



CULTIVATE TRAITS

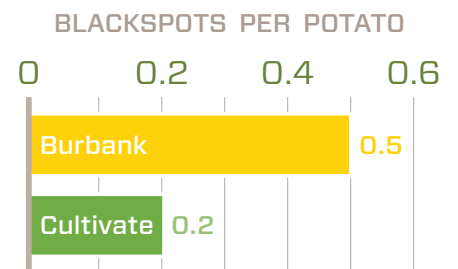
50% REDUCTION IN **BLACKSPOT BRUISE** OVER CONVENTIONAL RUSSET BURBANK

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

Cultivate is a **dual purpose** variety that can be used in the **fresh or fry processing** markets. The blackspots found in conventional Russet Burbank potatoes are often discarded and lead to food **waste**.



Cultivate Potatoes stay white longer when cut and peeled.



Cultivate has fewer bruises per potato than Russet Burbank¹.

AGRONOMIC GUIDELINE SUMMARY

See “Agronomic Management Guidelines of Cultivate Variety of Potatoes²” for more details. Please consult with local extension agents or Simplot for best agronomic practices.

SEED MANAGEMENT:

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

SEED SPACING:

	Above Furrow Bottom	From Top of Hill
Seed Depth	1-2"	6-8"

IRRIGATION TIMING:

Timing	Available Soil Water (AWC)³
Planting	70-80%
Planting to emergence	Minimize irrigation prior to emergence to prevent seed piece decay
Emergence to senescence	Maintain 65%
Senescence	Reduce irrigation, maintain $\geq 60\%$
Harvest	60%, avoid excess moisture

HARVEST:

- Kill vines 14-21 days before harvest.
- Handle tubers carefully – Cultivate has reduced bruise potential, but may still suffer from mechanical damage if handled poorly. Harvest with tuber pulp temperatures 45-65°F.

STORAGE:

Stage	Temperature
Suberization (2-3 weeks after harvest)	50-55°F
Ramp at 0.1°F per 8 hours	Target 38-47°F, if customers prefer lower sugars, maintain 46-47°F

NUTRIENT UPTAKE FOR YIELDS OF 400-500 CWT/A4:

Nutrient	Removal (lb/acre)
Nitrogen (N)	200-240
Potassium (K)	280-320
Phosphorous (P)	25-35
Sulfur (S)	18-24
Calcium (Ca)	50
Magnesium (Mg)	40

RECOMMENDED PETIOLE CONCENTRATIONS:

Crop Stage	Tuber Initiation	Tuber	Maturation
NO ₃ N (ppm) Range:	20,000-25,000	15,000-20,000	10,000-15,000



Cultivate Potatoes (left) have fewer blackspots than conventional Russet Burbank Potatoes.