6de SITRUSNAVORSINGSIMPOSIUM: 15-18 Aug 2010
Hiermee word kennis gegee van die 6de Sitrusnavorsingsimposium wat vanaf 15-18 Augustus 2010 aangebied sal word by die Champagne Sports Resort in die Drakensberge naby Winterton. Vir meer inligting gaan na www.citrusresearchsymposium.co.za.

6TH CITRUS RESEARCH SYMPOSIUM: 15-18 Aug 2010
This is to remind everybody that the 6th Citrus Research Symposium will take place from 15-18 August 2010 at the Champagne Sports Resort in the Drakensberg mountains near Winterton. For more information go to www.citrusresearchsymposium.co.za.

INTEGRATED PEST MANAGEMENT

False codling moth S.D. MOORE
All fruit remaining on orange, mandarin and grapefruit trees (i.e. all FCM susceptible cultivars) after harvest must be removed and destroyed. This is because FCM activity does not cease during winter and any remaining fruit can therefore serve to facilitate this activity. In addition, this winter fruit creates a reservoir of inoculum of FCM for the following spring. Conversely, removal of all fruit after harvest can dramatically reduce FCM levels in the following season. In addition, fruit fly numbers can also build up on unharvested fruit.

Red scale T.G. GROUT
Those growers who have experienced red scale problems during the past season should consider applying narrow distillation range horticultural mineral oils. Although the oil price is higher than it used to be, oil is probably the most IPM-compatible treatment option for red scale. The generally accepted period to apply this treatment is from budswell to budburst (mid-July to mid-August). The concentration to be used is dependent on the grade of the oil to be applied (generally 1.0 – 1.25% medium grade oil). When spraying oil, care must be taken to apply the oil as a full cover, film wet spray. This is because oil suffocates the insect, a job it cannot do if the scale is not covered with oil. Trees to be sprayed must also not be under any stress. The next best IPM-compatible treatment option would be a soil treatment with imidacloprid which can be applied a little later until white-bud stage (August – September).

Ant control T.G. GROUT
Ants are usually indirect pests on citrus and interfere with the behaviour of natural enemies, sometimes protecting and even transporting pest species. The winter months are a good time to control ants before honey-dew-producing pests such as aphids increase on the spring growth flush. If trunk barriers are being used as a control method they should be replaced or rejuvenated at this time and trees should be skirt-pruned to prevent branches from touching the ground later in the season when bearing fruit.

NA-OES PRAKTYKE P.J.R. CRONJÉ
Vir die voorkoming van na-oes fisiologiese afwykings is die korrekte produksiepraktyke, soos bemesting en besproeiing, asook snoei, uiterlik belangrik. Daar is egter gedurende die oes en pakproses kritiese faktore waarop gelet moet word wat die voorkoms van skildefekte, asook algemene vrugkwaliteit kan beïnvloed. Bepaal die optimum plukvenster vir elke kultivar per area deur ŉ maand voor die beplande oesdatum met ryfheidindexering (interne kwaliteit en skilkleur) te begin. Daar moet geopga word om die temperatuurlading op die vrug te beperk vanaf die plukproses tot die vrug in die pakhuis, deur ŉ vrugte se veldhitte so gou as moontlik te verwyder (bv. deur vrugte gouer te “drench”). Die paklyn het ŉ invloed op skilkondisie, asook die voorkoms van skildefekte, en dit is belangrik dat detail aandag aan alle bewegende dele, bv. rollers en borsels, asook waks-tipe en aanwending geskenk word.

Ontgroening is ŉ belangrike aspek van die sitrus na-oes hantering en moet optimaal bestuur word. Dis belangrik om te bese dat daar ŉ interaksie tussen kultivar, vrugrype en die effektiviteit van ontgroening bestaan. As vrugte te vroeg (onvoldoende kleur-ontwikkeling aan boom) in die ontgroening-kamer geplaas word, sal die verlangde kleur nie ontwikkel nie. Gedurende ontgroening is daar egter aspekte wat streng beheer moet word, nl. etileen konsentrasie (1-3 ppm), temperatuur en relatiewe humiditeit (95%+).

**Optimum ontgroenings temperatuur**

<table>
<thead>
<tr>
<th>Fruit Type</th>
<th>Temperature (°C)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Satsuma mandarine</td>
<td>18 tot 21°C</td>
</tr>
<tr>
<td>Clementine en Nova mandarine</td>
<td>19 tot 22°C</td>
</tr>
<tr>
<td>Naval lemoene</td>
<td>21 tot 23°C</td>
</tr>
<tr>
<td>Ander lemoene</td>
<td>23 tot 24°C</td>
</tr>
<tr>
<td>Pomelo en suurlemoene</td>
<td>24 tot 25°C</td>
</tr>
</tbody>
</table>

Ontgroen altyd meer sensitiewe vrugte teen die laaste temperatuur. Die etileenbehandeling is die effektiefste as vrugte van dieselfde kleur gelyktyd behandel word. Die tydperk van die behandeling moet ook so kort as moontlik wees. Hou die CO²vlakke onder 0.3% (3000 dpm) deur die ventilasie sodanig te stel; hoë CO² vlakke verlangsaam die ontgroeningsproses deur as kompetente inhiberder teen etileen op te tree. ŉ Stadiger ontgroening-
stempo sal h verlenging van die tyd in die ontgroeningskamer vereis en ’n verkorte rakleeftyd tot gevolg hê. Vir meer infor-
masie raadpleeg die “Common defects associated with degreening of citrus” deur Krajewski en Pittaway, wat bestel kan word van CRI in Nelspruit (kontak Bella 013-759 8000).

