



PeachyBlue 'ZF08-029'

PeachyBlue 'ZF08-029' is a favorite for its peach-like, highly aromatic flavor. This variety has strong growth with yields competitive with 'Draper' and 'Legacy'. The plant is wide with a narrow crown, and produces many laterals that should be managed to increase harvest efficiency and overall fruit size.

PeachyBlue 'ZF08-029' has been trialed in high and mid chill environments with success in both climates. It is hard for our visitors and employees to forget this fantastic, flavorful blueberry that consistently takes the top scores in our taste tests.

AVERAGE
HARVEST EFFICIENCY

EARLY-MID
FRUIT SEASON

28-35 DAYS
FRUIT STORAGE

MID SEASON ALTERNATIVE
MARKET POSITION

16 mm
FRUIT SIZE

PEACH-LIKE
FRUIT FLAVOR

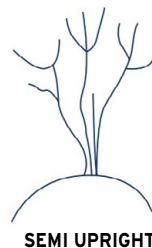
FIRM
FRUIT FIRMNESS

LIGHT BLUE
FRUIT COLOR

RIPENING	J	F	M	A	M	J	J	A	S	O	N	D
S. CHILE												■
N. EUROPE							■					
PNW							■					

■ HIGH CHILL

PLANT SHAPE



VARIETY VIDEO



<https://youtu.be/JrAflx-yT9k>

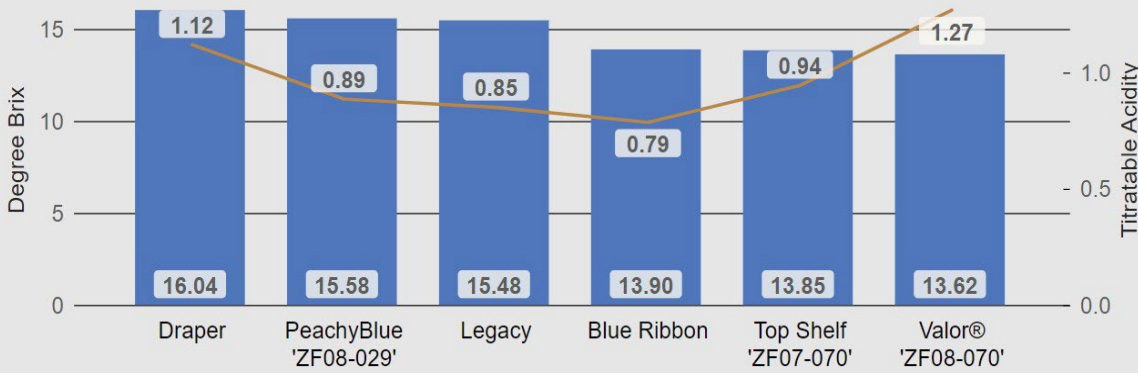
PeachyBlue 'ZF08-029' is licensed to Fall Creek®. The variety information presented in this chart is based on observations and does not guarantee results. Plant performance, fruit quality, and production across global regions, will vary due to a variety of elements including climate, soil, horticultural practices, inherent traits, and other factors. Fall Creek® recommends growers trial varieties in their own commercial grower operations.



FLAVOR

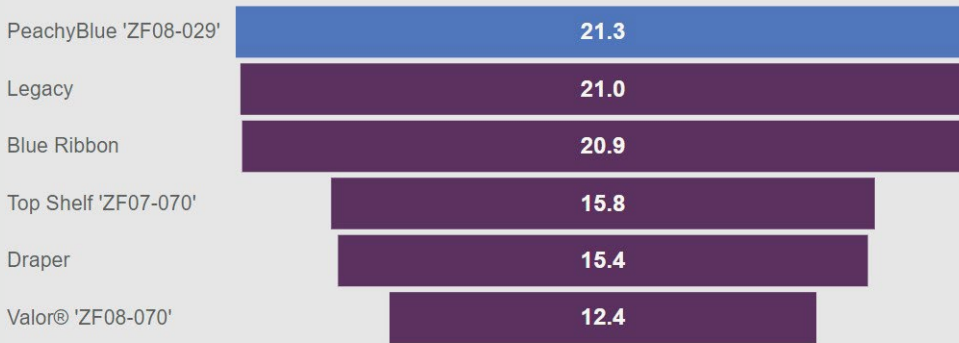
Soluble Solid Content (Degree Brix) and Titratable Acidity (% Citric Acid) by Variety

