

Why gene-edited non-browning 'Arctic apples' are potential game changer for reducing food waste and extending supply chains

Three varieties of non-browning Arctic apples developed by a Summerland-based company are now rolling off the production line at a new 110,000-square-foot packinghouse in Washington State.

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Arctic varieties are in a category of their own, with the company claiming a 28-day shelf life for its sliced products.

Thanks to a genetic-engineering process created by OSF, Arctic varieties stay fresher longer and turn brown slower than traditional varieties. That makes Arctic apples ideal for slicing and selling in pre-portioned packages to schools, retailers and restaurants.

Arctic apples were approved for sale in Canada in 2015 and in the U.S. in 2016.

"The science behind the Arctic apple is quite simple. A gene was introduced into the Arctic apple that results in a reduction in the levels of enzymes that make apples turn brown when sliced," according to an explainer still available on Health Canada's website.

"In every other way, the Arctic apple tree and its fruit are identical to any other apple."

[**This is an excerpt. Read the original post here**](#)