STARCH INDEX SCALE v1.0

AMBROSIA

STARCH INDEX SCALE

TESTING INSTRUCTIONS

- Collect a sample of apples from the orchard. Maturity tests should be performed on at least 10 fruit to represent the average in the block.
- Samples should be at least room temperature for best results.
- Stain apples as soon as possible after samples have been collected. Use an iodine solution of 10g I₂ and 40g KI per gallon.
- Cut apples in half at the equator. Immediately dip, spray, or roll starch solution on cut surface.
- Wait for pattern to develop, which may be several minutes, but rate sample within 20-30 minutes before cut surface of fruit turns brown.
- Compare each fruit with patterns in this chart and record the corresponding starch value.

STARCH INDEX

CORE STAIN

CORTEX/FLESH STAIN

FIRMNESS

POUNDS

15

SHORT CA

16

MID CA

17

LONG CA

3

OPTIMAL CA

4

MATURE

6

OVER MATURE

1

2

3

4

5

6

7

8
**STARCH INDEX SCALE v1.0**

**BRAEBURN**

**CORE STAIN**

**CORTEX/FLESH STAIN**

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STARCH INDEX SCALE  v1.0

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STARCH INDEX SCALE v1.0

GALA

Core Stain

Cortex/Flesh Stain

Testing Instructions

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- Cut apples in half at the equator. Immediately dip, spray, or roll starch solution on cut surface.
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- Compare each fruit with patterns in this chart and record the corresponding starch value.

Firmness (Pounds)

- Short CA: 2
- Mid CA: 3
- Long CA: 4

Starch Index

- Optimal CA: 5
- Mature: 6
- Over Mature: 7

Photos & Development by the Michigan State University Apple Maturity Program
Contact: Randy Beaudry - beaudry@msu.edu
**STARCH INDEX SCALE**

**GOLDEN DELICIOUS**

**STARCH INDEX SCALE v1.0**

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**Core Stain**

**Cortex/Flesh Stain**

**Testing Instructions**

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STARCH INDEX SCALE  v1.0

HONEYCRISP

CORE STAIN

Cortex/Flesh Stain

STARCH INDEX SCALE v1.0

TESTING INSTRUCTIONS

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**STARCH INDEX SCALE** v1.0

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STARCH INDEX SCALE  v1.0

CORE STAIN

Cortex/Flesh Stain

TESTING INSTRUCTIONS

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SHORT CA
- Firmness (Pounds): 15
- Starch Index: 2.5
- Optimal CA

MID CA
- Firmness (Pounds): 16
- Starch Index: 3.5
- Mature

LONG CA
- Firmness (Pounds): 17
- Starch Index: 5.5
- Over Mature

OVER MATURE
- Firmness (Pounds): 17
- Starch Index: 5.5
- Over Mature
Testing Instructions
- Collect a sample of apples from the orchard. Maturity tests should be performed on at least 10 fruit to represent the average in the block. Samples should be at least room temperature for best results.
- Stain apples as soon as possible after samples have been collected. Use an iodine solution of 10g I₂ and 40g KI per gallon.
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**STARCH INDEX SCALE**

**PINK LADY**

**TESTING INSTRUCTIONS**

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STARCH INDEX SCALE v1.0

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