

# DUNE RUSSET

A Heat-Tolerant French-Fry Processing Cultivar with High Specific Gravity, Cold Sweetening Resistance, and PVY Tolerance

M. Isabel Vales, Douglas C. Scheuring, Jeffrey W. Koym, Jeewan Pandey, Stephany E. Toinga-Villafuerte, Joshua R. Johnson, and Regional Collaborators

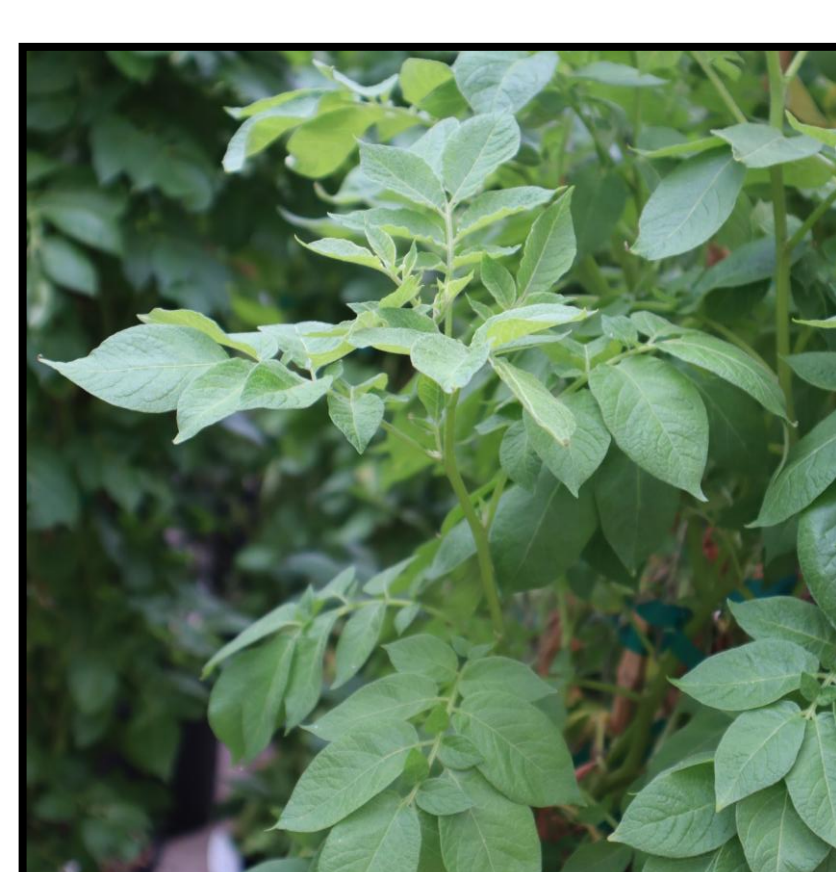
## Introduction:

Dune Russet (COTX08063-2Ru) derives from a cross between Premier Russet and A99073-1. It is especially recommended for geographical areas that suffer from high-temperature stress during the growing season. Dune Russet outperformed several processing varieties in French fry quality.

