



W8405-1R: A Red Skin White Flesh Potato for the Fresh Market

WARF: P120384US01

Inventors: Jiwan Palta, Felix Navarro, Bryan Bowen

The Wisconsin Alumni Research Foundation (WARF) is seeking commercial partners interested in a red skin potato variety that retains color in storage.

Overview

Growers of red skin potatoes continue to search for a variety that retains skin structure and color for several months at 38 degrees Fahrenheit. Dark Red Norland, the standard variety at present, does not store well several months after harvest and loses color.

The Invention

UW–Madison researchers have developed W8405-1R, a red potato variety with very smooth and uniform tubers, round-oval shape, shallow eyes and attractive coloring that maintains well in storage.

The new variety is available through the [Wisconsin Crop Improvement Association](#).

Applications

- Potato production for the fresh market

Key Benefits

- Superior storage characteristics
- Smoother skin, shallower eyes and comparable yield to Dark Red Norland

Stage of Development

Field tests have shown excellent tuber type and storage ability at 38 degrees Fahrenheit through February.

Additional Information

For More Information About the Inventors

- [Jiwan Palta](#)

Tech Fields

- [Animals, Agriculture & Food : Plant varieties](#)

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