



CLEARWATER RUSSET

A dual purpose russet with high protein and excellent processing qualities



SUMMARY

Clearwater Russet, previously AOA95154-1, matures as a medium-late variety, offering oblong-long tubers with medium russet skin ideal for processing and fresh markets. These tubers maintain excellent fry color after storage, possess high specific gravity, and resist sugar ends and various defects.

They feature brown, medium-heavy russet skin with evenly distributed shallow eyes, low tuber set, and medium size. Across trials in Idaho, Washington, and Oregon, yields reached 92-97% of Ranger Russet and 88-105% of Russet Burbank, surpassing the latter by up to 51% in U.S. No. 1 yields.

Tests in these regions revealed high specific gravity and solids, rivaling Ranger Russet but notably surpassing Russet Burbank. Post-storage at 45°F, its fries displayed a lighter color.

Clearwater Russet displayed resilience to growth cracks and secondary growth, outperforming Ranger Russet and Russet Burbank under stress. It showed lower blackspot bruise susceptibility than Ranger Russet, akin to Russet Burbank, with similar hollow heart susceptibility as the latter but surpassing Ranger Russet.

An outstanding feature is its 38% higher protein content compared to standard potato varieties, notably surpassing Russet Burbank. Overall, it's a versatile potato with visual appeal, high yields, defect resistance, and superior protein concentration compared to counterparts.

STORAGE

- Clearwater Russet has shorter dormancy, 60 days less than Russet Burbank
- Dormancy periods: 85 days at 42°F, 90 days at 45°F, and 110 days at 48°F
- High susceptibility to Fusarium dry rot: 30% decay, 73% incidence (Clearwater Russet) vs. 11% decay, 48% incidence (Russet Burbank)
- Higher weight loss at 42°F: 9.2% (Clearwater Russet) vs. 5.6% (Russet Burbank)
- Comparable weight loss at 45 and 48°F: 5-6% in both cultivars
- Glucose content: <0.05% at 42°F, <0.03% at 45 and 48°F in Clearwater Russet
- Similar sucrose levels between Clearwater Russet and Russet Burbank: ranging from 0.07% to 0.15% fresh weight
- Consistent USDA 1 fry color throughout 9-month storage at 42, 45, and 48°F
- Mild mottling observed at 42°F; mild to none at 45 and 48°F
- Comparable storage performance to Premier Russet

DISEASE RATINGS

RESISTANT

- PVX
- Tuber Late Blight

MODERATELY RESISTANT

- Verticillium
- Common Scab
- PVY

For cultural recommendations, agronomy and management notes, please scan the code below:



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