



"White Pearl" (W-1355-1), a Chipping Potato for Cold Storage Conditions

WARF: P00343US

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The Wisconsin Alumni Research Foundation (WARF) is seeking commercial partners interested in new potato varieties.

Overview

Wisconsin is the nation's third largest producer of potatoes. According to the USDA, Wisconsin's potato farmers produced nearly 29.0 million hundredweight of potatoes in 2009.

The Invention

UW-Madison researchers have developed a new potato line for chipping, called "White Pearl," which holds outstanding potential for long-term storage at temperatures below the current industry level. Chipping quality can be maintained during storage for up to nine months at 42 degrees Fahrenheit. Tubers have light netted skin and white flesh and are very uniform with a medium-size profile. The variety also exhibits medium-late to late vine maturity, medium yields, and medium solids.

Applications

- Potato production

Key Benefits

- Displays excellent chip color following nine months of cold storage
- Shows uniform shape, eye depth, skin color and flesh color
- Produces tubers of highly uniform size

Tech Fields

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