

Genetically modified Arctic Fuji apple headed for grocery stores following FDA approval

Okanagan Specialty Fruits Inc., developer of genetically modified non-browning apples, on April 26 received U.S. Food and Drug Administration approval to sell its new Arctic Fuji variety in the U.S.

The FDA previously approved Arctic varieties of Golden Delicious and Granny Smith apples in 2015. The first 40,000 to 50,000 pounds of fresh-sliced, snack-pack Arctic apples were sold in the Midwest and Southeast in November of 2017.

“Completion of FDA review is important news for our company as it marks the last step needed for Arctic Fuji to officially join our commercial orchards,” said Neal Carter, OSF founder and president.

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A Gala variety has yet to gain USDA approval for growing and FDA approval for selling. The other varieties received USDA approval first, then FDA approval.

The apples are genetically modified to prevent browning when sliced, bitten or bruised. It was done by “silencing” a gene and reducing the enzyme polyphenol oxidase. It allows OSF to tout its fresh and dried sliced apples as preservative free. Other manufacturers of fresh and dried sliced apples use chemical additives to prevent browning, but it can alter flavor.

Read full, original article: [GMO Arctic Fuji gains final U.S. approval](#)