Bench-top test to determine cracking susceptibility of sweet cherry

1. Early in the morning, randomly sample 5 healthy fruit from each of 10 typical trees (50 fruit total)
2. Within 1-2 hours of picking, fully submerge fruit for 2 hours in distilled water at room temperature
3. Count cracked fruit
   a. 0 cracked fruit: block is not susceptible to cracking (rain protection not yet recommended)
   b. 1-5 cracked fruit: block is getting susceptible (rain protection recommended, especially if rain is forecasted)
   c. > 5 cracked fruit (10%): block is highly susceptible (rain protection strongly recommended)

Containers, such as the lasagna pan featured below are inexpensive and work well. To re-use, rinse with distilled water and air dry; DO NOT rinse with tap water or wash with soap, as trace ionic residues will change how fruit cracks. Distilled water is available at WalMart, Target, and most grocery stores.

For more information, contact:

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