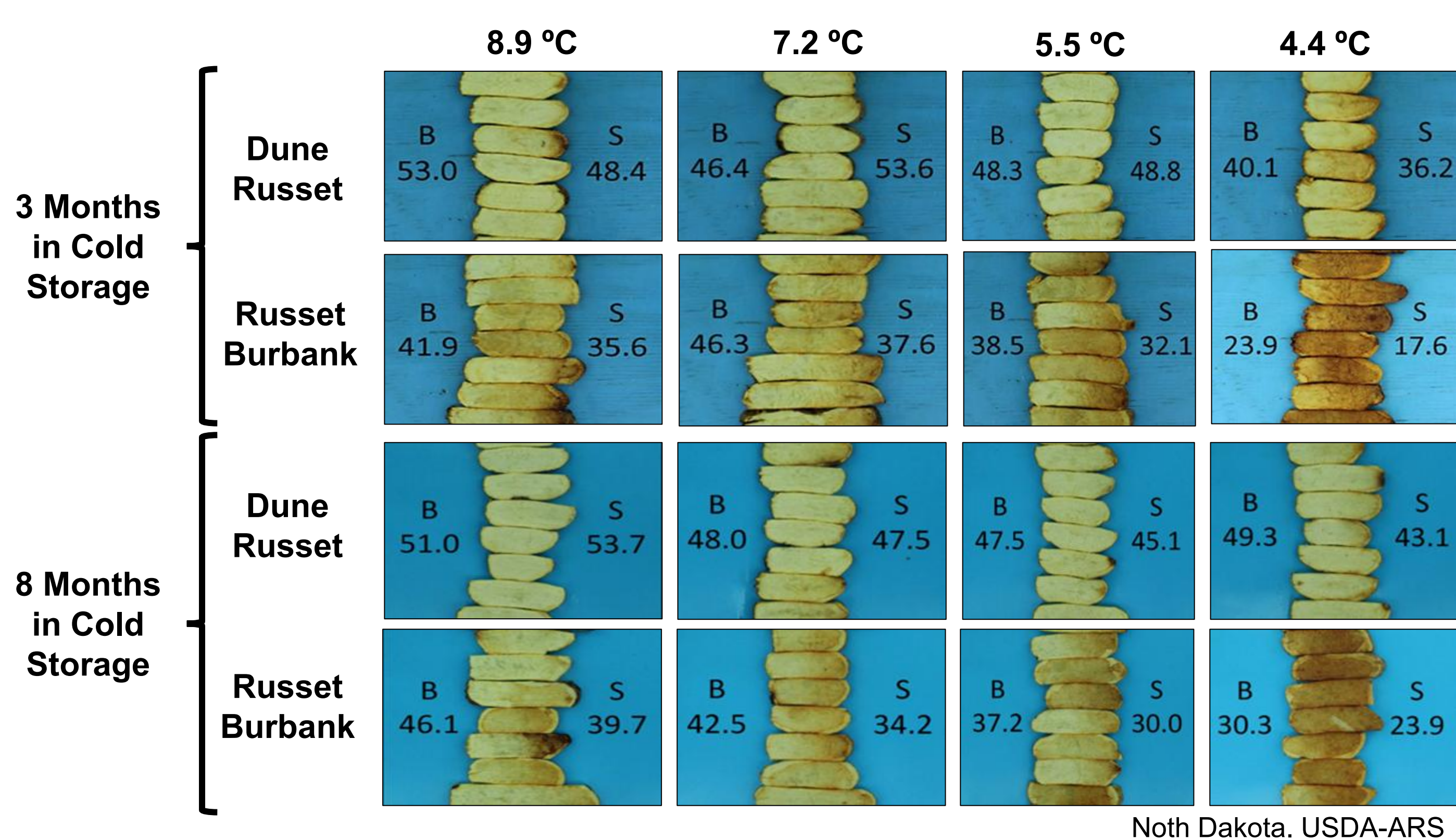
## Description:

- Oblong Russet
- Light russet skin & white flesh
- Medium late vine maturity
- Very high specific gravity
- Light-colored fries maintain quality after cold storage

