

Researchers Create The Succulent SunCrisp® Apple

Rutgers University



Just as inventors are forever trying to develop a better mousetrap, orchardists are constantly attempting to create tastier, longer-lasting, more aromatic and colorful apples.

Back in 1963, Fred Hough, Ph.D., and colleagues at the Rutgers University Horticultural Research Farm in New Brunswick, N.J., crossed the Cortland apple with a highly aromatic Cox's Orange Pippin. They then crossed that hybrid with the well-known Golden Delicious.

“ *The result, which was patented by Rutgers, is the highly productive, tasty and mildly aromatic NJ 55 apple, which is now grown around the United States as SunCrisp®.*

It is especially popular with operators of u-pick operations and roadside stands.

A yellow apple with a pretty red blush, firm flesh, a mild subacid taste, the SunCrisp® typically stores for up to six months. Best of all, apple lovers say it has a more complex and interesting flavor than its parent, the Golden Delicious, and is less likely to bruise.

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