

SARDI – DUAL PURPOSE APRICOT VARIETY

Grower Information Guide

FlavorCot 4

(Syn 37612)

South Australian Research and Development Institute (SARDI)

'FlavorCot 4' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. A spectacularly flavoured, super sweet apricot with a textural surprise, it is very firm and robust, with thick juicy flesh that has an almost apple like crispness to it at times. It is also precocious with a good cropping habit. Considered an early to mid-season dual purpose variety suitable for both 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 4 on young trees December 2016



Fresh fruit of FlavorCot 4 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 4 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-late season (19 Sept).
Pollination:	Self-fertile.
Cropping:	Good, precocious & consistent.
Ripening period:	Early to Mid-season. 12 December (Story, 14 Dec; Earlicot, 18 Nov; Moorpark, 29 Dec).
Shape:	Roundish with compressed cheeks.
Fresh fruit size:	Medium (47mm av., 50mm max).
Skin:	Pale orange with slight pinkish blush.
Flesh:	Pale orange.
Eating quality:	Excellent.
Flavour:	Excellent, very sweet.
Stone:	Large and free.
Fruit firmness:	Firm at maturity.
TSS level:	Very high (22 Brix). Suitable for drying.
Cracking:	Slightly susceptible.



FlavorCot 4 sensory panel fresh fruit samples from 2018 & 2017.

Dry ratio:	Excellent (3.9:1).
Dried fruit size:	Large.
Dried quality:	Excellent.
Dried fruit colour:	Bright light orange.
Dried fruit storage:	6-12 months at 25°C and 65%RH.

Table 1 History of ‘FlavorCot 4’ 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	20/12/16	Moderate	45	54	22
3	11/12/17	Light Moderate	49	72	25



Dried halves of FlavorCot 4 from 2016

The Tree: FlavorCot 4 is a vigorous, strong growing, spreading, spur bearing tree with weeping horizontal extension growth. It benefits from an increase in the number of leaders (6-7) 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 should be kept open for better fruit colour and quality. Summer pruning is advisable when setting up trees to harness the trees natural vigour and develop good fruiting structures.

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 4’ 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 4 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 4’					
20/12/16	VH	1	101	20.6	3.3
20/12/16	VH	21	93	19.8	1.9
14/12/17	LM	4	105	24	2.5
‘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 4 is a superior eating experience apricot as shown in the fresh apricot OEE scores presented above in panels across 2 years, compared to ‘Earlicot’. The 2016/17 results show that while fruit may soften during a long period of storage, in this case 21 days, the fruit retains its excellent eating qualities, even on a very heavy crop. Naturally elevated sugar levels enhance the consumer experience at higher cropping levels and less advanced maturities.

The fresh apricot has a very sweet, balanced, slightly fruity, floral flavour with a special, slightly crunchy, almost crisp, thick, juicy texture. The fruit does soften but has a tough external shell which protects it. Trees can be cropped heavily due to higher vigour and medium fruit size without detriment. The fruit is slightly pale, moderately marking and can rain mark with skin shrivel to a degree due to its high TSS levels. It has a free stone but appears resistant to pit burn. Fresh it is a real flavour and textural experience to eat.

Drying quality is always excellent. High TSS levels, very low dry ratio and thick, bright dried product make it a great quality drying option. It dries with a slightly lighter (consumer preferred), even colour and is more vibrant and lustrous than Moorpark, with no evidence of boating. A dried 2016 sample tested in 2017 rated 94 & 110 for eating experience and appearance respectively, compared to Moorpark, 89 & 96. Consumers considered sourness levels were lower than Moorpark and sweetness levels higher with appearance greatly improved.

This is an outstanding adaptable apricot for both fresh market and drying uses, a real all-rounder.