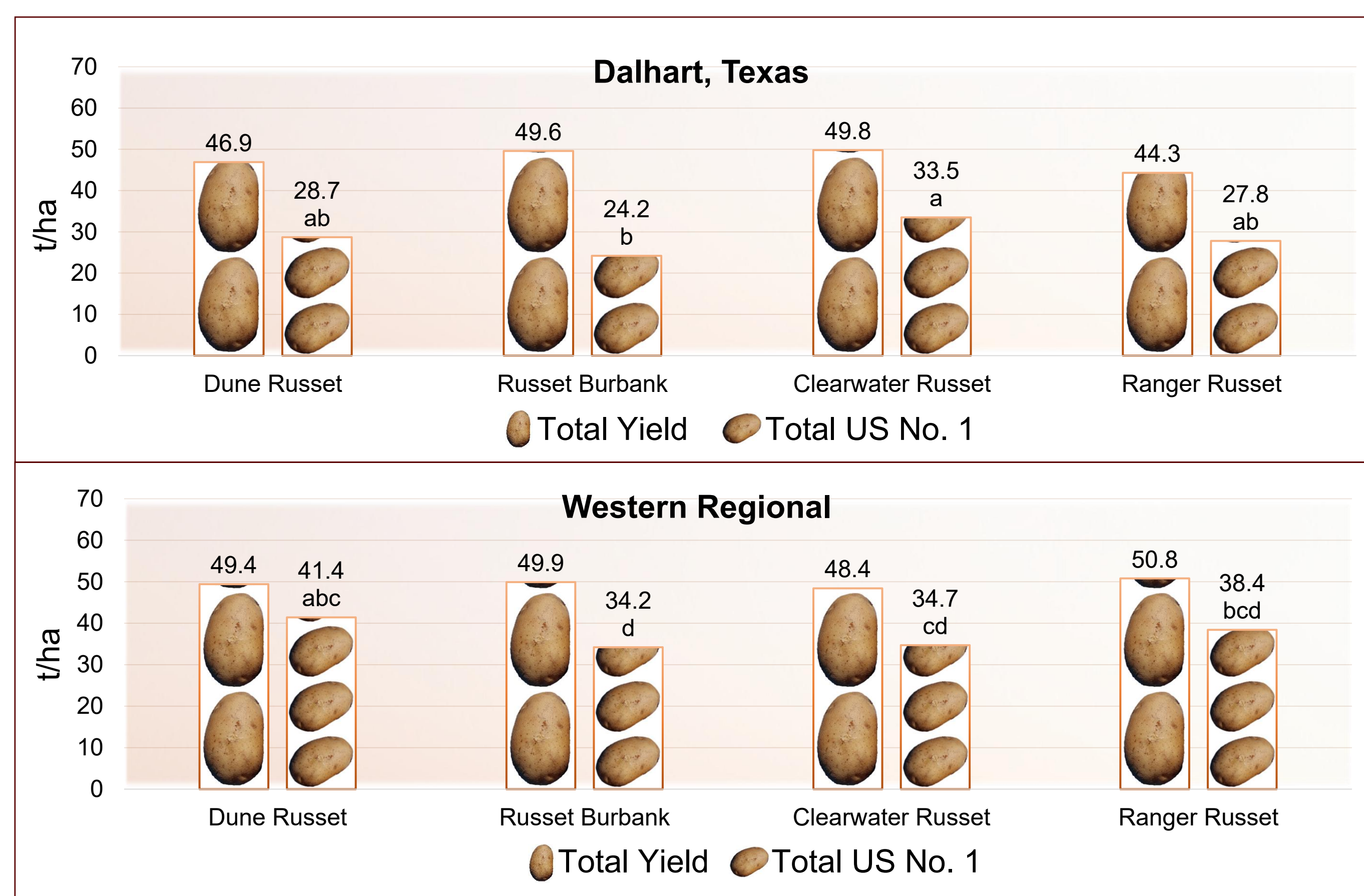
**Intended Market:**  
Processing French Fry



