

Recommended Harvest Criteria for Commercial WA 38 Storage in 2026

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Prepared in May 2026. This document is reviewed and updated on an annual basis.

General harvest criteria & procedures for all fruit:

- Starch Index (1-6 scale): minimum of 2.0.
 - To qualify for packing, 90% of fruit in a lot must have reached a starch clearance of 4.0. Fruit picked at 2.0 starch clearance will take an average of six weeks in RA storage to reach the required clearance. (ex: Oct. 4 pick date + 6 weeks storage = Nov. 20).
 - Fruit harvested below 2.0 starch clearing will not develop good flavor.
 - 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.
- Breaking background color.
- Decay management: stem clipping recommended, pre- or postharvest fungicide, bin & room sanitation.
- Soluble solids concentration (°Brix) equal or higher than 11.
- Firmness (in lbs.) of 23 or below.
- Days after full bloom between 165 – 175.
- Preharvest ethylene inhibitors (i.e. ReTain, Harvista, ethephon) are not recommended.
- DPA: not necessary (no superficial scald risk), but drench mixes with fungicide & DPA have not shown to cause phytotoxicity to date.

Use this guide in addition to the published marketing and quality standards for the 2026 crop year.

First shipping date for fruit produced in the 2026 crop year: **November 9, 2026.**

Young orchards (2 and 3 year-old trees)

- Fruit maturity development and rate of starch clearance in storage may be inconsistent.
- Excessive greasiness may appear on the fruit preharvest or in storage and is not controlled with 1-MCP.
- Heavy cropping of 2 year-old trees may stunt tree growth and/or induce biennial bearing.
- Fruit from young orchards is recommended to be sold in January/February.

Mature orchards (4+ year-old trees)

- Relatively consistent fruit maturity within trees should allow for one pick.
- Some fruit from oldest orchards should be considered to sell first due to even maturation pattern.

Storage and packing

- Tasting fruit before packing and shipping is recommended to detect off flavors.
- Bitter taste is rare and dissipates after several weeks when fruit is held in RA.

	Storage Duration	Starch Index	1-MCP recommended	Background Color	Additional Recommendations
Short RA (4+yr. orchard)	1-3 months	2 – 4.5	No	breaking	Fruit from orchards older than 3 years should be slated for early sales
RA	3 months	2 – 4.5	No	breaking	Refrigerated Air (RA): 32-34°F, >90% relative humidity (RH); ideal time to sell fruit from 2-3 year-old orchards
Short CA	4 months	2 – 4.5	No	breaking	Controlled Atmosphere (CA): 33°F, 1%CO ₂ , 2%O ₂ ; ideal time to sell fruit from 2-3 year-old orchards
Mid CA	4-6 months	2 – 3.5	No	breaking	Controlled Atmosphere (CA): 33°F, 1%CO ₂ , 2%O ₂
Long CA	6-12 months	2 – 3.5	Yes	breaking	Mature orchards only (year 4 after planting or older): 1-MCP application may reduce greasiness for fruit harvested at advanced maturity (3.5-4.5)