

SARDI – FRESH MARKET APRICOT VARIETY

Grower Information Guide

TastiCot 1

(Syn 37105)

South Australian Research and Development Institute (SARDI)

'TastiCot 1' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. A well flavoured, early sweet apricot it lacks the acidity of most apricots in this timeslot. It is large, firm and robust with a precocious, good cropping habit. This variety is considered an early fresh market apricot. However it does process well and if fully ripened can be dried.

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



Fresh fruit of TastiCot 1 on a young tree December 2018



Fruit of TastiCot 1 December 2018

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.

TastiCot 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 (7 Sept).
Pollination:	Not self-fertile. Requires pollination. Pair with other varieties from this program in alternate row plantings.
Cropping:	Heavy, precocious & consistent. Thinning can be required.
Ripening period:	Early. 25 November. (Earlicot, 18 Nov)
Shape:	Roundish.
Fresh fruit size:	Large (52mm av., 57mm max).
Skin:	Orange with red blush. Greater exposure produces more blush.
Flesh:	Orange.
Eating quality:	Excellent.
Flavour:	Excellent.
Stone:	Medium with slight adherence.
Fruit firmness:	Firm at maturity.
TSS level:	Moderately high (18 Brix). Suitable for drying if fully ripened.
Cracking:	Possibly tolerant.



Fresh fruit of TastiCot 1.

Dry ratio:	Good (5.2:1).
Dried fruit size:	Large.
Dried quality:	Very good.
Dried fruit colour:	Deep orange.
Dried fruit storage:	6-12 months at 25°C and 65%RH.

Table 1 History of ‘TastiCot 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)
2	24/11/14	Light Moderate	42	44	21
3	20/11/15	Light Moderate	51	71	22
4	2/12/16	Light Moderate	51	74	24
5	24/11/17	Very heavy	49	63	18



Young TastiCot 1 tree 2017/18

The Tree: TastiCot 1 is a vigorous, strong growing, 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. Open out trees to improve blush and quality.

In the consumer sensory panel results shown below 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 ‘TastiCot 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.

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Table 2. History of TastiCot 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)
‘TastiCot 1’					
28/11/16	M	3	94	15.7	3.0
27/11/17	MH	2	94	15.4	2.4
27/11/17	MH	8	86	15.2	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: TastiCot 1 is large with thick meaty flesh. It is a superior eating experience apricot as can be seen in the fresh apricot OEE scores shown above in panels across 2 years, compared to ‘Earlicot’. The apricot itself has a pleasant mild sweet flavour and little acidity, even immature. Naturally elevated sugar levels allow an improved consumer experience at higher cropping levels and less advanced maturities. Exposed fruit will carry more blush and have less greenish hue to the skin, this also dissipates with storage and through the supply chain. Flavour profile is similar to ‘Robada’ and ‘Orange Red’, not traditional but sweeter and balanced.

This is an excellent apricot for the early fresh market.



TastiCot 1 sensory panel fresh fruit 2017/18