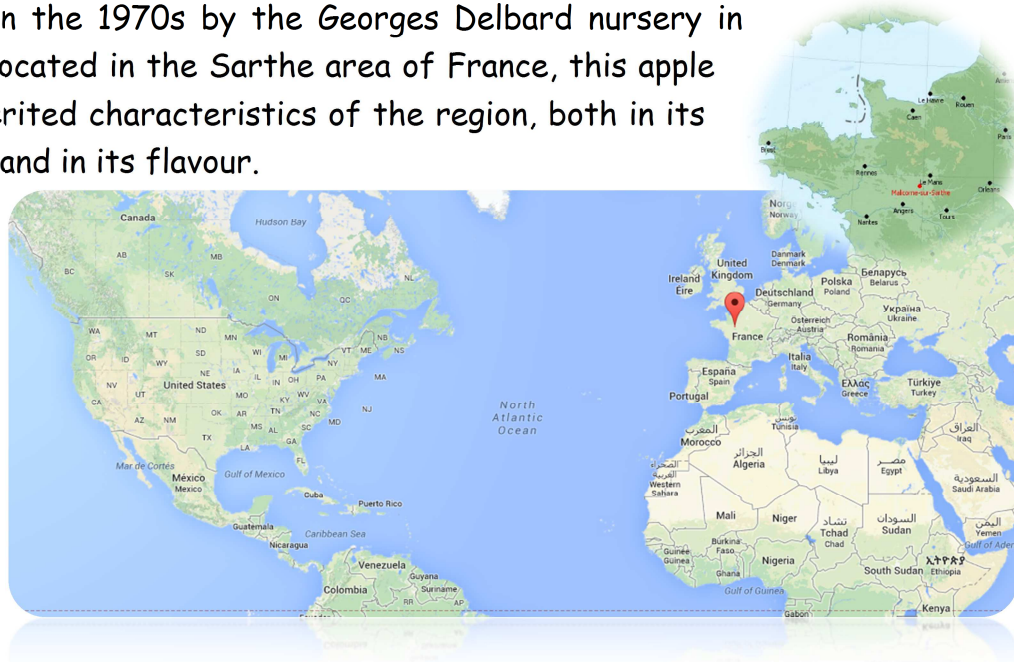


# Primgold



Developed in the 1970s by the Georges Delbard nursery in Malicorne, located in the Sarthe area of France, this apple variety inherited characteristics of the region, both in its appearance and in its flavour.



Primgold was introduced in Quebec in the late 1980s. Today, 10 hectares are grown in the Laurentians. Apple growers from this region, with all of their *savoir-faire*, succeeded in keeping all of the rich qualities of its homeland.

Primgold comes to maturity around mid-September. Large in size (diameter of  $2\frac{3}{4}$  to  $3\frac{1}{4}$ ), with a yellowish skin that often has a blush of red on its sunny side. Slightly textured lenticels, lends a roughness to the skin that reminds us of the apple's rustic roots.

Its unique flavours allow us to distinguish it from other yellow apples of the season. Crisp and firm (16 lbs pressure) with a slightly fruity flavour, its delicate aroma fits well with its sweet (15°-16° Brix) yet lightly acidic taste.

Primgold can be stored until mid-december.

Three months after harvesting, stored at 0°C, its firmness remains at more than 14 lbs and its flavour unaltered.



Quebec Apple Cultivars and Rootstocks Evaluation Project (RECUPOM) qualifies Primgold as a « *Beau fruit jaune très attrayant... au goût très bon !* » \*

*\* a nice attractive yellow fruit... with a great taste!*

*Primgold...*



*For a  
tasty treat!*