

Global Citrus Scan (2017_31)

John Edmonds (17 August 2017)



Citrus Growers Association (CGA)

Edible spray 'can help extend shelf life'

Korean researchers have developed a new antimicrobial spray that can "significantly" extend the shelf-life of produce such as strawberries and mandarins. Published this week in the Korea Advanced Institute of Science and Technology (KAIST), the study uses a new spraying technique and takes seconds to apply a nanometre-thick edible film, made from of plant-derived polyphenol, onto perishable produce and other surfaces...Spray-coated mandarins and strawberries showed significantly-prolonged postharvest shelf life of over 28 days and 58 hours respectively...Lead author Professor Insung Choi said: "Nano coating technologies are still in their infancy, but they have untapped potential for exciting applications... While coating to extend shelf life is not a new concept, the study said a spraying technique could help commercialise the process as it is more efficient...Polyphenols are used as a nontoxic food additive and are known to exhibit antibacterial capabilities, the study said.....

[fruitnet.com/FPJ; 16 August 2017]

India set to open its doors for Peruvian blueberries, citrus

The Peruvian Ministry of Agriculture and Irrigation (MINAGRI) claims the Indian market will open up access for the Andean country's blueberries and citrus fruit this year, following successful meetings in Lima. In a release published today...a representative of India's Directorate of Plant Protection, Quarantine & Storage (DPPQS) confirmed the market would be opened this November. In exchange, India is expected to negotiate Peruvian market access for premium Basmati rice and mangoes, with varieties that are quite different to the standard cultivars available in Peru...

According to UN Comtrade statistics, Peru's exports of citrus worldwide totaled US\$145.8 million last year, with 129,356 metric tons (MT)...

[www.freshfruitportal.com; 16 August 2017]

Egyptian lemons gain ground in months with no Spanish production

...For now, Global Expansion Fruit only sells lemon of Egyptian origin during the months of July and August, and its prospect for 2017 is to have worked with about 3,500 tonnes by the end of summer. Of this volume, only 10% remains in Spain, with the rest being redistributed to countries such as Germany, the UK, Poland, Romania, Italy, and Belarus, among others. The final price of one kilo of lemons ranges from 1.10 €/kg to 1.20 €/kg, depending on the destination. This means that this year the price has increased slightly, by between 0.05 and 0.07 €/kg compared to 2016.

[www.freshplaza.com; 11 August 2017]

China: Fresh oranges from Peru enter China

On August 1st, a truck loaded of Peruvian oranges arrived at the trading post in Shenzhen city (Guangdong province). It had a total weight of 23 tons. This was the first time the trading post in Shenzhen had imported Peruvian oranges.

According to the "Requirements of Inspection and Quarantine for Peruvian citrus and plants entering China", staff at the office of Inspection and Quarantine bureau in Shenzhen inspected the credentials of the plants and the "Permit of plants and fruit to enter the border" and the records of the cold processing system, were found to be in order.

[www.freshplaza.com; 14 August 2017]

Mexico: Hurricane Franklin damages Veracruz's citrus production

Hurricane Franklin wasn't as harmful or aggressive as expected. However, it did affect citrus production, as there was severe damage and many crops were lost. The hurricane hit the coast of Veracruz on the Thursday morning with rains and gusts of wind of up to 110 kilometres per hour...The hurricane toppled trees and caused damage to lemon, orange, and grapefruit crops, as well as power outages in various parts of the state...

[www.freshplaza.com; 14 August 2017]

Australian red limes take the European market by storm

The first Australian limes arrived at Torres Tropical Fresh a couple of weeks ago. What's special about these limes is the red colour. "It's a cross between the well-known Australian finger limes and the Burmese Rangpur lime," says Marcel van Rooijen. "Customers think it's great because they really have something different, but it is purely for the specialists in catering and food service. I'm almost afraid to name the sales price, as it is 60-65 Euro for a box of 12 x 125 grams, but someone who wants to make special cocktails in a bar will have something very special."..."The European market on Red Limes has had a real buzz about it. We are supplying also to France, Germany, Switzerland and receiving much interest for next seasons fruit. People really are inquisitive about the product, and especially from Australia as we are so far away and there is very few exotic/native Australian fresh produce products readily available in Europe making it even more exciting for all involved in the supply chain."...

[www.freshplaza.com; 16 August 2017]