

GLOBAL CITRUS SCAN (26)

John Edmonds (18 July 2014)



Citrus Growers Association (CGA)

South African Citrus adds colour & hope to Nelson Mandela International Day

The South Africa Consulate General in New York and South African Summer Citrus will celebrate the United Nations Nelson Mandela International Day Friday, July 18th on what would have been Mr. Mandela's 96th birthday...Two New York City celebrations will mirror programs in South Africa where citrus production and export is changing the lives of the people there. The South African Consulate General of New York works consistently to promote and support the citrus program to the U.S. which contributes to the economic stability and growth of the Rainbow Nation to which Mr. Mandela dedicated his life... A large inflated orange will draw people to a banner displaying Mr. Mandela's messages of service on July 18, from 2:00-3:00 p.m. at the Boys/Girls High School, 1700 Fulton St., Brooklyn. This location was visited by Mr. Mandela and a school sports field will be named in his honour. By signing the banner, individuals pledge 67 minutes of service to making the world a better place. Those attending will receive South African oranges...Like South African Summer Citrus' Harvest of Hope program, The Bowery Mission provides opportunities to others...Harvest of Hope is an economic development program established by those South African citrus growers exporting to the U.S. enabling farm employees to co-own land and secure a sustainable future for successive generations. Since 1999, South African Summer Citrus has been exported to the U.S., providing consumers here with citrus when domestic product unavailable. Citrus from South Africa is exported via one of the most successful programs of the African Growth & Opportunity Act (A.G.O.A.), an international treaty in consideration for renewal in 2015. South Africa Citrus is available in U.S. supermarkets from late June through October.

[Freshplaza.com; 17 July 2014]

EU: citrus black spot interceptions still at zero in June

South Africa's cautious stance on citrus exports appears to have paid off in June, with zero interceptions of citrus black spot disease (CBS) in the European Union. The latest report from the European Union Notification System for Plant Health Interceptions (EUROPHYT) shows there weren't any interception of the CBS plant pathogen *Guignardia Citricarpa* in the bloc; not just from South Africa but from any origin. It was a different story in June last year, when South Africa's record was still clean but there was one interception of the pathogen in Brazilian oranges and two interceptions in Argentine lemons....

[Freshfruitportal.com; 15 July 2014]

Research reveals that lemons can be used to reduce salt by as much as 75%

Sunkist Growers have released the findings of their S'alternative® research conducted by Master Chef Karl Guggenmos, WACS, AAC and Chef Michael Makuch from Johnson & Wales University revealing that the use of Sunkist® lemons may allow for significant salt reduction in recipes while boosting flavour. The research concluded that lemons can be used to reduce salt by as much as 75 percent....After creating control dishes, recipes were re-created using salt in decreasing amounts along with lemon juice and zest to find the ideal combination. Test dishes were made adding lemon juice only, lemon zest only, and a combination of lemon juice and lemon zest to the reduced-salt dishes. With the average American consuming twice the recommended amount of sodium, and high sodium intake linked to high blood pressure, cancer and osteoporosis, increased use of lemons could play a major role in reducing Americans' dependence on the salt shaker...Most participants actually preferred recipes made with reduced salt and added lemon juice and zest to the original full-salt recipes..."The results of this research show that flavour and health considerations do not have to be mutually exclusive," said Global Master Chef Karl Guggenmos, WACS, AAC. "Since the use of lemon juice and zest is such a simple tip for chefs of all skill levels, this information could go a long way in combating our excess sodium intake." Registered Dietitian Nutritionist, Cordon Bleu-certified Chef and best-selling author of "Clean Eating for Busy Families"

[Freshplaza.com; 15 July 2014]

Morocco: Citrus production increased by 47%

According to the Moroccan Ministry of Agriculture, citrus production for MY 2013/2014 increased by 47 percent over MY 2012/2013, registering a record of 2.2 million metric tonnes (MT)...The planted area increased by 6,200 Ha compared to last year...Small citrus production was estimated at 1.160 million MT, fresh orange production was estimated at 1 million MT, and lemon and lime was estimated at 42,400 MT. This is 47 percent higher than the previous season and 37 percent higher than the average production for the last six years...MY 2013/2014 has noticed an overall increase in terms of domestic consumption due to the excellent production...from October 2013 to mid-May 2014, total citrus exports reached about 557,000 MT, about 10 percent higher than the quantity exported during the same period of MY 2012/2013. As of May 2014, Ministry statistics shows that small citrus exports totalled 479,670 MT, about 36 percent increase compared to exports during the same period in MY 2012/2013 while orange exports totalled 73,600 MT. Exports of other citrus, mainly lemons, are projected to reach 10,494 MT for MY 2013/2014, almost a triple exportation compared to the previous year.

[Freshplaza.com; 15 July 2014]

If you need more information on any of these issues, or if there is anything else that CGA can assist with, please contact us at 031 7652514, or johne@cga.co.za

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