

Artic Fuji, third non-browning apple, gets green light from USDA

The third non-browning Arctic apple variety – yes, using science – the Arctic Fuji, has been approved by the U.S. Department of Agriculture’s Animal and Plant Health Inspection Service (USDA APHIS). Science has shown they are the same as conventional apples, they just won’t brown as much, so all of those organic food people will have a lot less food waste.

The apples have been improved through a reduction of the enzyme polyphenol oxidase (PPO), the primary cause of browning in fruit. The Arctic Advantage nonbrowning solution does this without the use of flavor-altering chemical additives.

The approval follows a review of Okanagan Specialty Fruits’s petition for extension by USDA APHIS and a comment period by the public. In an announcement from USDA APHIS, Michael J. Firko, APHIS Deputy Administrator, explained that “this determination of nonregulated status of [Arctic Fuji] apples is the most scientifically sound and appropriate regulatory decision.”

The GLP aggregated and excerpted this blog/article to reflect the diversity of news, opinion, and analysis. Read full, original post: [Third Non-Browning Arctic Apple Approved By USDA](#)