Die koueketting se invloed op die vrugkwaliteit is van kardi-
nale belang en sal nie net die voorkoms van skildefekte beïnvloed nie, maar ook algemene kwaliteitsaspekte soos vrugfermheid en rakleeftyd. Die belangrikste aset van die koueketting is dat dit nie onderbreek mag word nie, m.a.w. as vrugte tot op die verlange temperatuur verkoel is, mag die tempertuur nie weer styg nie.

CROP & FRUIT QUALITY MANAGEMENT
J.S. VERREYNNE

Maturity indexing
Maturity indexing on mid-season to late cultivars should com-
mence. Maturity indexing is done to predict the rate of change in fruit maturity in order to harvest fruit at a maturity that would maintain acceptable commercial shelf life. The aim is to define changes or rate of change in acids and sugars and to build up a da-
tabase over a number of years for comparison. Random sampling of fruit every week from each of ten representative trees should start 4 to 6 weeks before the expected harvest date. Titratable acidity is determined by titration with sodium hydroxide, sugar con-
tent (Brix) is determined using a refractometer, the sugar:acid ra-
tio calculated and fruit colour should be read from a colour chart.
All the parameters mentioned above should be plotted on a graph over time. Once plotted, trends will become apparent, harvest dates can be estimated and problem areas in internal and external quality parameters can be identified and manipulated.

Degreening and post harvest rind disorders
The two publications “Common Defects Associated with De-
greening of Citrus” by Andy Krajewski and Tim Pittaway and “Postharvest Rind Disorders of Citrus Fruit” by Paul J.R. Cronje are a must for any grower. Both are available from CRI. Contact Bella Thulare at 013 759 8000 or bella@cri.co.za.

Pruning
Pruning for the earlier and mid-season cultivars should be done during this period as soon as possible after harvest. Prune heavier after a light crop if a heavy crop is expected and when the orchard has a history of alternate bearing. Pruning in the winter and not later than September improves the light distri-
bution inside the tree and improves the quality of the bearing wood inside the tree. Pruning can also be used as a thinning technique. Light levels above 30% of full sunlight are necessary for optimal photosynthesis and light also improves colour de-
velopment. In very dense trees and especially older trees, light levels can drop below this threshold level in the inside of the tree and adversely affect fruit size.

Flower induction: Citrus trees require a rest period of about 6 weeks to ensure that adequate flower induction takes place. The two mechanisms involved in floral induction in citrus involve (i) low temperature, or (ii) controlled-drought stress, both to ensure no root activity. In the absence of low-temperature rest, citrus trees should be exposed to controlled-drought stress for a 4 to 6 week period during June and July if possible.
Mikrospuite / Micro-jets

- Use only single or double supras and apply it in a narrow strip of about 5 cm wide, below the drip line of the trees.

Druppers / Drippiers

- Use a water soluble source like mono ammonium phosphate (MAP) and apply it over an extended period (4 to 5 months) at lowish concentrations.

Element | Timing
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N | Low biuret urea to improve the quality of the blossom. Low biuret urea to supplement the nitrogen supply. July or early August October to February
P | On die suur-inhoud van die vrugte te verminder. On die TOV van die vrugte te verhoog. 6 weke na blom-blaar-val. 6, 4 en 2 weke voor oes.
K | Potassium nitrate to improve the quality of the blossom. July or early August
Mg, Zn, Mn, B en Mo | Potassium sulphate to supplement the K supply. Potassium nitrate to supplement the K supply. August/September for the best results and up to February for maintenance. After fruit drop to December
Cu | Usually only recommended to correct a deficiency May to July, before flowering.
**Post Harvest Pathology – Waste Prevention Checklist**

K.H. Lesar

Intermittent rainfall in the summer rainfall production areas and heavy rain in the winter rainfall production areas during the 2010 packing season could lead to the following problems:

- **High pathogen inoculum levels in orchards on all surfaces:**
- **Infections by latent pathogens:** Anthracnose, Diplodia Stem end rot.
- **Infections by wound pathogens:** Green and blue mould and sour rot.
- **Infections by soil pathogens:** Phytophthora brown rot.

**Precautions and Recommendations**

- Minimise injuries to fruit during picking, handling and transport to packhouse.
- Handle the fruit as a perishable product, because it is a perishable product.
- Ongoing removal of dead wood from trees.
- Ongoing orchard sanitation is a non-negotiable requirement.
- Minimise the delay between picking and treatment. The longer the delay, the higher the risk for high decay.
- Follow recommended packhouse treatments.
- Packed fruit must be cooled down as soon as possible.

