



# MVCB Weekly News

30<sup>th</sup> April 2013

[www.mvcitrus.org.au](http://www.mvcitrus.org.au)

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## Qfly Update

The table below sets out the number of Qfly adults and larvae found in the past week.

Location	# Qfly	Action
Buronga	1	Extends Outbreak
Goodnight	1	Supplementary traps to be deployed and larval searching

## Oleocellosis Risk Assessment

With the onset of cold wet dewy mornings, “oleo” rind damage can occur if precautions are not taken.

Oleocellosis rind damage is a result of the release of citrus oil from rind cells after they are broken. The phytotoxic action of peel oil released on to the rind can be caused by abrasions, rough handling, puncturing or other physical damage. It causes green, yellow or brown spots, downgrading of fruit and often leads to decay. It is characterised by slight sinking of tissue between the oil glands and the dots darken and become sunken with time.

Control measures include:

- To reduce rind sensitivity to “oleo” and rind ageing, a field treatment of Gibberellic Acid (GA) at the appropriate time is important.
- Careful handling of fruit and not harvesting wet, cold turgid fruit, after rain or early mornings
- A picking rind injury assessment
  - check to see if the rind temperature is 3 degrees warmer than wet bulb air temperature,
  - do a rind release pressure test (RORP) using a pressure tester (penetrometer). Press 8mm tip into an orange covered with a tissue, recording oil rind release pressure, reset then repeat on 20 fruit in total off 10 trees. Record the number of pressures 3 kg or less, multiply by 5 which will give you an “oleo” percentage for that patch. Fruit with higher than 3kg readings have a low tendency to exhibit “oleo” symptoms.

For further information on this topic contact the MVCB on (03) 5051 0504.

## Sunraysia Citrus Growers to Host Victorian Farmers Federation Information Evening Tonight

Sunraysia Citrus Growers (SCG) has invited Victorian Farmers Federation (VFF) representatives Patricia Murdock, Manager of Workplace Relations and HR and Tim McKenzie, FarmSafe Alliance Manager to speak to its members.

It is a great opportunity for growers to come along and receive the most up to date information on the following topics:

- How to avoid unfair dismissal claims
- Know your award concerning flexibilities in your award - eg Individual flexibility agreements
- Current hot issues from Horticultural members – underpayments/social media
- Briefly discuss contractor/employees and piece rates
- Inductions for staff/contractors
- Contractor/employees OH&S obligations
- Farm machinery - quad bikes

**Diary Dates:**

**30 April, 2013**

VFF Information Evening  
7.00pm at MVCB  
58 Pine Ave Mildura

**26 June, 2013, Grower's**

Technical Field Day,  
9:00am to 5:00pm, NSW  
DPI Research Station  
(More details in future  
newsletters)

The session will be held this evening:

**Tuesday 30<sup>th</sup> April**  
**in the MVCB Boardroom, 58 Pine Ave Mildura**  
**at 7.00pm**  
**Supper Provided**

All SCG Members are encouraged to attend and can RSVP to the SCG office by phoning 5023 8205 or email [scg@mvcitrus.org.au](mailto:scg@mvcitrus.org.au)

**Keep an Eye Out For Snails**

Growers and Packers who are planning to send fruit to the United States should be thinking about snails. The recent rainfall we have received have been ideal for snails and more are being detected in orchards than in the past. Growers wishing to export to the US should be monitoring for snails and, if actionable snails are present, begin control measures.

Quarantine and Inspection services reserve the right to refuse entry of snail contaminated shipments. The actionable species of snail that are of quarantine concern to the US are:

- The common white snail (*Ceruella Virgata*)
- The small brown snail (*Microxeromagna Vestita*)
- The pointed snail (*Cochicella Acuta*)

If quarantine snails are present in an orchard and the grower wishes to export to the US, they must:

- Skirt/ prune trees so that less than 1 tree skirt in 20 is touching the ground.
- Apply copper and/or snail baits.
- Pass a snail inspection with no snails detected in the canopy.
- Have designated snail free bin storage areas.

**Navel Maturity Results**

Some of the Navel maturity tests results carried out over the past couple of weeks are listed in the table below. Growers are encouraged to have their Navels tested before harvesting so sour, immature fruit does not reach the market. MVCB staff are happy to carry out maturity testing for all growers and packing sheds.

Date	Area	Variety	% Juice	<sup>o</sup> Brix	Brix:Acid Ratio
17/4	Gol Gol	M7	44	13	10.5:1
22/4	Colignan	Navelina	42	11.7	8.5:1
23/4	Gol Gol	Navelina	45	11.9	9.7:1
24/4	Buronga	Navelina	46	11.7	9.6:1
26/4	Curlwaa	Navelina	47	11.9	10.6:1
26/4	Curlwaa	Navelina	45	11.6	10.5:1
29/4	Iraak	Navelina	46	11.2	10.8:1