● Soluble Solid Content (Degree Brix) ● Titratable Acidity (% Citric Acid)



How we perceive berry flavor is a complex mix of traits - including sugar and acid levels. The figure on the left shows the brix (sugar) and acidity of PeachyBlue 'ZF08-029' and the leading comparison varieties.

Sugar Acid Ratio by Variety

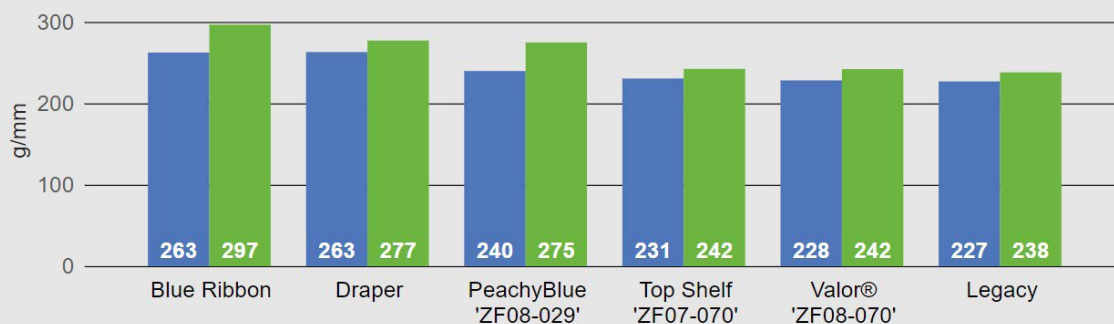


The ratio of sugar to acid is the simplest way to summarize perceived sweetness. PeachyBlue 'ZF08-029' has one of the highest sugar:acid ratios and is one of the sweetest, most flavorful blueberries available!

FRUIT FIRMNESS

Fruit firmness at harvest (Day 1) and after 14 days in cold storage

Days after harvest ● 1 ● 14



PeachyBlue 'ZF08-029' has consistent firmness when compared against other varieties.

While firmness may not be a differentiator for PeachyBlue 'ZF08-029', combined with other superior traits it stands out as unique improvement in a competitive harvest window.

FirmTech measurements conducted on fruit with internal temperature of 20° Celsius (68° Fahrenheit).



HARVEST TIMING

Percent of Total Yield by Harvest

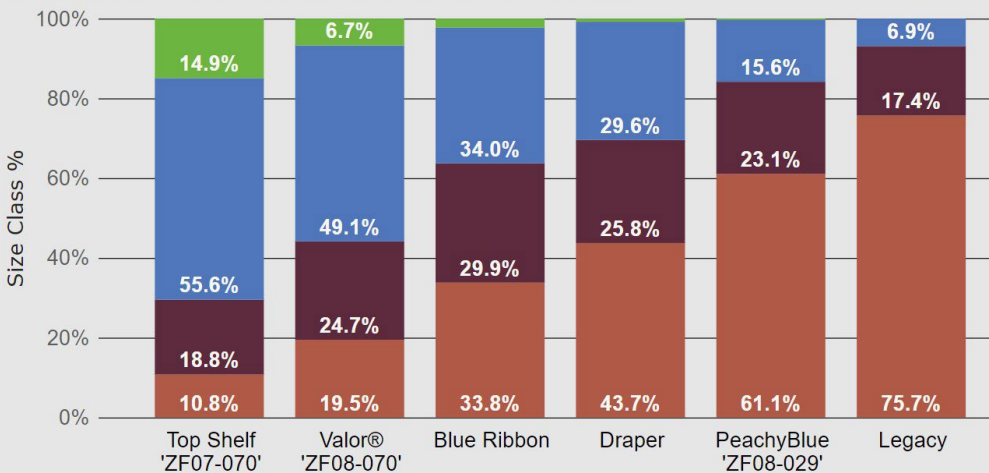
Name	27	28	29	30	31	32	33
Blue Ribbon	16.6%		58.4%		25.0%		
Draper		49.0%		28.5%	10.7%	11.8%	
Legacy				29.0%		34.7%	36.4%
PeachyBlue 'ZF08-029'		23.8%	48.1%		28.1%		
Top Shelf 'ZF07-070'		28.1%		31.4%	31.9%		8.6%
Valor® 'ZF08-070'			52.9%		47.1%		

