

UC Davis Selections in Grower Trials

December, 2023

Harvest date	Item Name	CPB meeting Tasting Session*	Size g/frt	Pressure	Brix	dry away ratio	Count/ lbs	Precocious?	# trees in UCD blocks	Number of trial trees in the ground	Years test trees planted	Number to be planted & location in Spring 2024	Comments
9/6/2023	I12S-6	Pitted	24.7	5.7	30.7	2.5	44.4	yes	20	160	Spring 22		Promising, but skin might be too thin for processing. Pitted at Taylor Bros, skin might make it not a candidate for commerical processing
9/19/2023	J2N- 79	Pitted	40	6.4	30.4	2.5	28.3	yes	3	200	Spring 21	5 acres in Fresno Co.	Processed at Taylor Bros. twice. Results somewhat promising. Really thick flesh and good dry away ratios.
										500	Fall 2023		
9/12/2023	J2N-127	Pitted	24.1	6.1	30.6	2.4	47.4	yes	28	230	Spring 22		Looked really good this year. Last year suffered post harvest in the heat. Pitted well, low dry away. If you overcrop size will be too small
9/13/2023	J2N-128	Pitted	23.8	4.1	34	2.2	44.5	yes	5	30	Spring 21	500 in Butte Co. & 500 in Fresno Co.	Promising, one of the best tasting items. Pitting was ok, needs more fruit to truly test pitting abilities
9/19/2023	J2N-182	Whole Natural	25.9	5.6	26.8	2.6	39.6	yes	3	340	Fall 2023		Promising, tastes really good. Hopefully we can test pit this year. Don't over crop, dry away and size will suffer. Data is an average of two trees.
9/6/2023	Imp. French	Pitted	20.7	2.9	35.4	2.6	52.5	no	2				

\*Pitted vs whole natural describes what form participants will taste in the December meeting. It is not a recommendation on how this item should be processed. J2N-182 will be pitted next year if there is enough fruit

For questions and comments email Sarah Castro: [scastro@ucdavis.edu](mailto:scastro@ucdavis.edu)