## Recommended Harvest Criteria for **commercial** WA-38 Storage in 2020

Prepared in July 2020. This document will be reviewed and updated on an annual basis.

	DAFB <sup>1</sup>	Soluble Solids (Brix)	Firmness (lbs)	Starch Index (SI) 1-6	Additional Recommendations
RA <sup>2</sup>				$2 - 4.5^{4,5}$	50 days after harvest - 4 months Shipping: 90% fruit ≥5.0 SI
Short CA <sup>3</sup>				$2 - 4.5^{4,5}$	50 days after harvest - 4 months Shipping: 90% fruit ≥5.0 SI
Mid CA	165-175	<u>≥</u> 11	16-23	2-3 <sup>4</sup>	<b>4-6 months</b> Shipping: 90% fruit ≥5.0 SI
Long CA				2-3 <sup>4</sup>	>6 months 1-MCP application recommended to reduce greasiness, Shipping: 90% fruit ≥5.0 SI

<sup>&</sup>lt;sup>1</sup>DAFB: Days after full bloom

Use this guide in addition to the published marketing and quality standards for the 2020 crop year. General release date for packed fruit in 2020:

The shipment of <u>any fruit packed in the 2020</u> crop year will occur no earlier than Monday, November 23, 2020 at 8 am.

## Additional resources:

- ⇒ Marketing & Quality Standards, 2020 Crop Year: <a href="https://quality.cosmiccrisp.com">https://quality.cosmiccrisp.com</a>
- ⇒ WA 38 starch scale: A starch scale created specifically for WA 38 has been developed by the Washington State Tree Fruit Research Commission. The scale is available as print material via WTFRC, and as downloadable file via the WSU Tree Fruit Extension website <a href="http://treefruit.wsu.edu/wa38-starch-scale">http://treefruit.wsu.edu/wa38-starch-scale</a>
- ⇒ Research and Extension material: http://treefruit.wsu.edu
- ⇒ Storage recommendations: http://treefruit.wsu.edu/article/2019-storage-recommendations-for-wa-38-cosmic-crisp/

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<sup>&</sup>lt;sup>2</sup>Refrigerated Air (RA): 32-33°F, >90% relative humidity (RH)

<sup>&</sup>lt;sup>3</sup>Controlled Amosphere (CA): 33°F, 1%CO<sub>2</sub>, 2%O<sub>2</sub>

<sup>&</sup>lt;sup>4</sup>Fruit harvested below 2 starch clearing will not develop good flavor.

<sup>&</sup>lt;sup>5</sup>Fruit harvested at or above starch clearance of 3.5 may result in lower yields and/or packouts due to increased stem bowl cracking, bird damage, and development of fruit greasiness in the orchard and/or in storage.