Uruguay and U.S. close to citrus trade agreement

Uruguay could make its first citrus exports to the United States as early as June, according to Martín Calcagno of Citricola Salteña’s commercial department. “We’re very close. The North American authorities have to sign on to give authorization… Right now we don’t know. Negotiations have been going on for 10 years. What’s lacking is some pressure from our government so that they finish the signing…Uruguay’s citrus export season runs from mid-February to the end of October.

[www.freshfruitportal.co; 18 January 2013]

Pakistan calls for free kinnow access to Indonesia

A Quota has recently been introduced governing the amount of kinnow exports from Pakistan that can be accepted in Indonesia. The Pakistan Citrus Fruits and Persimmons Processor’s Association has written a letter to the Indonesian Ambassador to Pakistan, highlighting the industry’s concern over the matter…The letter also brings to the fore Pakistani fresh produce industry concerns over the barring of entry to the Port of Jakarta. The closure of the port to fresh produce shipments was hotly debated last year when it was announced that all exports would have to enter via other ports. Negotiations have since taken place and the port is open again to Australia and the US, but not to Pakistan.

[www.freshplaza.com; 17 January 2013]

The massive influx of Chinese imports of canned mandarins is devastating

Copa-Cogeca has called on the European Commission (EC) to publish as soon as possible a regulation laying down anti-dumping measures against imports of canned mandarins with which China is flooding the EU. The EC is currently preparing a new European regulation with anti-dumping measures to take into account a decision made by the Court of Justice of the European Union in which it criticizes the way the Commission calculates anti-dumping tariffs. But meanwhile, the massive influx of imports from China of canned mandarins is having devastating effects for EU producers. The secretary general of Copa-Cogeca, Pekka Pesonen said that “these imports do not respect the same rules and obligations, or the same food safety standards that apply in the European Union (the differential production costs and labor is very important). For example, in the EU production costs amount to 11-12 Euro/kg FOB, while the cost of Chinese production comes in total Euro 6.30/kg FOB. It’s ridiculous to expect European farmers to compete in such conditions of inequality. If this situation persists, factories will have to close and farmers would go bankrupt, thereby causing increased unemployment in rural areas of the EU and deepening the current economic crisis.”…Thus, Copa-Cogeca urges the EU Commission to introduce these measures immediately, otherwise all the processed citrus sector will be in danger,” he concluded.

[www.freshplaza.com; 21 January 2013]

Spain: IVIA presents five seedless clementine varieties

The Valencian Institute for Agricultural Research (IVIA) presented five clementine varieties, Clemenverd, Moncalina, Murta, Nero and Neufina, adapted to consumer preferences seedless fruit and high juice content. The regional Government stated that these varieties also cover producer needs, as their ripening can advance or even extend the harvest…The earliest of the group is called Nero. It is similar to the Clemenules, but it ripens 15 to 20 days earlier, from mid-October to early November…The second earliest is the Clemenverd; a variety with a harvest period between late December and early February, with a high juice content, seedless and no peel puffing. Between January and February is the optimal moment to harvest the Moncalina, obtained from the hybrid Moncada, with great quality, plenty of juice and barely any seeds. Among the late ones is the Neufina, obtained from irradiated Clemenules, which is harvested from mid-January, although in favourable conditions this can be extended up to early March. It is seedless and easy to peel. The Murta, derived from the hybrid variety Murcott, presents a great quality fruit, with firm texture, high sugar levels, low presence of seeds, easy to peel and a harvest period from mid-February up to late April…

[www.freshplaza.com; 24 January 2013]