

Table 1.

Potato varieties with very high or very low content of Amylose (Straight Starch)

Variety	% Amylose	Granule Structure 1 -5 ¹	Swelling Power ²	MSU Ranking ³
Green Mountain	61	3	13	1
Muru	59	5	10	2
Bzuna	50	5	13	3
Huckleberry	45	5	9	4
Multa	45	5	12	5
October Blue x Colorado Rose	44	3	9	7
Monona	28	2	22	>90
Picasso	24	1	21	>90
Purple Valley	24	2	18	>90
Russet Burbank	20-29	1	nt (not tested)	>90

¹Granule structure was rated on a scale of 1-5. A rating of 1 would indicate very round and plump granules indicative of high amylopectin/low amylose. Higher numbers would indicate a high incidence of wrinkling and cracking.

²A higher Swelling Power is indicative of a higher content of amylopectin branched starch.

³Varieties were ranked by MSU based on the starch analyses.