

MSU Fruit Team Apple Maturity Report 2006

Grand Rapids Area Report Number 4

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Overview

Temperatures have been about average over the past week with less rainy days, which has helped everyone catch up with harvest. There is scattered rainfall predicted for the next several days and growers will be busy trying to harvest around the rain. Temperatures are predicted to be somewhat below normal as well. In general, ethylene readings have continued to be higher than average through last week.

Gala

Harvest complete for Gala in all but those treated with Retain for a farm market or U-pick situation.

McIntosh

Harvest of all McIntosh is complete.

Honeycrisp

There are still some Honeycrisp hanging for direct market sales. Brix are excellent. Fruits are moving to an overmature stage unless Retain was used.

Empire

Some harvest was started late last week, but this will be a big week for Empire harvest in the Grand Rapids area. Samples are averaging about 16 to 17 pounds pressure – a slight decrease from last week, but still very good. There is more starch clearing compared to last week, showing many fruits consistently averaging 3 to 5 on the starch index. Red color has improved and ranges from 75% to 85% red color. Ethylene levels are still quite low, but have shown some slight increases from the previous week. Empire is just at the end of the long-term storage window and they'll move into a mid-term storage window by the end of this week. Empires were not bad to eat last week, but they taste excellent this week.

Jonagold

Ethylene levels have shown a definite increase over the last week. Color is finally improved and many Jonagolds are now being harvested for mid to long-term storage. Starch clearing levels have shown a big change from last week as well. Firmness is down a bit from last week, ranging from 13 to 16 pounds pressure. Jonagolds are at the end of the long-term storage window, and will move towards mid-term storage levels by the end of the week.

Jonathan

Firmness is still excellent – averaging about 13 to 18 pounds pressure, but down quite a bit from last week's samples. Red color has improved to 70 – 80% on standard strains. Starch clearing has shown an increase at 6 to 7 on the starch index for many samples. Brix levels are still in the excellent range. Ethylene levels are fairly similar to last week at low levels. All Jonathans have moved into the mid-term storage this week.

Golden Delicious

Ethylene levels are still low, but have shown some changes from last week's samples; firmness is between 13.5 and 16 pounds pressure; starch readings are indicating movement towards maturity, ranging from 3 to 4; and brix levels are at 12 to 15%. Golden are ready for long-term storage at this time on the early sites. There is some harvest going on in between other varieties. They will most likely be ready on all sites in the Grand Rapids area for long-term storage by this weekend.

Red Delicious

Ethylene levels have shown a slight increase over last week. Readings on the starch index are still low at 2 to 3. Brix levels are a bit low at 11 to 12%. Reds have shown movement towards maturity over last week, and are just moving into the long-term storage window in the Grand Rapids area.

Rome

Ethylene levels are very low; red color is good to excellent at 90-95 % red color; firmness is excellent to very hard at 17 – 21 pounds pressure; starch index reading are between 3 and 4; brix levels are at 12 and could be a bit better. There are some reports of bleeding of red color into the flesh of Romes, but it is not wide spread. Some harvest for processing could begin this week, but it's a bit early for Romes for long-term storage at this time.

Ida Red

Ethylene levels are a bit higher than expected from our first samples of Ida Reds, but overall, they are still immature with firmness between 15 and 17 pounds; starch removal at 2; and brix levels in the good category at 12.

Mutsu

Are still immature with firmness between 17 and 18 pounds; starch removal at 2; low ethylene production and only fair to good brix levels.

Fuji and Winesap

Immature, but we will start adding them to our sampling.

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This report will also be posted on the web at www.msue.msu.edu/clarksville click on the Apple Maturity link on the left side of the page.

It will also be posted at: <http://web1.msue.msu.edu/fruit/ripeapple.htm>
Here, you will also find apple harvest reports from other regions around the state as well as some definitions of the terms used in apple maturity reporting.

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