

SARDI – FRESH MARKET APRICOT VARIETY

Grower Information Guide

TastiCot 3

(Syn 37388)

South Australian Research and Development Institute (SARDI)

'TastiCot 3' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. A well flavoured, sweet apricot with attractive luminous orange flesh, flashy blush and sheen. Very firm and robust with a precocious heavy cropping habit. This apricot colours early, hangs well and gets better eating qualities the longer it's left. Considered an early to mid-season fresh market variety it will dry very well if left to fully ripen.

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.



Tree of TastiCot 3 December 2017



Immature fresh fruit of TastiCot 3 on young trees 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 3 is a protected variety. A signed non-propagation agreement is required before tree delivery. Trees are available for commercial planting from winter 2018.

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|---------------------------|---|
| Timing of blossom: | Mid-season (12 Sept). |
| Pollination: | Not self-fertile. Requires pollination. Pair with other varieties from this program in alternate row plantings. |
| Cropping: | Good, often heavy, precocious & consistent. Thinning can be required. |
| Ripening period: | Early to Mid. 10 December (Story, 14 Dec; Earlicot, 18 Nov; Moorpark, 29 Dec). |
| Shape: | Roundish with compressed cheeks. |
| Fresh fruit size: | Medium (46mm av., 52mm max). |
| Skin: | Orange with red blush. |
| Flesh: | Vibrant orange. |
| Eating quality: | Excellent and juicy. |
| Flavour: | Excellent, well balanced. |
| Stone: | Large and slightly adherent. |
| Fruit firmness: | Very firm at maturity. |
| TSS level: | High (23 Brix). Suitable for drying. |
| Cracking: | Slightly rain cracking and can rain mark. |



Fresh fruit of tree ripe TastiCot 3.

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|-----------------------------|--------------------------------|
| Dry ratio: | Excellent (4.2:1). |
| 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 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 | 30/11/15 | Light Moderate | 51 | 56 | 19 |
| 3 | 16/12/16 | Moderate Heavy | 48 | 61 | 24 |
| 4 | 7/12/17 | Heavy | 48 | 57 | 20 |



TastiCot 3 (361) & Robada (895) fruit from sensory panel 2017/18

The Tree: TastiCot 3 is a vigorous, strong growing, moderately spreading, spur bearing tree. It benefits from an increase in the number of leaders (5-6) 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. Overcropping leading to small fruit can be an issue. Although not self-fertile it seems easy to pollinate with other varieties from this program, alternate row plantings are advised. Fruit marking and quality can be difficult to manage on young trees until they establish some cover and balance.

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 TastiCot 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) |
|---------------------|------|----------------|-------------|------------|---------------------------|
| 'TastiCot 3' | | | | | |
| 4/12/15 | VH | 10 | 118 | 18.2 | 2.3 |
| 13/12/16 | L | 1 | 97 | 19.6 | 3.5 |
| 19/12/16 | MH | 2 | 116 | 20.9 | 2.6 |
| 11/12/17 | H | 2 | 99 | 20.4 | 2.8 |
| '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 3 is a very attractive superior eating experience apricot as shown in the fresh apricot OEE scores presented above in panels across 3 years, compared to 'Earlicot'. The apricot itself is very firm with a conventional, balanced acidity, very sweet flavour and very juicy with a crunchy to firm texture depending on its maturity. It hangs very well on the tree accumulating sugars while softening only marginally. Naturally elevated sugar levels enhance the consumer experience at higher cropping levels and less advanced maturities, improving with more ripening. The shiny skin will russet more with increased maturity and handling in heat. Rain can shrivel mark the skin of exposed fruit, especially on young trees.

This is an outstanding fresh market apricot that will dry as an alternative end use.



TastiCot 3 sensory panel fresh fruit 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 'TastiCot 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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