Engineered apples near approval

The following is an excerpt.

Any parent will tell you, it's hard to get a kid to eat an apple that's turned brown. So one Canadian firm is using genetic engineering to turn the browning reaction off in Granny Smith and Golden Delicious apples, and the resulting fruit is close to clearing the last regulatory hurdles before it can be sold in U.S. grocery stores.

Okanagan Specialty Fruits of British Columbia is using well-known laboratory methods to insert genes designed to prevent the chemical reaction responsible for browning into their Arctic apples. The modified apples are moving through a complex and time-consuming regulatory process, which must be completed before the apples can be sold alongside conventionally bred varieties.

Read the full article here: Engineered Apples Near Approval