CULTIVAR INFO: RUBY CRUNCH *
(PR02-62)

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Released: May 2012
Fruit kind: Plum
Selection No.: PR02-62
Usage: Dessert
Origin: ARC Infruitec-Nietvoorbij
Exclusive Licensee: Culdevco (Pty) Ltd.

TREE CHARACTERISTICS

Chilling requirement
Growth habit
Flowering (10% blossoms open)
Full bloom (80% blossoms open)
Flower shape
Bearing habit
Disease susceptibility (Normal sprays)
Rootstocks evaluated

REMARKS

Medium (400 - 600 Infruitec Chilling Units)
Semi upright
1st week September **
3rd week September **
Rosaceous
On both spurs and shoots
Normal
Maridon

THINNING

Pollination
Fruit set
Blossom or fruit
Intensity of flowers

Harry Pickstone, Sun Breeze**
Very good
Fruit thinning recommended
High

FRUIT CHARACTERISTICS

Harvest date (first pick)
Control cultivar
Production
Fruit size distribution
Shape
Skin colour
Flesh colour
TSS
Texture
Stone
Storage ability

Week 4-5 (4th week January)**
< Songold
Very good (4 x 1.5 metre)**
Count AA (100g/fruit)**
Flat round
Dark red
Red (Ruby)
At Harvest: 15°Brix**
Medium to fine
Cling
Good. Tested by Experico.

GENERAL

Ruby flesh, good cold storage and production.

* = Plant Breeders’ Rights: ARC Infruitec-Nietvoorbij.
** = Data obtained at Bien Donné, Simondium, Western Cape and is not necessarily representative of other areas.
Additional information regarding the newly released Culdevco licenced plum cultivar: Ruby Crunch

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Ruby Crunch

Characteristics and additional suggestions

Ruby Crunch was released to the South African Plum industry in May 2012. No meaningful volumes have been exported commercially when this paper was compiled.

The most important characteristics of this cultivar are as follows:

- A dark red plum with a full red flesh colour that ripens just before Leatitia. The fruit turns almost black when it reaches full maturity.
- The cultivar reaches full bloom at the beginning to middle of September (depending on the season) and the bloom season overlaps with cultivars such as Harry Pickstone and Fortune. **Harry Pickstone and Fortune are therefore used as cross pollinators** for Ruby Crunch and a ratio of 10% is recommended.
- Follow the normal pruning procedures to reach a fruit size that peaks at A/AA.
- A sugar level of between 12° and 14° Brix (measured with a refractometer) should be attained easily. The minimum sugar content for Ruby Crunch export fruit is 11° Brix.
- The cultivar has a medium chilling requirement and has already been evaluated with great success in Simondium and Robertson.
- A yield of 30 tons per hectare (with a planting distance of 4 X 1 meter on a V-hedge or an open Palmet system) is attainable.
- The recommendation is to graft Ruby Crunch on Marianna rootstocks because other rootstocks have not been evaluated with this cultivar yet.
- This cultivar has a normal growth habit and is easily trained on the standard training systems.
- Fruit are borne on spurs and one year old shoots.
- Ruby Crunch possesses excellent cold storage ability. When fruit are harvested at a firmness between 4,5 kg and 9 kg, it may be stored for a period of 6 weeks both at single and dual temperature (PD-9) storage regimes. **The PD-9 storage regime is recommended for a deeper red flesh colour** at the end of the storage period.
- No post-harvest defects appeared at the PD-9 storage regime. Sporadic occurrence of shrivelling appeared at the single temperature regime and therefore the necessary precautions should be taken to prevent it.

For enquiries the following contacts may be used:
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