This graphic shows the percent of total yield harvested by week for PeachyBlue 'ZF08-029' compared to other standard varieties during a representative year. While harvest timing can vary from year to year, depending on weather conditions, PeachyBlue 'ZF08-029' typically begins harvest the same week as Draper, and two week earlier than Legacy.

FRUIT SIZE

Fruit Size Class

● 16 or less mm % ● 16-18 mm % ● 18-21 mm % ● Over 21mm %

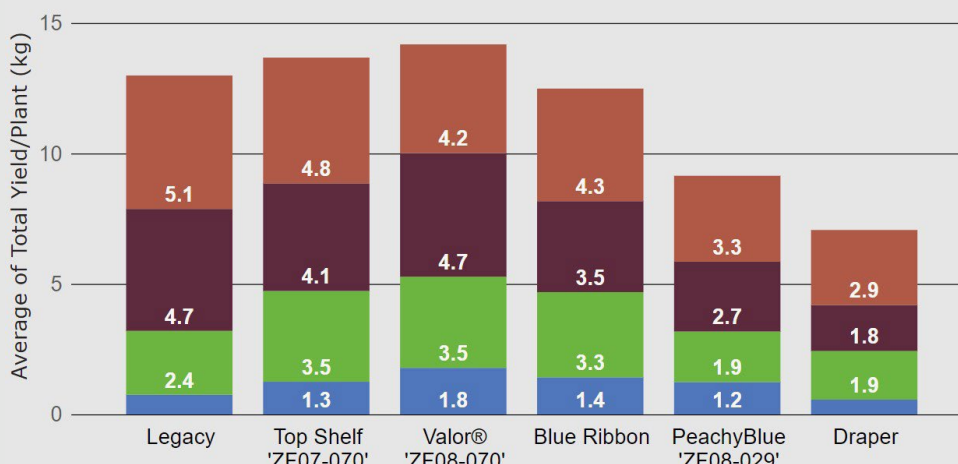


With an average diameter of 16.2 mm, PeachyBlue 'ZF08-029' is a very uniform and medium-large sized variety. More than one third of the fruit across all harvests is greater than 16 mm. Values are averaged across three years and multiple harvests per season.