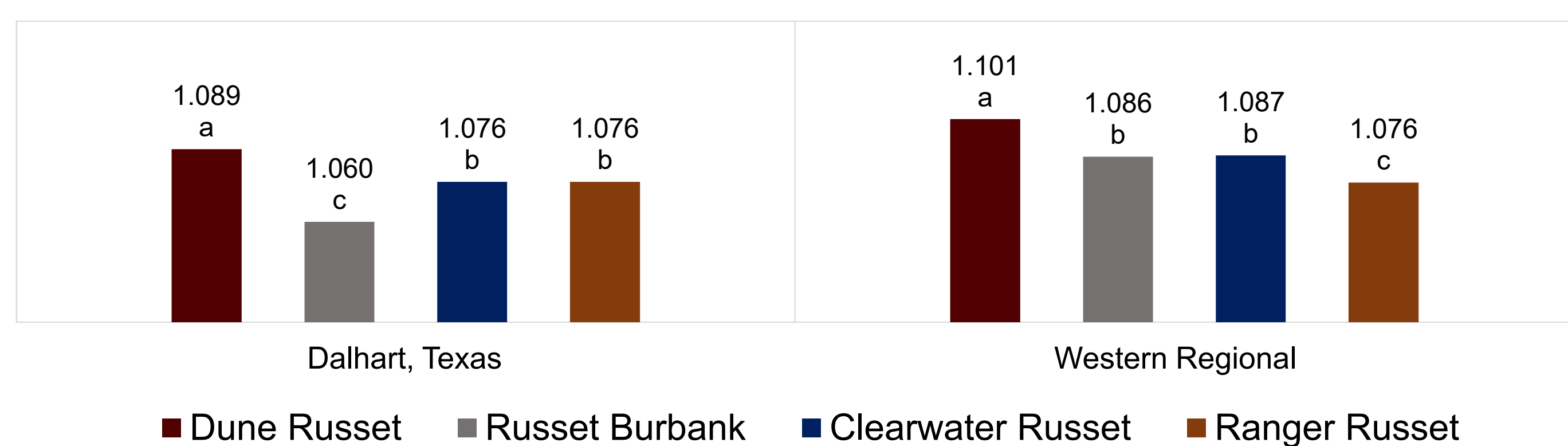
## Processing Quality:



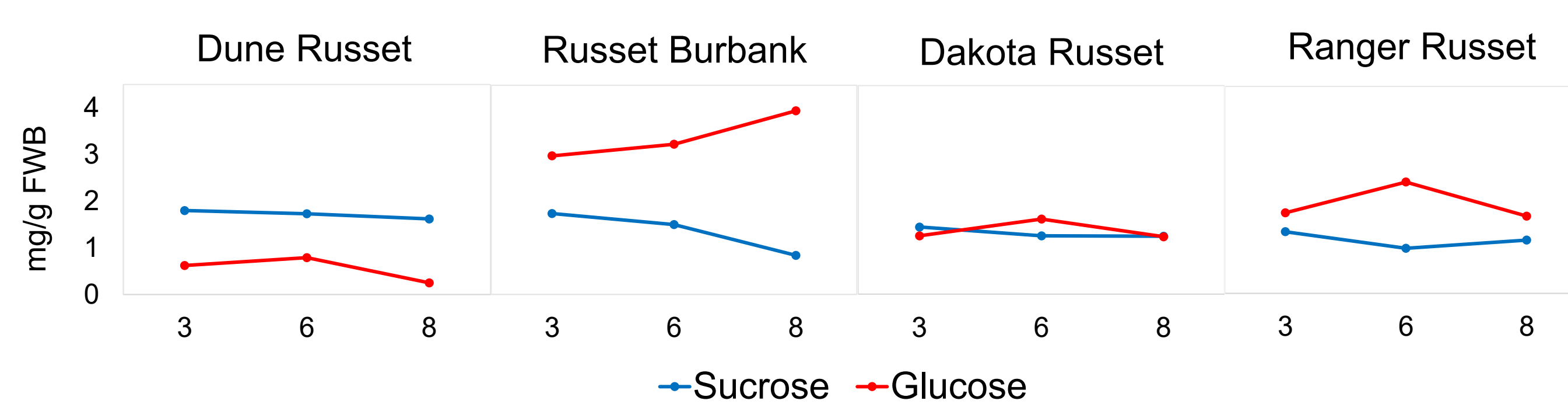
## Yield:



