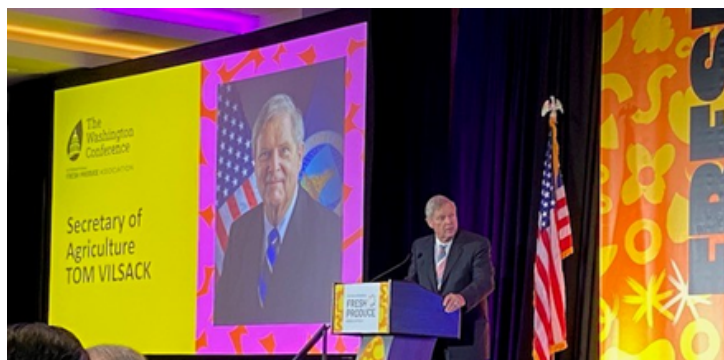


California Apple Commission Newsletter



IFPA Washington Conference and Capitol Hill Visits

In June, CAC Staff attended the International Fresh Produce Association (IFPA) Washington Conference in Washington D.C.. U.S. Secretary of Agriculture Tom Vilsack opened the conference emphasizing the importance of the fresh produce industry and reaffirmed the partnership between Industry and the United States Department of Agriculture (USDA). CAC Staff also coordinated meetings with Members of Congress to discuss issues and opportunities across affecting the CA Apple industry.

Grower Feature in Good Fruit Grower Magazine

CAC Board Member, Steve Chinchiolo, featured in Good Fruit Grower Magazine! Chinchiolo Family Farm in California is focusing on keeping the business in the family by involving the fourth generation! They have diversified their business with a cidery, U-pick orchard, and stalls at farm markets to align with the locally sourced trend in the San Francisco Bay Area. To read the full story, please access [here](#).

2024 Mexico Program Underway

Prepare for the 2024 Mexico export season by registering your fumigation or cold treatment facilities! APHIS will be registering facilities in the month of July to prepare for the shipping season. The annual Mexico packet, which contains the shipping protocol, will be sent out in July. For any questions on shipping regulations, please do not hesitate to reach out to CAC staff.

USDA Supports Sec. 32

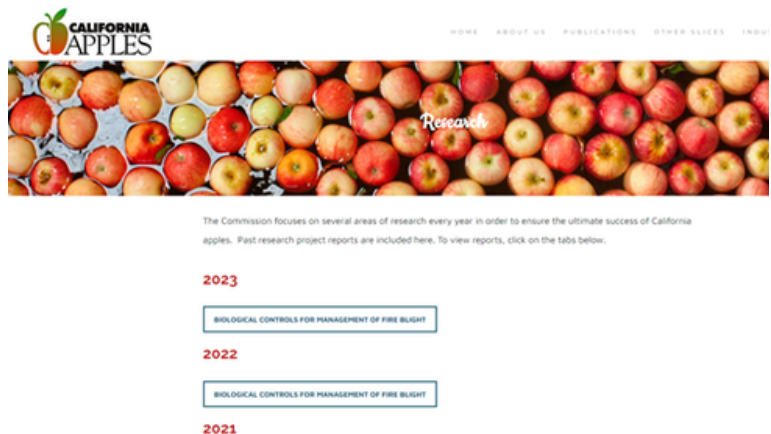
USApple collaborated with USDA to support a Sec. 32 apple purchase for foodbanks, providing market data and recommendations for surplus varieties and sizes. USDA will announce a \$20 million purchase of 2024 apples, with potential for up to \$5 million to be shipped in bins based on foodbanks' feedback. If you are interested in learning more, please click [here!](#)

2023-2024 Research Final Report Now Available

The 2023-2024 final report for Evaluation of New Bactericides for Controls of Fire Blight of Apples Caused by *Erwinia Amylovora* and Evaluation of New Postharvest Fungicides for Pome Fruits is now available on the CAC website. To access and download the report, please visit www.calapple.org under Other Slices tab, under the Research category. This is password protected (Calapple22).

Apple Bites:

<https://www.goodfruit.com/family-centered-farming-in-central-california/>
U.S. Apple Growers Needing To Account For Some Bad With The Good Right Now - Growing Produce



Mexico Trade Mission

CAC staff, with the U.S. Apple Export Council, traveled to Mexico City, Mexico in early June to meet with key retailers and importers ahead of the 2024 CA Apple season. This trip provided great insight on current market conditions and where the challenges and opportunities exist for CA apples. A detailed report that includes contact information for importers, can be found [here](#). Please do not hesitate to reach out to the Commission with any questions.

Sevin XLR Plus Available for Use

Growers in Sacramento, Stanislaus, and San Joaquin County experienced issues in obtaining approval to apply Sevin XLR Plus, an apple thinning product, during the Spring. CAC staff confirmed with all three counties, that there is no ban on Sevin, rather notice of intents (NOIs) were denied due to incompliance with label regulations (ie. bee boxes still present in orchards). As long as the label instructions are followed, growers should not have a problem securing approval for use. Please do not hesitate to reach out to CAC staff with any questions or concerns.

Taiwan Codling Moth Training Program

Shippers planning to export to Taiwan must undergo the annual Taiwan Training Seminar. Please see the We Transfer link [here](#) to download the annual training video. The training is English with Spanish subtitles. Once employees have undergone the training, please return the attendance sheet from the training pack here, to receive completed certificates for your records.

CA Apple Cinnamon Cake



Ingredients

• For the Cake

- 1 cup (200g) granulated sugar
- 3 large eggs room temperature
- 2/3 cup good-quality extra-virgin olive oil 149 g
- 1 teaspoon almond extract 4 g
- 1½ teaspoons baking powder 8 g
- ½ teaspoon baking soda
- 1 teaspoon sea salt 6 g
- 1-2/3 cups all-purpose flour 225 g

• To Garnish

- 2 medium CA apples cored and cut into thin slices about 388 g
- ¼ cup sliced almonds 28 g
- 1 tablespoon fresh lemon juice 14 g
- ½ teaspoon cinnamon
- 3 tablespoons granulated sugar 36 g

CALENDAR OF EVENTS

Fruit Logistica in Hong Kong- September
U.S. Apple Outlook Conference in Chicago- August

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For the Full instructions visit the [Cal Grown Website!](#)

Find us on social media!

