa is resistant to common scab and has lower incidence of tuber late blight and moderate resistant to foliage infection when compared to Red LaSoda and Dark Red Norland when grown under high late blight disease pressure. **AmaRosa** showed moderate susceptibility to PVY and very high susceptibility to PLRV under field condition.

Cultural Notes:

AmaRosa produces smaller tubers than Red LaSoda and Dark Red Norland and total yield was underestimated in all locations where harvest was automatic; many tubers fell through the chains due to its small fingerling shape. Growers interested in small fingerling tubers are now purchasing special harvesters that can handle this type of tubers; the alternative is to harvest the tubers manually. Although the yield of **AmaRosa** tubers under 4 oz is significantly higher than Red LaSoda and Dark Red Norland it has a tuber size distribution favored by most packing facilities dedicated to the small fingerlings specialty/gourmet markets. No differences were observed for specific gravity.

Until further is known use agronomic practices as you would red skinned varieties. **AmaRosa** requires medium to high fertility. Many tubers are usually set on a single plant.

Weakness:

Low yield and moderate skinning during harvest.

AmaRosa is very susceptible to Metribuzin, a herbicide commonly used on potato, thus herbicides other than Metribuzin should be considered for weed control.

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