



# MVCB Weekly News

4<sup>th</sup> June 2013

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

**Murray  
Valley  
Citrus  
Board**

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## Qfly Update

Trapping data for the week ending 31 May is given in the table below.

Location	# Qfly	Action
Kerang	2	Extends outbreak
Merbein West	12	No action
Lake Boga West	2	Supplementary traps deployed
Robinvale	1	No action
Swan Hill	1	Extends outbreak
Murrabit Nth West	1	No action
Koondrook	1	Under chemical control
Barham East	3	Under chemical control

## Technical Field Day and Workshops Update

Sunraysia Citrus Growers, Murray Valley Citrus Board and NSW DPI has put together a two day program that brings some of the world's best and brightest citrus researchers, breeders and extension personnel to Australia.

Growers are reminded to register early for the MVCB/SCG Technical Field Day which will be held on 26 June and with workshops to be held on 27 June. Numbers will be limited and there has already been high numbers of registrations from citrus growers in the Tri-state area.

Dr Maria Angeles Furner-Giner, who is a Spanish citrus rootstock specialist, has been added to the agenda for the workshops. She will be presenting information on rootstocks for mandarins, specifically focusing on quality and size. Dr Furner-Giner has been developing rootstocks for Spain that are more tolerant to iron chlorosis, salinity and water stress. She has over 500 new hybrids under evaluation.

Ring the Board's office on (03) 5051 0500 to register.

## Importance of Good Harvest Practice

With harvesting of early citrus varieties having commenced on many properties in Sunraysia, it is important that growers pick only sound fruit that passes the maturity test.

Instructions to your pickers on harvesting sound fruit only (no split, punctured or fallen fruit) and handling it carefully is paramount to receive the best possible returns. Continued supervision of pickers while harvesting is therefore essential.

There have been some issues of poor outturn over past seasons due to pests and diseases which could be attributed mainly to poor picking practices. The message from AQIS and Biosecurity Australia is that the industry needs to maintain its vigilance to ensure ongoing access to export markets.

The first step to profitability and access to many markets depends on harvesting the crop in the best possible way. As a grower this is in your hands and those of your pickers.

## Oleocellosis

With the onset of colder, wet weather and/or cold, wet dewy mornings, "oleo" rind damage can occur if precautions are not taken.

**Diary Dates:**

**26 June 2013**

Growers' Technical Field Day.

8:30am to 5:00pm

NSW DPI Research Station

**27 June 2013**

Workshop with world leading production, rootstock and variety experts from Spain and Israel.

NSW DPI Research Station

Oleocellosis rind damage is a result of the liberation of citrus oil from rind peel 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 as is 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 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.

**Voting Reminders**

A voting meeting will be held in Mildura on Tuesday 18 June 2013 at 3pm at the MVCB office. Your vote can be cast in person or by allocating a proxy. The Agricultural Industry Development Act 1990 terms require that a meeting be conducted for voting purposes with each registered citrus producer casting one vote. Ensure your vote is counted - if you know you will not be able to attend the voting meeting complete your proxy form and intentions and return to the Board ASAP.

**MVCB Facilitates Japan Inspector Visit**

The Murray Valley Citrus Board will be involved in coordinating a visit from an inspector from the Japanese Ministry of Agriculture Forestry and Fisheries (MAFF), from 3<sup>rd</sup> June 2013.

MVCB are providing funds to assist the inspector's visit to the Murray Valley and have been working with Australian Quarantine Inspection Service (AQIS), Australian Horticultural Exporters Association (AHEA) and the Department of Primary Industry Victoria (DPI) to prepare the itinerary.

The inspector is visiting the Murray Valley to confirm that appropriate arrangements are in place so that the Murray Valley can continue to export citrus to Japan.

**Packer Newsletter**

Volume 107 of the Packer Newsletter has just been circulated by the Post Harvest Citrus Team at SARDI. As Murray Valley Citrus Industry stakeholders will be aware, the MVCB is assisting in funding the activities of this group which includes regular newsletters to advise stakeholders on the latest post harvest technologies and issues. The Packer Newsletter can be downloaded off the Board's website [www.mvcitrus.org.au](http://www.mvcitrus.org.au).