# freshinfo

Search

About us

News and services for the fresh fruit and vegetable business

**Publications** 

Home

Logged in Dr Shahrokh khanizadeh

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#### Previous top stories

Changed: Wed 23 Nov, 08:01

- Branston brings Smile to Tesco
- Chile on course, despite frosts
- Sprout hopes for green Christmas
- Industry braced for nature's worst
- Canada breeds new apple

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### Financial markets

		Share prices	
Salvesen	72.5	+3	4.1%
ABP	569	+4.5	0.8%
BAA	632.8	-6.3	-1%
Fyffes	146.5	-3.3	-2.2%
	Exchange rates		
GBP - EUR			1.4628
USD - EUR		(	0.8485
GBP - USD			1.724
		ı	ndices
Dow Jones	10916.1	+44.7	0.4%
DAX	5181.9	-14.2	-0.3%
FTSE 100	5507.1	-24.6	-0.4%
CAC	4578	-30.7	-0.7%

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802 sites currrently listed

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Catering/Food service

Machinery

International

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#### Return to list

News

## Story published: Sat 19 Nov 05 09:01 Canada breeds new apple

The breeding programme at Agriculture and Agri-Food Canada (AAFC) has come up with an apple variety that could be ideal for the fresh prepared market.

Research

The new, non-browning apple SJCA38R6A74 has been developed by Shahrokh Khanizadeh and his team at the Horticulture Research & Development Centre in St. Jean-sur-Richelieu, Quebec.

Khanizadeh collaborated with AAFC apple researchers at the Food Research Centre in Guelph, Ontario and the Pacific Agri-Food Research Centre in Summerland, British Columbia.



Story published: Sat 19 Nov 05 09:01

**Jobs & Services** 

"SJCA38R6A74 is unique in several ways," said Khanizadeh. "It is aromatic, sweet, juicy, firm and crisp." But its claim to fame may well be its resistance to browning, most likely due to low levels of phenolic compounds such as chlorogenic acid and epicatechin, the key substrates for enzymatic browning in apples.

**Events** 

In laboratory tests the new apple remained crisp with no signs of browning after two to three days at room temperature. It remains fresh in cold storage for up to five months.

It is medium to large in size, averaging about 150g on non-thinned trees. The fruit skin has an average thickness and the apple matures around October 7. It originated from a cross made in 1970 between the varieties Linda and Jonathan.

Rights have been issued and the trees will be available from licensed nurseries in Quebec. Names suggested so far are Arctic Snow, Everwhite and Eden although the chosen name will not be official until it is sanctioned by the plant breeders' rights office.

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The worldwide search engine for the fruit, vegetable and flower industry

Freshinfo poll

Started: Fri 18 Nov

Is the change in global weather patterns the biggest threat to supply chain sustainability?

Yes

No

On't know

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The first Pink Lady apples of the new season came in from France and created interest at 1260p for

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Seasons starting

A selection of seasons beginning in the next few weeks

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More seasonal info

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