

SARDI – DUAL PURPOSE APRICOT VARIETY

Grower Information Guide

FlavorCot 5

(Syn 36605)

South Australian Research and Development Institute (SARDI)

'FlavorCot 5' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. An excellent fruity flavoured, sweet apricot with an acidic edge directly from the tree, this acidity drops away quickly with storage or conditioning. Very firm and clean with a precocious heavy cropping habit. This variety is considered an early to mid-season 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 5 on young tree December 2017



Fresh fruit of FlavorCot 5 on young tree December 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 5 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:	Mid-season (13 Sept).
Pollination:	Self-fertile.
Cropping:	Heavy, precocious & consistent. Thinning required.
Ripening period:	Early to mid-Season. 15 December (Story, 14 Dec; Earlicot, 18 Nov; Moorpark, 29 Dec).
Shape:	Roundish with compressed cheeks.
Fresh fruit size:	Medium to large (49mm av., 54mm max)
Skin:	Orange with a hint of reddish blush.
Flesh:	Orange..
Eating quality:	Excellent.
Flavour:	Excellent. Some acidity directly from the tree.
Stone:	Large and very free.
Fruit firmness:	Very firm at maturity.
TSS level:	High (19 Brix). Suitable for drying.
Cracking:	Possibly susceptible.



Fresh fruit of FlavorCot 5.

Dry ratio:	Very good (5.0:1).
Dried fruit size:	Large.
Dried quality:	Good.
Dried fruit colour:	Bright orange.
Dried fruit storage:	6-12 months at 25°C and 65%RH.

Table 1 History of ‘FlavorCot 5’ 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)
2	7/12/15	Moderate Heavy	55	77	19
3	20/12/16	Heavy	47	63	19
4	19/12/17	Very Heavy	46	48	18.5



Dried halves of FlavorCot 5 from 2017

The Tree: FlavorCot 5 is a vigorous, spreading, spur bearing tree. It benefits from an increase in the number of leaders (5-7) 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. Trees are usually smaller and spreading due to a tendency to carry heavy crops early in the life of the tree.

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

Table 2. History of FlavorCot 5 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 5’					
20/12/16	H	21	84	17.0	1.7
19/12/17	H	2	93	16.6	1.7
‘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 5 is a very firm superior eating experience apricot as shown by the fresh apricot OEE scores shown above in panels across 2 years, compared to ‘Earlicot’. The apricot itself has a pretty appearance and some acidity directly from the tree. This is manageable and will dissipate with storage and conditioning, leaving a wonderful sweet fruity complexity to the flavour, improving the consumer experience. 2016/17 sensory results after 21 days storage show the fruit has the ability to store well and still produce a good consumer experience. Naturally elevated sugar levels allow an enhanced consumer experience at higher cropping levels and less advanced maturities. A 2017 dried sample when sensory tested in 2017 rated 105 & 114 for eating experience and appearance, compared to Moorpark’s scores of 89 & 96 respectively, showing its dried fruit performance can be viewed by consumers as better than Moorpark.

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



FlavorCot 5 sensory panel fresh fruit from 2017/18

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 5’ 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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