

SARDI – DUAL PURPOSE APRICOT VARIETY

Grower Information Guide

FlavorCot 2

(Syn 37551)

South Australian Research and Development Institute (SARDI)

'FlavorCot 2' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. An excellent flavoured, sweet apricot with balanced acidity and a fruity complexity. FlavorCot 2 is slightly pale, very 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 2 on young trees December 2017



Bloom on young FlavorCot 2 trees September 2017

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 2 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 (2 Sept)
Pollination:	Self-fertile.
Cropping:	Good, precocious & consistent. Thinning can be required.
Ripening period:	Early. 4 December (Story, 14 Dec; Earlicot, 18 Nov; Moorpark, 29 Dec)
Shape:	Roundish with very compressed cheeks (flattened).
Fresh fruit size:	Large (50mm av., 58mm max)
Skin:	Slightly pale orange with slight pinkish blush.
Flesh:	Slightly pale orange with a pale margin around the stone cavity.
Eating quality:	Excellent.
Flavour:	Excellent. Slight acidity associated with skin.
Stone:	Large and very free (rattles).
Fruit firmness:	Very firm at maturity.
TSS level:	High (20 Brix). Suitable for drying.
Cracking:	Possibly susceptible.



Fresh fruit of tree ripe FlavorCot 2 December 2017.

Dry ratio:	Very good (4.7:1).
Dried fruit size:	Large.
Dried quality:	Excellent.
Dried fruit colour:	Bright orange.
Dried fruit storage:	6-12 months at 25°C and 65%RH.

Table 1 History of ‘FlavorCot 2’ 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	1/12/14	Very Light	38	38	20
2	25/11/15	Light Moderate	53	64	21
3	16/12/16	Moderate Heavy	49	62	18
4	4/12/17	Heavy	58	86	22



Dried halves of FlavorCot 2 2015/16

The Tree: FlavorCot 2 is a vigorous, 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. Keeping trees open enhances the flavour, colour and robustness of fruit. It is an easy tree to setup and simple to 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 2’ 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.

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Table 2. History of FlavorCot 2 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 2’					
27/11/15	VH	17	92	17.8	3.7
7/12/16	LM	1	104	20.1	2.4
7/12/17	H	5	97	17.3	2.8
14/12/17	VH	4	94	18.0	1.6
‘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 2 is a very firm 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 retains some acidity which is balanced by high fruit sugars and a fruity background complexity. Naturally elevated sugar levels enhance the consumer experience at higher cropping levels and less advanced maturities. Flavour is best above 17 brix and when crop levels are controlled. Allow fruit to ripen fully when drying to prevent boating of the dried product. A dried 2015/16 sample tested twice in 2017 rated (108 & 107) and (103 & 108) for eating experience and appearance compared to Moorpark’s 89 & 96 respectively. Consumers perceived sourness levels were up 20 points over Moorpark but overall results suggest the increase in sweetness offsets this and it is a preferred option.

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



FlavorCot 2 fresh fruit 2017/18