

Additions to short courses

The Citrus Academy is excited to announce the addition of two new short courses in 2023. By Sive Silo



The Citrus Academy has been presenting short courses since 2017 and the courses have garnered a loyal following since then. The courses are held annually in citrus-growing regions, mostly from October to April. The Citrus Production short course was the first to be implemented, and the Export Supply Chain and Packing short courses followed in 2019.

The Citrus Economics short course is a two-day course designed to develop a better understanding of the economics behind citrus production and packing. The course covers the fundamentals and importance of economics, the background of the Southern Africa citrus industry, citrus fruit, value and supply chains, production, packing and logistics costs, profitability per citrus type, and data capturing, analysis and extrapolation.

Louis von Broembsen facilitates the Citrus Economics short course. He has been a leading consultant in the citrus industry for

many years, and has great insight into the economics of citrus production.

The Citrus Packhouse Quality Control short course provides learners with insight into the packhouse quality control processes, including sanitation, accreditation systems, fruit intake assessments, quality supervision, and quality control points. This course will be of particular benefit for those already working in packhouses, as well as those wishing to gain a better understanding of packhouse quality control processes.

Facilitated by Barry de Klerk, who is experienced in skills development in the citrus industry, this course is an excellent step towards a better understanding of the quality control processes required for taking up the role of quality control officer in a packhouse.

For the course schedule and to register, please visit citrusacademy.org.za/short_courses/.



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Unlocking innovation in the citrus export supply chain



During this year's CRI postharvest pre-season workshops, a section was presented on the triple threat, regarding energy. By Mitchell Brooke



Mitchell Brooke

Since the exporting of citrus has a dual energy demand between the logistics chain and the cold chain, the demand on energy is very extensive and the relation to the triple threat is that much greater. Let's recap the triple energy threat.

PART 3

The "Importance of unlocking innovation in the citrus export supply chain" three-part series.