

# 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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