## Specific Gravity:



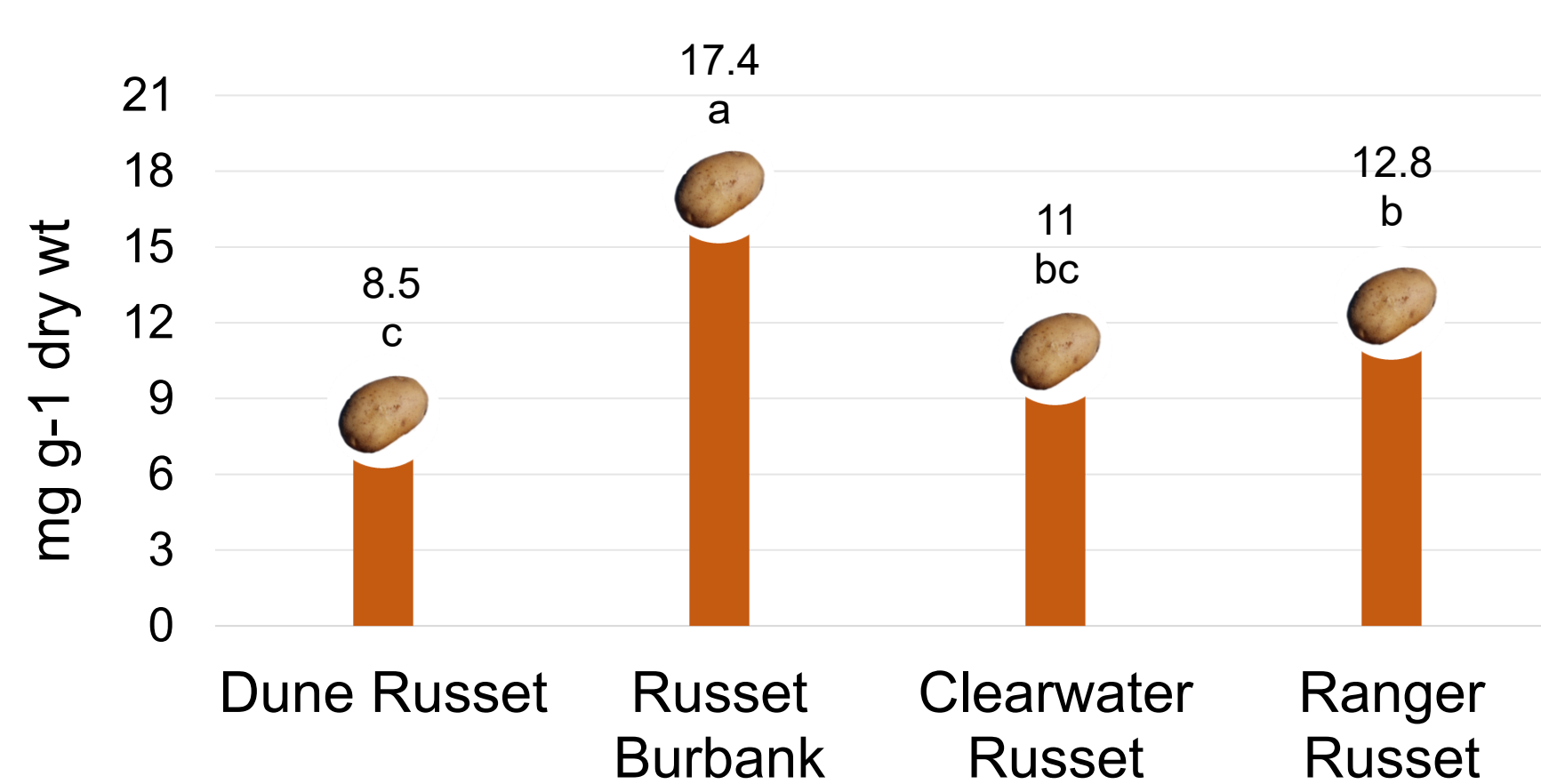
## Glucose & Sucrose:



## PVY:

Dune Russet was inoculated with PVY Strains: N-Wi, NTN & O. With N-Wi & NTN the plants showed mild mosaic; while it exhibited systemic hypersensitivity to virus strain O.

## Asparagine:



## Acknowledgements:

USDA National Institute of Food and Agriculture  
U.S. DEPARTMENT OF AGRICULTURE

This work was supported by USDA/NIFA (Grant No: 2023-34141-40976). Special thanks to technical assistance provided by the Texas A&M Potato Breeding Program members.

**For further information:**  
Isabel Vales: isabel.vales@tamu.edu

