

## **Fruit Observations**

Brix and pH : 5 random (fully developed) fruits per variety were collected and juiced including all parts (fully ground, not pressed). Brix was obtained with a refractometer, the pH with an electronic tester.

Average sized specimens were selected for size and weight, with emphasis on finding a representative fruit from the 2014 crop. Size corresponds to the largest diameter dimension, in inches using a caliper. Weight is expressed both in ounces and grams.

Date of harvest is listed for 2014 in Walden, Vt.

Scab presence on the fruit is listed as a “y” yes, present, or “n” not present. Degree of infection is not noted, merely apparent lesions.

Keeping quality (keeper heading) : “y” for yes, a good keeper, (salable condition after 6 weeks.) “n” no, does not keep (downgraded to processing grade by 3 weeks), and “f” fair, keeping a 3-6 weeks on average. Samples of fruit were kept in cold storage at 35 degrees.

Testing was done 2 weeks from harvest to approximate time of purchase/consuming. It should be noted that additional tests were done after extended storage , and it was found that brix levels increased by up to 2 points, and pH increased by up to .5. This may be of importance to cider makers who wish to adjust these levels through storage time.

It is not the study's focus to go into detail on all the fruit characteristics (taste, textures, other nuances), but brief comments are listed where appropriate.

See Table 7.

More variety characteristics can be found on the apple pages of [waldenheightsnursery.com](http://waldenheightsnursery.com)

