UNIVERSIDAD DE CHILE

Asian Plum 'Sweet Pekeetah'

University of Chile has generated new variety of Asian plum (*Prunus salicina*)

THE CHALLENGE

'Sweet Pekeetah' is a new variety developed by the University of Chile. It is a variety with unique attributes, as extremely late in blooming and ripening. Blooming time of 'Sweet Pekeetah' is contemporary to some European plums as 'French prune', which is three to four weeks after the majority of known Asian plum varieties.

THE TECHNOLOGY

'Sweet Pekeetah' is a self-unfertile variety, with semi erect plant growth, weak to medium vigor. The fruit is round, symmetrical, with deep purple skin color that covers 80% of the surface over a green background color.

The ripening period of 'Sweet Pekeetah' is three to four weeks after 'Angeleno'. The fruit of 'Sweet Pekeetah' reach 18-20% soluble solids concentration and the fruit size reaches 155-180 grams. The flesh of 'Sweet Pekeetah' has a unique crunchy texture, which is not common among Asian plums, and has a not- bitter skin.

One of the main feature of 'Sweet Pekeetah' is its slow softening rate of the flesh either on-tree or on postharvest. This characteristic enables delaying harvest, looking to increase the fruit's size without affecting their postharvest life potential. Fruit can be cold storage up to 60 days at 0°C while maintaining its initial sensory quality. From a sensory point of view, this is a variety of medium acidity with a balanced sweetness/acidity ratio. The fruit is not susceptible to 'chilling injury syndrome' and therefore can be suitable for exporting to distant markets. 'Sweet Pekeetah' has an uncommon crunchy flesh, either at harvest or even after 60 days of cold storage.

STAGE OF DEVELOPMENT

- Variety is fully developed and the laboratory count with material ready to be send outside Chile.

OPPORTUNITY

- University of Chile is searching for industry partners for **out-licensing.**

INTELLECTUAL PROPERTY/REFERENCES

- Pending register by the Livestock and Agriculture Service of Chile (N° 42/17).
- Pending patent in USA

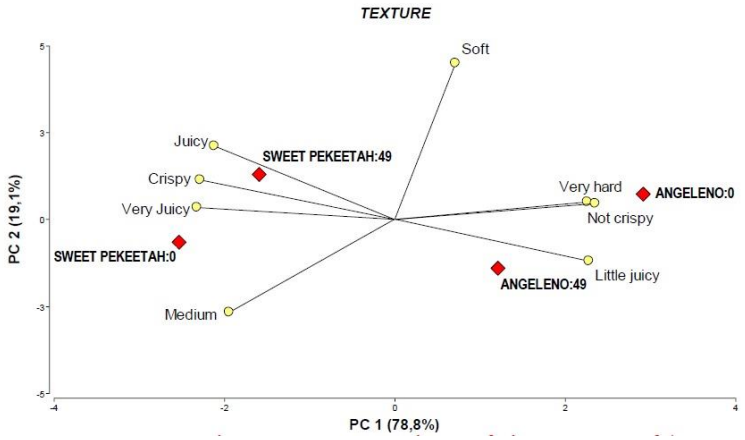

Figure 1. Principal component analysis of the texture of 'Sweet Pekeetah' and 'Angeleno' plums just after harvest (0) and after 49 days in cold storage (49). N=100 consumers

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