

GLOBAL CITRUS SCAN (2016_18)

John Edmonds (12 May 2016)



Citrus Growers Association (CGA)

Dipping 'may prevent CBS development'

Dipping fruit after harvest with hot water and essential oil dips may reduce postharvest development of citrus black spot (CBS) lesions per fruit by up to 50 per cent, according to new University of Florida Institute of Food and Agricultural Sciences research. These management techniques are the result of a newly completed doctorate by Jiaqui Yan, who studied at the University of Florida...Yan's research identified methods to deter citrus black spot development after harvest and during storage. "Using hot water and fungicides will restrain the pathogen on the fruit. But, essential oils are more effective against the pathogen," said Yan, who conducted her research at the UF/IFAS Indian River Research and Education Center. In carrying out Yan's research, a team of UF/IFAS scientists in three production regions collaborated to help resolve the black spot issue. Mark Ritenour, an associate professor of postharvest technology, supervised her dissertation at IRREC.

[Fruitnet.com/Americafruit; 9 May 2016]

US (CA): Proposed Argentinian lemon imports worry growers

...Joel Nelsen, president of California Citrus Mutual in Exeter, said in a statement Friday 6 May, "Today while the U.S. industry is fighting to stay vibrant against the ravages of an incurable disease, Huanglongbing, the Obama administration wishes to bring more fruit from pest-infested and diseased areas," the statement said. "What kind of logic is that?" ...USDA officials said the decision to allow lemons from Argentina was done carefully and after a comprehensive pest-risk analysis. As part of that analysis, the USDA's Animal Plant Health Inspection Service determined that lemons produced in northwest Argentina would be safe to import into the U.S.

[Freshplaza.com; 9 May 2016]

South Africa: U.S.-oriented summer citrus group changes name

The South African summer citrus program for the United States market has a new name and look...The Western Cape Citrus Producers Forum (WCCPF) will now be known as Summer Citrus from South Africa (SCSA), which plans to increase volume this year, launch a new website in June, conduct its first ever digital consumer promotion in July and make a bigger distribution push into the U.S. Midwest..."We're pleased to see the demand of our products grow year after year with the support of our importers." SCSA CEO Suhanra Conradie said in a release...DMA Solutions, Inc. CEO Dan'l Mackey Almy and account director Marci Allen unveiled the new Summer Citrus from South Africa brand name, logo, and identity, along with the 2016 marketing strategy.

[Freshfruitportal.com; 10 May 2016]

A very different citrus harvest for South Africa

The citrus harvest in Citrusdal in South Africa's Western Cape is running around a week early this year, this means they are starting harvest at the same time as the Marble Hall area in the north of the country who are running two and a half weeks late...explained Gerrit van der Merwe from ALG Marketing. "It is good for us to be there at the same time with our good quality Navels. Our fruit is around half a size smaller than last year, so we might be a bit disadvantaged on the smaller sizes but we won't know for sure until the season really gets underway...California are running longer than last year, and...the supermarkets are switching (at a normal time) from domestic to imported citrus. "Early fruit has gone to Europe, which is a good thing as it will give the US market a couple of weeks to clean up." Gerrit said they are also early on the Middle East market with the very well coloured Navels which only come from Citrusdal. "It is being received very well in the Middle East." Citrusdal has not been affected too much by the drought...

[Freshplaza.com; 9 May 2016]

Grapefruit bursting with health benefits

Grapefruit are most well known for their diet-friendly, low-calorie qualities, but the citrus fruit is also a great source of vitamins and nutrients...it also contains the health protective plant chemicals naringenin, limonin, lycopene (in pink and red varieties) and beta-carotene...the analysis, published in a 2015 issue of Critical Reviews in Food Science and Nutrition, showed a significant decrease in blood pressure. Regular grapefruit juice consumption also benefits arterial stiffness in middle-aged, post-menopausal women (American Journal of Clinical Nutrition, 2015), and adult consumption of grapefruit is associated with improved diet quality, including higher nutrient intakes of vitamin C, magnesium, potassium and dietary fibre (Food and Nutrition Research, 2014)...

[triblive.com; 9 May 2016]

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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