

HARVEST INDEXES
SNAPDRAGON & RUBYFROST
2016

One of the most important factors in providing a premium apple is to pick it during the optimum harvest window. We have collected data for over 10 years, first from Dr. Susan Brown and then from Dr. Chris Watkins, both of Cornell University. While every year is different, the information provided below should be used to guide and assist you to pick during the optimum harvest window.

	SNAPDRAGON	RUBYFROST
Marketing Considerations	Since SnapDragon is sold shortly after harvest, the color and flavor of the apple are of utmost importance. Deep red color with a sweet flavor; no chalky texture	RubyFrost is held in storage for several months and should be picked based on the color guidelines. Flavor profile is reached during storage.
Apple Color	Pick for at least 2/3 deep red color, but 3/4 deep red color is ideal.	Pick for ¾ dark red color
	<15% yellow with no grass green. Be sure background is cream color 65% min. color	Background color light green 75% min. color
Flavor	Pick for flavor. Flavor good--balance of acid and sugar.	Test flavor every 2-3 days. The acid drops rapidly. Don't pick based on flavor as the flavor is enhanced in storage.
Harvest Technique	Spot pick on older trees or heavy cropped trees for size and color. Plan for two or three picks for maximum color	If 90% of apples meet the ¾ color clean the tree
Brix	Soluble solids (sugar) 13-15 Brix	Soluble solids (sugar): 12-13 Brix
Firmness	Firmness 15-18 lbs	16-20 lbs.
Starch	Starch 3-5	Starch: 3-5
Acid	Acid .3-.5	Variable at harvest
Ethylene	Ethylene is low when picked as recommended	Ethylene is low when picked as recommended
Brix-Acid Etc	Brix : Acid Ratio: 30-50	
Second Pick	Second pick 5-7 days later	
Harvest Window	Estimated harvest varies by region and within each region. Weekly harvest maturity testing will be done with reports shared with our members. These reports should be used as a guideline along with recommendations on this page.	Estimated harvest varies by region and within each region. Weekly harvest maturity testing will be done with reports shared with our members. These reports should be used as a guideline along with recommendations on this page.
Treatment Recommendations	If possible, use MCP; DPA not necessary	Use MCP; DPA not necessary
Storage Temperature	38 degrees	38 degrees – CA storage

We recommend that you subscribe to Cornell Harvest fax with your local extension office. Our Fruit Agent Craig Kahlke samples fruit on a weekly basis in Western NY and provides advice on when to harvest NY 1 and NY 2. He provides the indexes that require special equipment. You may be able to get your apples sampled prior to harvest by contacting him directly.