**Phytophthora brown rot**

Adequately skirt trees to minimise the risk of Phytophthora brown rot infection after rainfall.

Do not pick skirt (low hanging) fruit for packing. Remove this fruit before harvesting and discard or sell on the local market.

Spray contact fungicides only (copper at 200 g / 100 L or Dithane at 200 g / 100 L) as a preventive measure against Phytophthora brown rot after rainfall. Contact fungicides must be resprayed after any follow-up rainfall.

The Phosphonate registration for the control of brown rot has been withdrawn because of isolated instances of phyto damage on fruit and after claims were brought against the suppliers.

The registered foliar applications of Phosphonates for the control of Root and Collar rot will also be effective against brown rot. However, producers use the Phosphonates at their own risk.

**DO NOT WASTE TIME AND MONEY SPRAYING ANY OTHER COMPOUNDS FOR BROWN ROT. ANY OTHER PRODUCTS, OTHER THAN THE RECOMMENDED PRODUCTS HAVE NO EFFECT AGAINST BROWN ROT, AND ARE NOT REGISTERED.**

**Ethephon (Ethrel) application on export fruit in the packhouse (This is not WASTE PREVENTION)**

**NB!** A change to the citrus Ethephon EU MRL (now 0.05 mg/kg) and a revised Ethephon residue testing methodology are recent developments producers using Ethephon (Ethrel) should note.

The recommended restrictions that apply are as follows:

- **NOT PERMITTED:** EU, Japan, USA and other markets, except where other restrictions apply.
- **PERMITTED:** Canada, Middle East and Indonesia

**REFER:** Cutting Edge/Snykant #84 and “Recommended Usage Restrictions” December 2009.

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**WETCIT – die benettingsmiddel met sy eie uitklophou!**

Wingerd- en vrugte oeste is afgehandel en blaarval lê om die draai. Met dopluis en witluis probleemspieles en nog vars in jou geheue is dit nou tyd om jou winterbespuitings teen dié weggriper-insekte te beplan.

Met WETCIT, die benettingsmiddel met sy eie uitklophou, in jou winterbespuit-mengsel staan jy die beste kans om sukse teen hierdie moeilik bereikbare insekte te teikens te hê.

Dit is proefondervindelik bewys dat WETCIT beter benetting tot gevolg het en penetrasie van die spuitmengsel deur die bas moontlik maak.

Die foto’s hiernaas dui wingerdstokke wat (a)met water alleen en (b)water plus WETCIT bespuit is, aan. Die wingerdabsis is 45 minute na bespuiting verwys en die penetrasie deur die bas is duidelik sigbaar waar WETCIT by die spuitmengsel gevoeg is.

WETCIT kan ook die minerale olie wat tradisioneel met chlorpyrifos bespuitings gebruik word, vervang vir ‘n vinniger uitklopfasie teen witluis en uiteindelike beter beheer van dié insekte.
In the markets where Ethephon is permitted, those packhouses that don’t have access to ethylene gas degreening can easily, cheaply and effectively apply ethrel in the packhouse. One major drawback with this application is that relatively green fruit cannot be easily graded out for blemishes.

The colour should shift by 1 or 2 colour plates after treatment and packing if the fruit stands within the confines of the packhouse at a temperature range of 18-25°C or higher for a day or two prior to going into cold storage. Colour development will continue slowly after cold storage.

The application is applied on the packhouse line before waxing as a total loss spray on over a set of brushes. Ensure that the brushes are adequately wet to ensure good coverage of the fruit.

The ethrel is applied as follows:

- 156 ml ethrel / 25 L water for lemons, grapefruit and Clemensines (3000 ppm).
- 210 ml ethrel / 25 L water for oranges (4000 ppm).
- PLUS 2.5 ml Agral 90 or non-NPE equivalent.

NB. 2,4-D Decomone (250 ml/25 L water) must be used when applying ethrel.

Fruit must be dry before waxing.

**Packhouse Sanitation**

Constantly monitor sanitiser concentrations in dump tanks and descaler water washing systems, and fungicide concentrations in the hot water fungicide bath.

Change dirty systems on a *daily* basis with clean water and full strength chemicals.

These compounds do not work in dirty systems with high fungal spore load and organic material.

Top up these systems correctly and if not sure revert to CRI for proper procedures.

Spray all packline belts, brushes, conveyors and all surfaces including coldrooms, degreening rooms etc. within the confines of the packhouse, as well as the packhouse, with a suitable sanitiser, on a *daily* basis.

Likewise spray out trailers and bins before leaving for the orchard.

Remove all decay-rejected fruit from the packhouse.

Remove all infected fruit from grading belts before contaminating brushes and baths.

Sanitise grading belts regularly after removing infected fruit.

**Store all culled fungicide-treated fruit out of the packhouse. Never allow this fruit to stand in a crate and rot in the packhouse. This allows for the selection of fungicide resistant spores and these spores could be carried back into the packline.**

**Store all fungicide-treated local market fruit away from the packhouse.**

**Retention Samples**

Hold back samples of each consignment of packed fruit for a period of about 2 weeks and check regularly for waste and any other developing factors.