









Statistics for CA Citrus - 2001						
	CA Ranking (350 Crops)	CA Share of US Production				
Grapefruit	50	11%				
Lemons	22	86%				
Oranges, All	13	21%				
Tangerines, All	57	25%				
Source: CDFA, CA Agricultu	ral Statistics Service					













































Summary

- Increasing N results in increasing NO_3-N below root zone
- Method of application can influence this
- Maximum yield, less NO₃-N below root zone with combination of foliar and soil applied
- Peel thickness increases, peel firmness decreases with increasing N
- No other consistent differences in fruit quality were detected following storage.





BEAN THRIPS - quarantined pest in Australia



Bean thrips inside navel orange revealed after thin slices are cut through the fruit. They may appear black with few distinguishing characteristics (banding is not visible).



Adult bean thrips bodies are uniformly dark grayish-black. The front wings have transverse white bands with brown tips. Newly emerged adults are a dirty yellowish-brown with a darker head and retain the crimson blotches from the pupal stage for a short period of time.









High Pressure Washer

- HPW technology developed in South Africa and Israel
- Introduced commercially into CA approximately 5 years ago
- Most orange houses now have a HPW unit
- Houses w/out HPW may use OPP (orthophenylphenate) over first few brushes or detergent with neutral cleaner





Green and Blue molds

Before harvest

- Minimize wounds
- Reduce grove inoculum
- Prompt transport to packline

After harvest

- Minimize wounds and fruit drops
- Reduce packinghouse inoculum
- Use soak tanks & fungicides
- Store at 50°F or below as soon as possible

Sour rot

Before harvest

- Minimize wounds, avoid fruit to soil contact
- Harvest in afternoon, avoid wet periods
- Prompt transport to packline

After harvest

- Minimize wounds and packline inoculum
- Use carbonate soak tanks, wash with SOPP; wax with GA and/or 2,4-D
- Store at 50°F or below as soon as possible, use boxes that isolate fruit into small groups



Brown rot

Before harvest

- Copper or fosetyl-Al fungicides
- Avoid splashing or standing water, good drainage under trees, skirt pruned up
- Prune tree to open canopy
- Prompt transport to packline

After harvest

Use heat in soak tanks

Maintaining existing fungicides and registering new materials

Re-visiting old methodologies, improving what we have – Dr. J. Smilanick

- Optimizing tank/drench treatments
- Near harvest grove treatments (Topsin)
- Optimizing biocontrol agents in the postharvest environment

New fungicides and resistance management strategies - Dr. J. Adaskaveg









Grove spray fungicide to protect fruit during degreening

It would greatly facilitate management of the development of benzimidazoleresistant molds that occurred as a result of grove applications if more postharvest fungicides of other mode-of-action classes were available.

J. Smilanick – USDA, ARS



Fungicide	Fungicide class	Penicillium decay	Sour rot	Gray mold	Brown rot	Rhizopus, Mucor, etc.
Imazalil	SI-Triazole	+++	-	+++	+++	
TBZ	Benzimidazole	+++	-	+++	+++	-
SOPP	Phenolic	++	++	++	-	+
Tebuconazole	SI-Triazole	+++	++	+++	+++	+
Fludioxonil	Phenylpyrrole	+++	-	+++	+++	++++
Fenhexamid	Hydroxyanilid	-	-	+++	++	-
Azoxystrobin	Strobilurin	++	-	+	+	+
BAS516	Strobilurin/Pyridine	+	-	+++	+++	+++
PH-066	Aninilopyrimidine	+++	-	+++	++	-
Overall ratin	as based on our effi	icacy evalua	tions du	ring field	and lab	studies.



National Considerations

- ✓ Competition for market share
- . With other commodities and Citrus Imports ✓ Marketing and Promotion
- TX and FL Promotional Campaigns
- Imports
- \checkmark Trends in Produce Consumption
- 5 a Day Program; Convenience Foods Food Safety
- ✓ Pesticide Regulations/EPA
- ✓ Exotic Pests





Citrus Research Board

The Citrus Research Program (officially, the California Citrus Improvement Program) Grower-funded and grower-directed program established in 1968 under the California Marketing Act as the mechanism enabling the state's citrus producers to sponsor and support needed research. Administered by the Citrus Research Board

- 3 components to the program
 - General Research
 - Quality assurance (CCQC)
 - Variety improvement and registration (Citrus Clonal Protection Program)

CA Citrus Quality Council (CCQC) Mission Act as an advocate for the CA citrus industry in response to programs or problems which arise in state, national or international arenas and which affect the industry generally in areas of quality control, quarantine matters, technical assistance, international compliance or other related issues Oversight of regulatory and registration activity that impacts citrus quality Reregistration of SOPP, 2,4-D and Section 18 activity Works with NAPPO/CODEX

Deals with quality assurance issues that arise

CRB funds ongoing research and activities in Plant Management and Physiology Plant Improvement

- riam improvement
- Plant Pathology
- Entomology
- Exotic Pests
- Postharvest
- Citrus Clonal Protection Program (CCPP)





