

SARDI – DUAL PURPOSE APRICOT VARIETY

Grower Information Guide

FlavorCot 3

(Syn 25166)

South Australian Research and Development Institute (SARDI)

'FlavorCot 3' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. One of the best flavoured apricots to come from the breeding program it is most often pastel with a distinct flattened shape. It is superbly flavoured, very firm and robust, with clean skin and juicy flesh. Being precocious with a good cropping habit it is considered mainly an early to mid-season fresh market apricot, although it dries with excellent quality.

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.



Fruit of FlavorCot 3 on tree December 2017



Fresh fruit of FlavorCot 3 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 3 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 (31 August).
Pollination:	Self-fertile.
Cropping:	Good, precocious & consistent.
Ripening period:	Early season. 8 December (Story, 14 Dec; Earlicot, 18 Nov; Moorpark, 29 Dec).
Shape:	Elongate with very compressed cheeks.
Fresh fruit size:	Large (51mm av., 55mm max).
Skin:	Orange with pinkish blush on exposed fruit.
Flesh:	Deep orange.
Eating quality:	Excellent.
Flavour:	Excellent, fruity and sweet.
Stone:	Large and very free in a large cavity.
Fruit firmness:	Very firm at maturity.
TSS level:	Very high (22 Brix). Suitable for drying.
Cracking:	Possibly tolerant.



FlavorCot 3 fresh fruit 2017.

Dry ratio:	Excellent (4.4:1).
Dried fruit size:	Very 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 3' 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	3/12/13	Very Light	49	58	25
3	5/12/14	Moderate Heavy	50	57	19.5
4	9/12/15	Moderate Heavy	49	54	21
5	12/12/16	Moderate	53	70	23
6	11/12/17	Heavy	52	72	22



Dried halves of FlavorCot 3 2015/16

The Tree: FlavorCot 3 is a vigorous growing, spreading, spur and twig bearing tree with weeping horizontal extension growth. 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 should be kept open for better fruit colour, improved blush levels and fruit quality. Cropping is mainly on internal twigs and this also helps condition and rejuvenate these.

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 3 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 3'					
20/12/16	M	1	119	21.3	2.2
8/12/17	LM	13	100	17.6	2.0
11/12/17	MH	2	100	17.7	2.2
14/12/17	H	4	102	16.9	1.6
'Earlicot'					
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 3 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 2017/18 results show that it's excellent eating qualities are remarkably consistent across three different sources of differing crop level, even on heavy crops. Naturally elevated sugar levels enhance the consumer experience at higher cropping levels and less advanced maturities. The fresh apricot is very firm and has a sweet, balanced, complex fruity flavour with a juicy texture. It is consistently one of the best flavoured apricots in the breeding program. The fruit does soften slightly with storage and with larger crops. The fruit is clean and moderately resistant to marking despite its high TSS levels. It has a large cavity and very free stone but appears quite resistant to pit burn in all but the very worst seasons. High TSS levels, low dry ratio and large bright dried product make it a great quality drying option. A 2016 sample tested in 2017 rated 97 & 114 for eating experience and appearance respectively, compared to Moorpark, 89 & 96.

This is an outstanding fresh market apricot and a very adaptable drier.



FlavorCot 3 Sensory panel fresh fruit samples 2018

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 3' 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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