



### ACCLIMATE TRAITS

**ABILITY TO STORE TUBERS** AT 44°F FOR UP TO 9 MONTHS AFTER HARVEST

**RESISTANCE TO FOLIAR LATE BLIGHT** CAUSED BY SEVERAL OF THE MOST PREVALENT STRAINS OF *PHYTOPHTHORA INFESTANS*

REDUCTION IN **BLACKSPOT BRUISE**

**REDUCES THE AMOUNT** OF ACRYLAMIDE IN COOKED POTATO PRODUCTS BY HALF COMPARED TO CONVENTIONAL RANGER RUSSET



Acclimate Potatoes (right) have fewer blackspots than conventional Ranger Russet Potatoes.

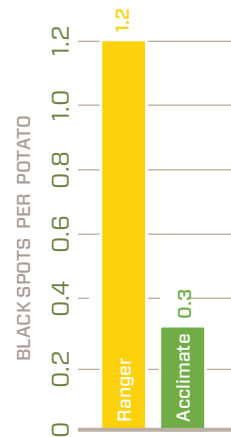


Acclimate Potatoes growing in Southeast Idaho.

Trial inoculated with late blight. **The highly infected middle rows are conventional potato plants** with heavy infection of late blight. **The green plants are Acclimate** with built-in late blight protection<sup>1</sup>.

## 75% fewer blackspots

Acclimate is a high yielding, low bruise variety that can be used in the fresh or fry processing market. Acclimate performs well under multiple growing environments<sup>2</sup>.



## AGRONOMIC GUIDELINE SUMMARY

See "Agronomic Management Guidelines : Acclimate Variety Potatoes" for more details<sup>5</sup>.

### SEED MANAGEMENT:

|                              |  |
|------------------------------|--|
| Storage                      | 38-40°F, warmed above 45°F prior to cutting. Avoid warming early |
| Soil temperature at planting | 48-55°F, within 10°F of seed temperature                         |
| Size                         | 2-3 oz per seed piece  |

### SEED SPACING:

|              |        |
|--------------|--------|
| Fresh Market | 9-12"  |
| Fry Market   | 12-14" |

### DISEASE MANAGEMENT<sup>3</sup>:

- Acclimate is protected against foliar late blight caused by strains US-8, US-22, US-23, and US-24 of *Phytophthora infestans*.
- Utilize trait as one part of an Integrated Pest Management Program (IPM). See "Late Blight Integrated Pest Management Guide for Innate® Generation 2 Varieties".
- Susceptibility to other diseases is similar to Ranger.

| Temperature Range (°F)   | Maximum Ramping Rate (°F/hours) |
|--|---------------------------------|
| Harvest temperature to suberization range (50-55°F). Hold for 2-3 weeks. | 0.1°F/6 hours                   |
| 52-44°F  | 0.1°F/8 hours                   |



Acclimate Potatoes maintain lower reducing sugars in storage.

### MATURITY MANAGEMENT FOR STORAGE:

- Manage irrigation and nitrogen to allow vines to senesce 14-20 days prior to vine kill. Discontinue supplemental nitrogen 40 days prior to vine kill.
- Vine kill 14-21 days before harvest.

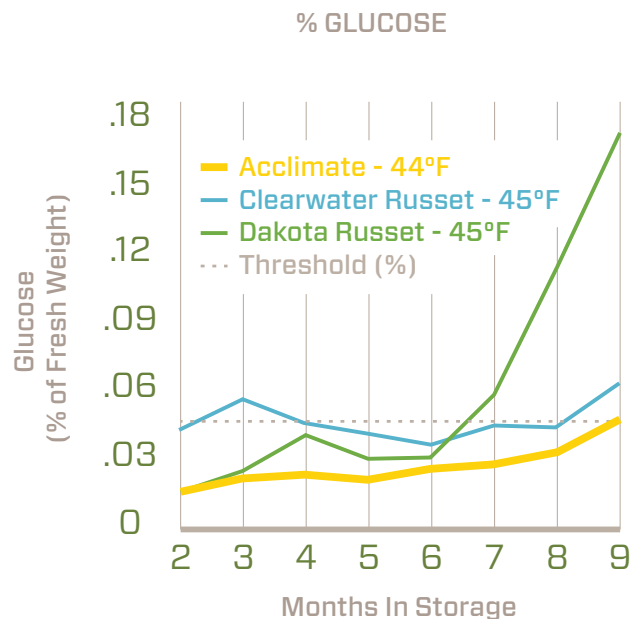
### STORAGE:

**Acclimate is a late season storage variety with the ability to store 8+ months at temperatures as low as 44°F, while maintaining acceptable fry color.**

- Final storage temperature for good fry color can be as low as 44°F for a mature, healthy crop.
- Manage maturity during the growing season to enable low sucrose and glucose.
- Sucrose management is important.
  - o Sucrose can accumulate when stored too cold and can affect sensory.
  - o Monitor sugars frequently.

### STORE WITH LOWER REDUCING SUGARS:

Acclimate maintains low reducing sugars for up to 9 months when stored at 44°F.<sup>4</sup>



References: <sup>1</sup>Simplot Plant Sciences internal study, 2017. All plants were inoculated with late blight strain US-23. <sup>2</sup>Simplot Plant Sciences Field and Storage Trials conducted 2013-2017. <sup>3</sup>Late Blight Integrated Pest Management for Innate® Generation 2 Varieties. Simplot Plant Sciences, 2016. <sup>4</sup>Simplot Plant Sciences Field and Storage Trials conducted 2017-2020. <sup>5</sup>Agronomic Management Guidelines of Acclimate Variety Potatoes - Simplot Plant Sciences, 2020.