

Aprium

(*P. armeniaca* x *P. domestica*) x *P. armeniaca* (Rosaceae)

Fast Facts:

Number of Growers: less than 50 Acres in Washington: 150 acres Per Acre Value: \$4000-\$6000
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Description of crop:

An Aprium is a relatively recent creation that was produced in the late 1980s by Floyd Zaiger. Aprium is a registered trademark of Zaiger's Genetic. Aprium is a hybrid cross between an apricot and plum that is called a plumcot. This resulting hybrid is 50% apricot and 50% plum. If you cross the plumcot with an apricot the result is an Aprium which is 75% apricot and 25% plum. Honey Rich' was the first Aprium introduced in 1989 and is one of the most popular varieties.

Apriums grow on a deciduous tree that reaches up to 18 feet tall and requires warm springs and summers for harvest. They require other Apriums or apricots for pollination. Apriums need 600 chilling hours, which is the chilling requirement of temperatures below 45F degrees necessary to fully break dormancy of deciduous fruit trees. Apriums resemble apricots with their bright orange skin and a small amount of skin pubescens. Their flesh is bright orange, dense and surrounds a stone similar to the apricot. It is the size of a large plum and Apriums are noted for their sweet taste. They are sweeter than apricots with higher fructose and complex sugars content and a bit of acidity. They have a strong apricot flavor with a hint of plum. Apriums are available from late spring through late summer, mid-May to August.

Besides eating Apriums out of hand, you can slice and add them to a salad, cereal, breads, yogurt or ice cream. You can use Apriums in crisps, cobblers and pies or make them into sauces to be eaten with waffles, pancakes or preserves.

In Washington, Apriums are grown for local, fresh markets. They are hand harvested and consumers should select Apriums that are plump and firm with a consistent skin color. One should avoid Apriums that are green or that are overly soft or have broken or blemished skins. Apriums have delicate skins and will tend to discolor with handling. Apriums will keep in the crisper section of the refrigerator for up to two days. Keep Apriums away from bananas which emit ethylene gas that can hasten the ripening process of the Aprium. Apriums will ripen quickly placed in a paper bag at room temperature. For more information on apricots, plums or pluots go to: <http://www.snakeriver.org/wscpr/WSCPRBook.cfm>

Key pests:

Weeds are the primary pest problem in Apriums. These include: mustards, pigweeds, quackgrass, dandelion, lambsquarter and grasses. The most common disease is powdery mildew. The primary insect pest is the peach twigborer and leafrollers.

Key pesticides: Weeds are controlled with Round-up and Gramoxone. Powdery mildew is controlled with Pristine or Orbit. Peach twig borer is controlled with Thiodan or Warrior. Organic growers can use mating disruption. Leafrollers are controlled using Success or Javelin.

**Critical pest
control issues:**

Growers can apply insecticides that are harmful to bees when the tree crop is not in bloom. The increasing cost of hand labor is a concern for growers. Growers should choose disease and pest resistant varieties when available.

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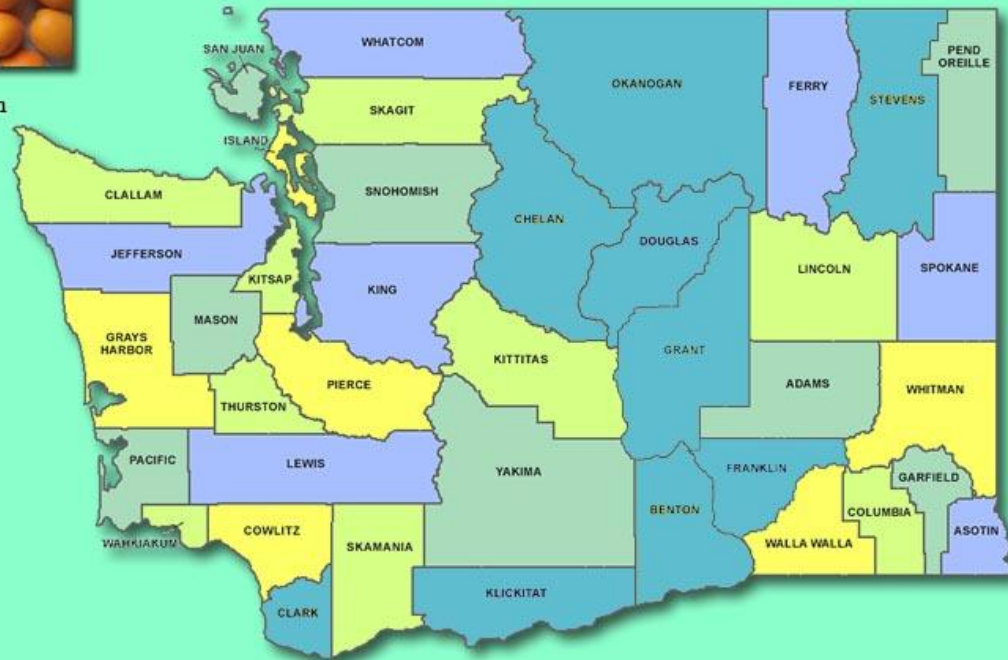
Location

of production: Benton, Chelan, Clark, Douglas, Franklin, Grant, Okanogan, Klickitat, and Steven counties.

Aprium Production in Washington State



Aprium



■ Area of Aprium Production

