

SARDI – DUAL PURPOSE APRICOT VARIETY

Grower Information Guide

TastiCot 2

(Syn 35213)

South Australian Research and Development Institute (SARDI)

'TastiCot 2' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. A great flavoured, sweet apricot with well-balanced unobtrusive acidity and excellent thick juicy texture. It has a slight sheen, an attractive deep colour and is firm and robust with a precocious, heavy cropping habit. This variety is considered an early 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 TastiCot 2 on young trees November 2017



Bloom of TastiCot 2 on young 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.

TastiCot 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 (3 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. 30 November (Story, 14 Dec; Earlicot, 18 Nov; Moorpark, 29 Dec).
Shape:	Roundish.
Fresh fruit size:	Large (50mm av., 57mm max).
Skin:	Orange with speckled pinkish blush.
Flesh:	Orange.
Eating quality:	Excellent.
Flavour:	Very good, sweet and balanced.
Stone:	Large and free.
Fruit firmness:	Very firm at maturity.
TSS level:	High (20 Brix). Suitable for drying.
Cracking:	Possibly some tolerance.



Fresh fruit of tree ripe TastiCot 2 2017.

Dry ratio:	Very good (4.9:1).
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 ‘TastiCot 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)
2	26/11/14	Light Moderate	46	46	19.5
3	27/11/15	Moderate Heavy	49	57	18
4	7/12/16	Heavy	57	86	21
5	30/11/17	Very Heavy	49	63	20



TastiCot 2 Fresh fruit on tree 2017 & dried halves from 2016

The Tree: TastiCot 2 is a vigorous, very 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. A very easy tree to setup and manage. Keep it open to improve blush levels and condition fruit. It is not self-fertile but has a strong bloom and is easy to pollinate and crop in its timeslot.

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 ‘TastiCot 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 TastiCot 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)
‘TastiCot 2’					
7/12/16	M	1	104	19.6	2.7
30/11/17	VH	5	96	18.9	2.0
7/12/17	VH	5	84	18	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: TastiCot 2 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 although flavour is better from crop moderated trees, reasonable results can still be achieved from heavily cropped trees. On tree firmness levels hold up and fruit held on well for samples picked from the same tree a week apart. The earlier harvest may have had a textural advantage over the later harvest. Naturally elevated sugar levels enhance the consumer experience at higher cropping levels and less advanced maturities. The apricot itself is large, very firm and durable with a very pleasant mild flavour and quite sweet even when partially mature. Blush tends to be more speckled than bock and enhanced by increased exposure of the fruit. Dried fruit quality is usually visibly superior to Moorpark. A dried 2016 sample rated 86 & 106 for eating experience and appearance, compared to Moorpark, 89 & 96. Dried fruit consumers like it for its improved colour and slightly improved texture while its flavour is comparable to that of the industry standard, Moorpark.

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



TastiCot 2 sensory panel fresh fruit 2017/18