

SARDI – DUAL PURPOSE APRICOT VARIETY

Grower Information Guide

FlavorCot 1

(Syn 37890)

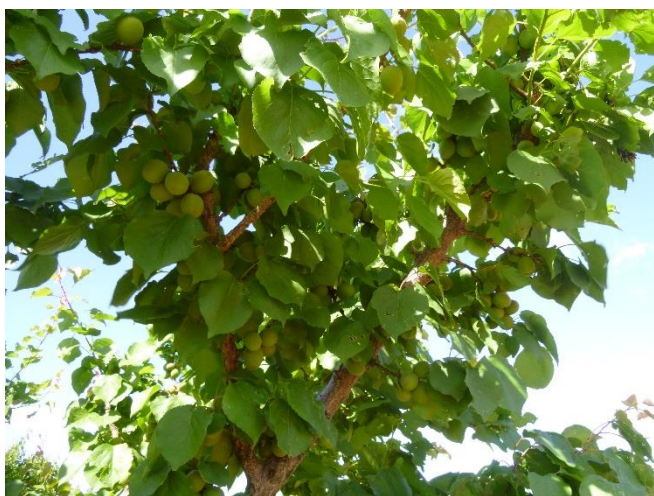
South Australian Research and Development Institute (SARDI)

'FlavorCot 1' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. A spectacularly flavoured, very sweet apricot with a slight edge, it is firm and robust with a precocious heavy cropping habit. This variety is considered an early dual purpose variety suitable for both the fresh market and drying.

All data presented in this guide refers to trees grown at the Loxton Research Centre (LRC) on Myrobalan H29C plum rootstock, unless specifically stated. Performance on other rootstocks is untested.



Fresh fruit of FlavorCot 1 on young trees December 2016



Heavy crop of Fruitlets of FlavorCot 1 November 2016

The purpose of this Grower Information Guide is to provide information to help growers make an informed decision on the planting of this apricot variety.

FlavorCot 1 is a protected variety. A signed non-propagation agreement is required before tree delivery. Trees are available for commercial planting from winter 2018.

Timing of blossom:	Early season (3 Sept).
Pollination:	Self-fertile.
Cropping:	Heavy, precocious & consistent. Thinning can be required.
Ripening period:	Early. 28 November (Story, 14 Dec; Earlicot, 18 Nov; Moorpark, 29 Dec).
Shape:	Roundish with compressed cheeks.
Fresh fruit size:	Medium to large (48mm av., 57mm max).
Skin:	Orange with slight pinkish blush.
Flesh:	Orange with a pale margin around the stone cavity.
Eating quality:	Excellent.
Flavour:	Excellent. Some acidity associated with skin.
Stone:	Large and free.
Fruit firmness:	Firm at maturity.
TSS level:	High (21 Brix). Suitable for drying.
Cracking:	Possibly susceptible.



Fresh fruit of FlavorCot 1.

Dry ratio:	Excellent (4.5:1).
Dried fruit size:	Large.
Dried quality:	Very good.
Dried fruit colour:	Bright orange.
Dried fruit storage:	6-12 months at 25°C and 65%RH.

Table 1 History of 'FlavorCot 1' trees on Myrobalan H29C plum rootstock in secondary evaluation at the Loxton Research Centre.

TREE AGE	HARVEST DATE	CROP	FRUIT SIZE (mm)	FRUIT SIZE (g)	TSS (°Brix)
1	24/11/14	Light Moderate	44	40	21
2	20/11/15	Moderate Heavy	47	48	22
3	7/12/16	Very heavy	47	57	24
4	30/11/17	Heavy	52	73	18



Dried halves of FlavorCot 1 2015/16

The Tree: FlavorCot 1 is a vigorous, very upright spur bearing tree. It benefits from an increase in the number of leaders (6-8) to better fill space, spread vigour and control extension when grown in "free standing V" type systems. It appears well suited to pedestrian orchards planted at 4.5m by 2.5m spacing. A very easy tree to setup and maintain.

In the consumer sensory panel results shown adjacent, fresh apricot Overall Eating Experience (OEE) was very closely correlated with scores for flavour.

Disclaimer

This variety is unproven in commercial production. Testing has not been completed over a range of regions, rootstocks and management conditions. Growers wishing to plant 'FlavorCot 1' should exercise appropriate caution.

This variety will be supplied with no guarantee of any kind and the purchasers accept all risks in connection with their possession or use of the variety. The variety is supplied without warranty, express or implied, of fitness for any particular purpose.

For further information please contact:

Darren Graetz SARDI – 0401122141

darren.graetz@sa.gov.au

Table 2. History of FlavorCot 1 results in consumer sensory panels for fresh apricot Overall Eating Experience (OEE)

HARVEST DATE	CROP	STORAGE (days)	OEE (X/150)	TSS (Brix)	FIRM (g/mm ²)
'FlavorCot 1'					
23/11/15	H	21	88	17.0	1.7
7/12/16	MH	1	88	20.2	3.2
7/12/16	MH	3	97	19.7	2.4
27/11/17	H	1	117	19.1	1.9
'Earlicot'					
13/11/15	H	31	46	12.2	2.2
28/11/16	LM	1	64	13.5	3.3
28/11/16	LM	9	52	13.2	3.2
10/11/17	MH	9	56	11.3	2.6

The Fruit: FlavorCot 1 is a superior eating experience apricot as shown in the fresh apricot OEE scores presented above in panels across 3 years, compared to 'Earlicot'. The apricot itself is firm and very highly flavoured, it has some acidity associated with the skin. The 2016/17 results show that a short period of storage and conditioning allow this to naturally dissipate, further improving the consumer experience. Naturally elevated sugar levels enhance the consumer experience at higher cropping levels and less advanced maturities. The flavour has a distinct fruity complexity and the texture is excellent.

This is an outstanding apricot for both fresh market and drying uses.



FlavorCot 1 sensory panel fresh fruit 2017/18