AVERAGE YIELD

Average Yield by Plant Age

Plant Age ● 2 ● 3 ● 4 ● 5

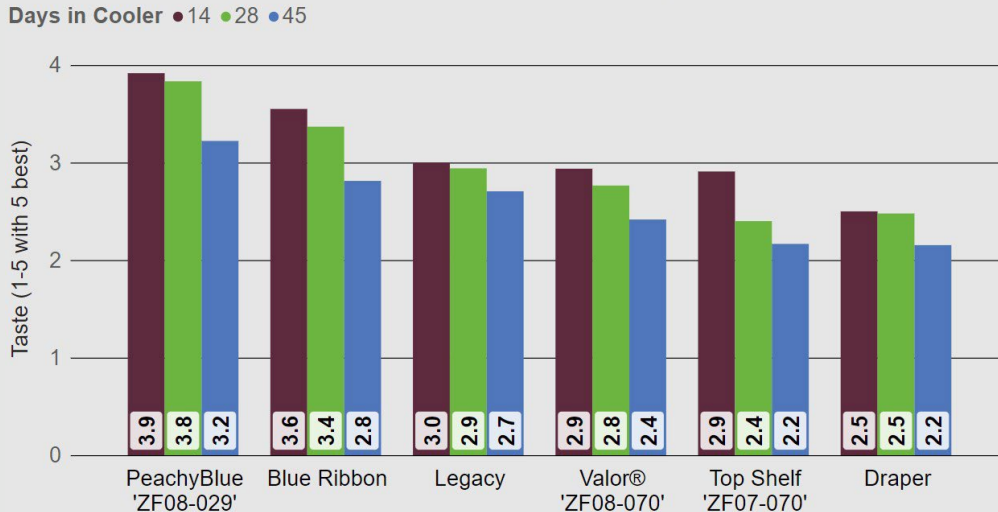


This graphic shows the year-over-year yield of PeachyBlue 'ZF08-029' compared to other leading varieties. This data includes multiple plots and several years of data, however, the values have been affected by visitors to the farm tasting the fruit! While the data may suggest a lower yield, PeachyBlue 'ZF08-029' has a history of showing reliable yields that are competitive with other commercial varieties. In-field trialing is the best way to determine yield potential at a specific location or region!



STORAGE

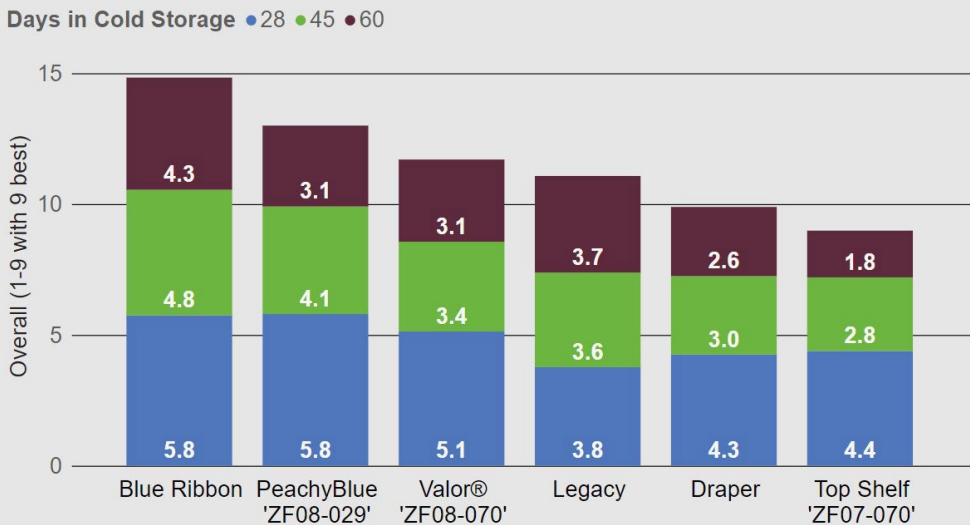
Average flavor score after 28, 45, and 60 days in cold storage



Throughout the season our breeders evaluate each variety for flavor performance in long-term cold storage.

This is a critical trait for Fall Creek® breeding targets and industry success. PeachyBlue 'ZF08-029' has consistently been a top performer for stellar flavor, even beyond 28 days in storage.

Cold storage overall (1-9) including firmness, flavor, appearance, and disorders



The Overall Score for cold storage is a combined value of internal firmness, external firmness, flavor, appearance, and severity of disorders (such as mold or shrivel). PeachyBlue 'ZF08-029' outperforms two of the most commonly stored varieties – Draper and Legacy, and was ranked equal to Blue Ribbon at 28 days.

To learn more about Fall Creek®'s blueberry varieties please contact our Sales & Customer Service team in your region.

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