



**Dear FPEF Members,**

Welcome to another edition of our newsletter in which you can get an overview of our most important activities during the past two weeks, as well as reminders of upcoming events and activities.



One such reminder is our **Annual General Meeting (AGM)** which will take place in a hybrid format (both virtual and physical) on **26 November at 11h30**. The FPEF Board for the next year is being elected at the AGM – and in preparation for this, you are requested to nominate FPEF members who you think would add value to us delivering on our mandate. A message and request with regards to this, including a Nomination Form, was sent to you. Please note that **the deadline for nominations is 12 November**.

Logistical matters remain challenging for our industry, and in trying to find solutions, it again became clear that Government on its own cannot do it – it must be by way of Private-Public-Partnerships. However, formalising and implementing such measures takes time and thus for the short term, we have formed a **Logistics Committee** within Fruit South Africa. Due to the importance of shipping, a sub-committee/forum, which focusses on shipping is also established. The increase in costs and availability of containers are two of the main points on the agenda of this sub-committee.

Another continuing issue for us is **access to new markets** (as well as retaining current access). Most of the countries where we have applied for access some years ago, are insisting on conducting verification inspections. Due to Covid restrictions, it is still a challenge to do it, but we trust that they will agree to virtual inspections.

#### **FPEF EXPORT DIRECTORY 2022 ADVERTISING OPPORTUNITY**

The **FPEF Export Directory** is compiled and distributed by the FPEF on an annual basis, and includes details of FPEF members, statistics of the previous fruit and vegetable seasons and information on the South African fresh fruit and vegetable industry. FPEF members are invited to advertise in the Export Directory for 2022.

If you are interested in placing your company ad, please notify Marletta Kellerman via email at [marletta@fpéf.co.za](mailto:marletta@fpéf.co.za) by **29 October 2021**.



## **WESTERN CAPE TRADE PUBLICATION - WESGRO**

The 2021 Western Cape Trade Publication, providing an overview on Western Cape trade trends, global opportunities, risks and trade deals accomplished for Cape Town and the Western Cape for the 2020-2021 financial year, was shared with you on the 18<sup>th</sup> of October via email. The publication can also be accessed on: <https://www.wesgro.co.za/export/resources/western-cape-trade-publication-2021>

## **DTIC GROUP MISSIONS LIST**

Each year the dtic releases a missions list including Inward Buying Missions, Inward Investment Missions, Outward Selling Missions and Outward Investment Missions. The dtic arrange these missions in collaboration with Embassies and Export Promotion Desks. Members are welcome to apply at the dtic to participate in these missions. The latest list was sent to all members on the 18<sup>th</sup> of October. If you have not received this email, please contact Marletta Kellerman.

Please note that National Pavilions are on a different list.

## **NEWS FROM PHI**

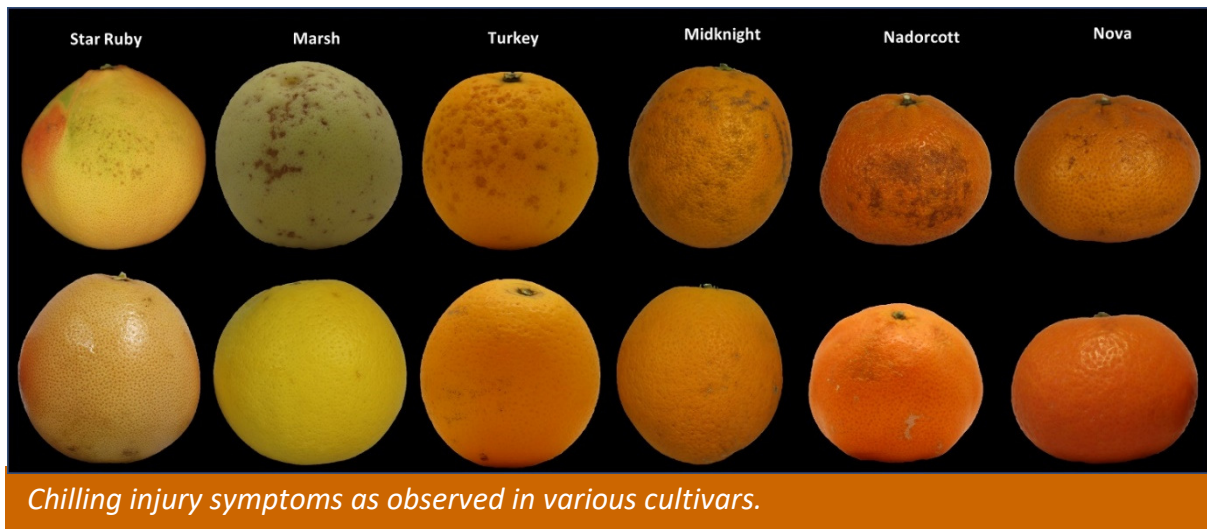
### **An investigation into aspects affecting chilling injury (CI) in Citrus fruit**

Citrus fruit are an important export product for the South African economy, with a significant increase in export volumes forecast. A large portion of this fruit will have to be exported to countries demanding a cold disinfestation protocol of various severities. This project aimed to identify and quantify factors that contribute to CI susceptibility and develop postharvest options to reduce the severity of the susceptibility and severity of chilling injury.

In various experiments stretching over two seasons and encompassing all citrus production areas of SA, the impact of preharvest factors such as cultivar, maturity, rootstock, and shade netting were evaluated for impact on CI. In all instances fruit were stored at -0.6°C for 32 days to simulate shipment of fruit. In the experiments the focus was to use a standard scientific layout if possible, to allow for statistical analysis.

The production areas do contribute to susceptibility which indicates that cultivars from certain regions need additional postharvest focus on their packhouse treatments, as well as optimal logistics in the cold chain to reduce the CI. No consistent pattern could be found in fruit maturity e.g., immature and overmature influence on the CI. Rootstocks play an undocumented but significant role in determining fruit susceptibility to CI. These novel results will need follow-up research. Shade netting did not negatively impact on CI of the cultivars evaluated, indicating that this is a viable technology to increase export quality of citrus. Wax remains the primary management tool in the postharvest environment to reduce CI and should be the focus of all packhouse managers to effectively apply this chemical. Without adequate wax application CI will not be addressed in the commercial export market.

Chilling injury will be a commercial reality for the SA citrus industry going forward. By taking on these types of multi-factorial projects to determine the impact on CI susceptibility, a significant contribution to reduce CI incidence was made. This information is already incorporated by producers, exporters and packhouses in their recommendations and practices and has successfully reduced CI during the 2020 season.



### THE PROJECT'S ECONOMIC IMPACT

In 2020, the South African citrus industry's exports were valued at R26.6 billion, which amounts to 0.63% of the country's GDP.

The reduction in fruit quality due to chilling injury can result in total loss of the market value of export citrus fruit. The incidence of this disorder, depending on the export temperature and cultivar, in the commercial exports can reach up to 10%. These high values are prohibitive to sustainable supply of South African citrus to lucrative markets such as China and the USA.



*Left: Satsuma.*

*Right: Oranges.*

*Citrus fruit may develop necrosis and pitting in the flavedo tissue when stored at temperatures  $\leq 4$  °C. These chilling injury (CI) symptoms have a significant impact on the market value of the fruit.*

Please stay safe!

**Kind regards,**

**Anton Kruger**