

GLOBAL CITRUS SCAN (44)

John Edmonds (21 November 2014)



Citrus Growers Association (CGA)

Israel expects larger citrus export than last year

Israel's citrus export could end up slightly larger than last year, at 200,000 tonnes, according to the citrus department of the 'Plant Production and Marketing Board' in Israel, German website Fruchthandel.de reports. Around half of the export produce involves Easy Peelers. "The harvest is looking very good in the Easy Peelers category. We have invested a lot in reaching the desired calibres", Tal Amit of the Plant Production and Marketing Board told Fruchthandel magazine.

[Freshplaza.com; 17 November 2014]

Moroccan Citrus to Gain Entry into Russian Market

The export season of Moroccan citrus fruit to the Russia Federation begins in the coming days, and professionals are preparing to avoid difficulties experienced during the last campaign...*During the last campaign, citrus exports* started too early, resulting in a disaster ...Competition on the Russian fruits and vegetables market, especially for citrus, is at its peak. Many Mediterranean countries, especially Turkey and Egypt and excluding Spain because of the Russian boycott of agriculture products coming from EU, are trying to gain the greatest portion of this promising market...At the political level, a meeting took place in Rabat between the Moroccan and Russian Ministers of Agriculture on 16 September. The Ministers worked to develop a strategy for significant trade cooperation between the two countries...The Russian Federation, where Moroccan tangerines have been traditionally popular, accounted for just 4% of Morocco's agricultural exports in 2008 and 12% in 2013. The figure could reach 15% by the end of 2014, according to professionals...Currently, Russia imports about 16 percent of all world citrus products by quantity and is the largest citrus importer among the developing/transitioning countries, according to the USDA Foreign Agricultural.

[www.moroccoworldnews.com; 17 October 2014]

Morocco: Destined for Canada, Moroccan clementines boon for city.

Heralding the start of the North African citrus harvest, a massive Liberian vessel is docked at State Pier this week with its huge cranes at work unpacking some 40,000 pallets of clementines. Logistics man Pierre Bernier said he expects 14 additional shipments of Moroccan clementines to be delivered to New Bedford in the coming months, most destined for Canada...Bernier said about a third of all the clementines shipped to New Bedford this season will likely go to U.S. supermarkets, though that fruit needs to be inspected by the U.S. Food and Drug Administration for insects. Bernier said the New Bedford port makes more sense for an African vessel because it's the closest port that serves its purpose. It's also warmer down here and the ships aren't built for ice. Delivering to New Bedford means three less days on the water for the ship – versus 12 hours by truck – meaning the fruit gets to market that much sooner.

[southcoasttoday.com 12 November 2014]

China: California citrus re-entry to cause "minor" problems,

With the the Gan'nan Navel orange season having kicked off a couple of weeks ago in China's Jiangxi province, it looks like production could reach as much as 1.3 million metric tons (MT). Here at www.freshfruitportal.com we speak to local grower and general manager of Dachangxing Navel Orange Base, Zhu Chun, to see what the 2014-15 season has in store and whether the entry of U.S. fruit into China will pose new challenges for Gan'nan Navels...Although at first thought, this may appear to be a huge potential problem for Chinese Navel growers, Chun said significant differences in variety and taste between the two countries' fruit meant there would only be 'minor challenges'. "Sunkist, for example, is already avoiding head-on competition," Chun said. "They're smart, you see, they focus only on red-fleshed Cara cara navel oranges while our oranges are still on the shelf and then shift their efforts onto regular navel oranges later into the game." "Only veterans in the wholesale market know how to pull this trick." With regard to taste, Chun emphasized that Shanghai and the Jiangsu-Zhejiang region shared a preference for stronger sweetness, but yellow-fleshed Sunkist oranges tended to be more on the sour side. "Many overseas consumers like a little sourness or a more balanced taste in their oranges, it gives them a kick. Sunkist's yellow-fleshed orange is an example, although their Cara cara orange is fairly sweet,"

[www.freshfruitportal.co; 14 November 2014]

Japanese scientists develop biofuel from inedible oranges

Scientists from Japan's Mie University have developed biofuel from inedible oranges and have received promising results due to its efficiency and less corrosive nature...The resulting fuel is less corrosive than bioethanol, as it contains 70 percent of biobutanol which does not easily react with the humidity. Biobutanol also has a greater calorific value than bioethanol, which makes it possible to raise the biofuel percentage when mixed with gasoline.

[Freshplaza.com; 17 November 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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