

## NEW YORK APPLE INDUSTRY FACT SHEET

1. New York is the second largest apple producing state in the United States, averaging 25.24 million bushels of production annually.
2. Apples are grown on 51,097 bearing acres in six major production districts throughout the entire state:
  - Champlain Valley
  - Eastern Hudson Valley
  - Western Hudson Valley
  - Central
  - Lake Country
  - Niagara Frontier
3. Major apple producing counties are: Wayne, Ulster, Orleans, Niagara, Clinton, Columbia, Monroe, Orange, Onondaga and Dutchess.
4. There are approximately 674 commercial apple growers in New York State, producing an average 37,448 bushels on 75 acres.
5. On average, 10.98 million bushels (43%) are utilized as fresh fruit:
  - 549,000 bushels (5%) are marketed directly by growers and “roadside markets”.
  - 1.06 million bushels (10%) are exported to other countries.
  - 9.01 million bushels (85%) are marketed domestically through independent and chain supermarkets, food service and military outlets.
6. On average, 14.26 million bushels (57%) are utilized for processing:
  - 5.48 million bushels (38%) are processed into juice and cider.
  - 6.52 million bushels (47%) are processed into canned products, including sauce, slices and pie filling.
  - 1.46 million bushels (10%) are processed into frozen slices.
  - .81 million bushels (5%) are processed into vinegar, jelly, apple butter, mincemeat, and dried products.
7. Last year’s production (1997) is estimated to total 26.7 million bu., with a value of \$144 million.
8. The top 10 varieties, in descending order of production volume in 1997, are:
  - 1) McIntosh
  - 2) Rome
  - 3) Empire
  - 4) Red Delicious
  - 5) Cortland
  - 6) Idared
  - 7) R.I. Greening
  - 8) Golden Delicious
  - 9) Crispin
  - 10) Jonagold

(over)

9. New York State grown and packed apples are promoted by the New York Apple Association under the *Apple Country*® brand and logo, and are positioned as *The Apples Made For Kids*®.

10. New York State grows and markets more commercial varieties of fresh eating apples than any other region of the country, including the 19 most popular varieties:

- McIntosh
- Empire
- Red Delicious
- Cortland
- Crispin
- Golden Delicious
- Spartamac
- Idared
- Ginger Gold
- Jersey mac
- Paulared
- Jonagold
- Macoun
- Jonamac
- Fuji
- Gala
- Rome
- Braeburn
- Fortune

11. New York apple packers and shippers utilize cutting-edge technology in the storing, grading and packing of fruit. New York pioneered the development of “CA” (controlled atmosphere) storage of apples, and is in the forefront of electronic size, color and quality grading technologies.

12. New York State growers are adapting new cultural methods such as Integrated Pest Management (IPM), which uses scientific and natural techniques to cut down on the use of chemicals, and new planting systems, such as Y-shaped trellises or posts and wires to support the trees. This allows more sunlight to get to the fruit, producing a better colored, more flavorful apple. In addition, growers are changing over from the old standard-size trees to the smaller more compact dwarf and semi-dwarf rootstocks which allow for increased tree densities and improved yields.