

GLOBAL CITRUS SCAN (5)

John Edmonds (26 February 2015)



Citrus Growers Association (CGA)

China: AQSIQ puts U.S. citrus industry on notice

No sooner had the California citrus industry settled in to the Chinese market than their export deal was once again under jeopardy from the country's authorities. Due to several inspections of the pathogen *Phytophthora syringae* in Shanghai, China will not allow any citrus imports from Tulare County that were shipped on or after Feb. 18, and the General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) has either returned or destroyed the intercepted fruit. In a note published on Feb. 16 on the AQSIQ website, the authority called on all China Inspection and Quarantine (CIQ) branches to be on high alert for oranges from other citrus-growing regions of the U.S. as well. "Once intercepted, they must be sampled and sent to the lab for testing while shipments will be on hold," AQSIQ said. "In the case of *Phytophthora syringae* being detected, all shipments involved will be either returned or destroyed." The notice is effective for six months.

[freshfruitportal.com; 25 February 2015]

Aussie grower expects "balanced" citrus crop for 2015

An Australian citrus producer expects a lower volume and bigger sizes for the upcoming harvest that will kick off in May, but believes the low value of the Japanese yen may have an impact on export flows. Seven Fields produce marketing manager Brett Jackson says hot weather led to a bumper crop for the previous season, but this year the quantity should be back to normal. "It's looking quite promising so far. Navels don't look like they'll be overly heavy...late Navels are going to be a bit lighter," he tells www.freshfruitportal.com...He says Japan has traditionally been Seven Fields' top market, but currency issues might bite into the country's prospects in 2015. "Australia is the Southern Hemisphere's biggest Navel exporter to Japan, and it's [the currency] having an effect," he says. "Our fruit is very expensive over there with the weakness of the yen, so that'll definitely put an upward limit on how much fruit they import this year...Jackson says the going was tough last year in the Chinese market... "We've never been overly exposed to the Chinese market and have approached it quite cautiously. It's still heavily focused on wet markets, and in all the countries that are like that we're probably taking a bit more of a gamble, with your fruit almost being sold on consignment. "As the market in China matures more to a supermarket-based one where the prices level out a bit more, that's when we'd probably start shipping a bit more to China." When asked whether the 2014 spike in lemon demand could continue into this year, Jackson is optimistic but takes note of some protocol-based challenges in some markets... "There'll be some booming export markets, but with cold treatment on lemons it's quite tough to do. It can cause a bit of damage to the fruit so you've got to be careful...On the topic of Vietnam, which shut out Australian fruit exports on Jan. 1, Jackson urges the two governments to find a solution that allows for improved trade between both countries. "Vietnam had been a good market for us and it was a growing market... "Hopefully our government and their government can get together to find a solution so that we can start to trade over there again.

[freshfruitportal.com; 25 February 2015]

Antioxidant protecting grapefruits from chilling injury

Grapefruit (*Citrus paradisi*) are amongst the citrus species that are most sensitive to Chilling Injury (CI), suffered during storage at temperatures below 10 °C. In general, citrus fruits are sensitive to low temperatures and develop dark brown spots on the skin, which significantly deteriorate the product's commercial quality. Research involving professionals from the Institute of Agrochemistry and Food Technology of Valencia, Spain, the Citrus Research International and INIA Uruguay revealed that the presence of lycopene on the skin of grapefruit is strongly associated with susceptibility to CI...Lycopene provides citrus fruits with a pink or red colour, and its accumulation is a rare feature.

Lycopene is also known as a carotenoid with high antioxidant capacity against certain reactive oxygen species and therefore, with potential benefits in various physiological processes. "We analysed the differences in susceptibility to CI not only between yellow Marsh grapefruit and the red Star Ruby, but also between the yellow and red areas of the latter, at low temperatures. In tests at 2 °C, it was found that the symptoms of CI were restricted to the yellow areas of both fruits and never appeared on the red ones, where the carotenoid content was higher, with that of lycopene in particular being up to 14 times higher than on the yellow areas," they said. Due to the high antioxidant capacity of lycopene, scientists concluded that this carotene appears to be playing a protective role in the development of CI in grapefruit.

[*La Gaceta*; 18 February 2015]

Californian citrus losses quantified

The dispute between the PMA and ILWU could cause losses as high as 50% of citrus exports, or US\$500m, according to trade groups.

[*Reefertrends*; 12 February 2015]

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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