

BC APPLES: DELICIOUSLY CRISP

DID YOU KNOW?

THE HOT AND DRY SUMMERS OF THE OKANAGAN-SHUSWAP-SIMILKAMEEN AND CRESTON VALLEYS ARE THE PERFECT CLIMATE FOR GROWING DELICIOUSLY CRISP APPLE VARIETIES

YOU PICK!

BC producers specialize in growing over 12 types of apples, producing mostly Gala, Ambrosia, McIntosh, Honeycrisp and Spartan — but Pink Lady is gaining in popularity.

AMBROSIA APPLES

The Ambrosia apple was found as a chance seedling by a BC orchardist in the 1990's. The Mennell family propagated trees for testing, and patented the new variety to be developed as a new apple.



WHAT'S YOUR TYPE?

MOST COMMON VARIETIES



1. GALA



2. AMBROSIA



3. MCINTOSH



4. SPARTAN



5. HONEYCRISP



6. PINK LADY



BC
PRODUCES
OVER
300
MILLION
APPLES
PER YEAR



THAT'S
60
APPLES
PER BRITISH
COLUMBIAN



OVER
80%
OF APPLES
ARE EATEN
FRESH

BC APPLES: FRUITFUL PRODUCTION

DID YOU KNOW?

IN SPRING, WHEN MILLIONS OF ORCHARD TREES BLOSSOM, BC GROWERS AND BEEKEEPERS WORK IN COLLABORATION PLACING BEEHIVES IN ORCHARDS TO ENSURE PROPER POLLINATION AND PRODUCTION

BEES AND POLLINATION

Apple trees must be cross-pollinated to bear fruit. The bees carry pollen from one apple blossom to the next, giving birth to an apple. Orchardists let dandelions grow to provide nectar as bees need a balance of pollen and nectar to thrive. Apple trees take at least 5 years to reach full production.



LONG-TERM

Apple breeding is a very long-term project. It can take up to 25 years to develop a new apple variety. The Spartan apple was naturally bred and invented in Summerland in the 1930's. It's now grown and sold across the country.

SUMMERLAND R&D

Biting into that delicious apple doesn't always happen by chance. At Summerland Research and Development Centre, scientists are studying apples to generate new varieties that meet consumer preferences, are disease resistant and are suitable to BC's growing conditions.



WHAT HAPPENED TO THE BIG OLD APPLE TREES?



In the mid 1980's, the BC industry planted purposely-grown trees closer together. With the smaller trees, the use of ladders was not necessary, increasing safety for pickers, and new smart irrigation systems were put in place. This translated into larger crops of higher-quality apples that grow quicker and more efficiently.

BC APPLES: FROM FARM TO TABLE

BC APPLE GROWERS ARE PRODUCING AND BRINGING YOU ONLY THE FINEST QUALITY APPLES. FRESH BC APPLES ARE AVAILABLE YEAR-ROUND

1

HANDPICKED

Apples are carefully handpicked and collected in bins and then delivered by truck to the packing house.



2

WASHING UP

At the packing house, they are run through a wash before being air dried and coated in a food-safe wax to help retain their moisture.



3

GETTING THE GRADE

The apples are then transported on conveyor belts to be cooled, graded by size and colour and packaged.



4

FRESH TO MARKET

Some apples may be processed into juice (it takes 4 apples to make one glass of apple juice), sauces, dried fruit or other apple products.

They are available year-round as they are stored in controlled atmosphere rooms until they are ready to be shipped to market.

