What’s New for the Old Indian River Region?

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Florida Citrus Show 2021
Ft. Pierce, FL
12-13 May 2021
Indian River
QUALITY TELLS
BRAND

Cut it to Appreciate its Qualities

Vero Indian River Producers Assn.
Vero Beach, Indian River County, Florida
• Captain Douglas Dummitt settled on Merritt Island in 1807 and planted the first citrus grove

• Industry expansion throughout the 1800s

• Count Odet Philippe introduces grapefruit to Florida, 1823

• Indian River Citrus became synonymous with QUALITY

• 1930: FTC issued cease and desist order on using the name Indian River except for **true Indian River Citrus**

• 1931-1948: The Indian River Citrus League evolved
EV 1 and EV 2
Valquarius™
ORANGES

‘OLL-8’
- Key attributes: Excellent color and quality, extends harvest window of ‘Valencia’ quality juice
- Produces round oranges with internal and external color similar to ‘Rhode Red Valencia’
- Holds on the tree exceptionally well, and maintains quality into the summer
- Trees appear to yield better than standard ‘Valencia’
- High juice content and good pounds solids
- Peels easier than a standard ‘Valencia’
- With its added color, could also be a valuable addition to the Florida fresh market portfolio
- Most precocious bearing clone among the OLL somaclones

‘OLL-4’
- Key attributes: excellent color and quality, extends harvest window of ‘Valencia’ quality juice; also believed to be higher yielding than ‘Valencia’
- Produces fruit with excellent internal and external quality with exceptional juice color scores, juice content and soluble solids
- Holds on the tree exceptionally well
- Maintains quality into the summer; however, it matured earlier, and with better ratios than ‘Valencia’ in 2014
- Has been the highest yielding tree among the OLL somaclones
New Release OLL-20
50/50 is a 1:1 blend of pasteurized Valquarius and LB8-9 Sugar Belle® juice; 90/10 a 9:1 blend of the same.
Sugar Belle® near Vero Beach, HLB+ >8 years!
Typical Fruiting Habit
Bingo 3rd Year Pruned Trees
Bingo 3rd Year Pruned Tree
‘Bingo’ at Harvest 30 Sept. 2015
‘Bingo’ 2 weeks after Degreening (L)
16 October 2015
<table>
<thead>
<tr>
<th>Selection</th>
<th>Degreening</th>
<th>6 weeks of storage</th>
<th>8 weeks of storage</th>
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<tr>
<td></td>
<td></td>
<td>Healthy Fruit (%)</td>
<td>Healthy Fruit (%)</td>
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<tr>
<td>BB-4-8-20</td>
<td>yes</td>
<td>100.00</td>
<td>62.50</td>
</tr>
<tr>
<td></td>
<td>no</td>
<td>100.00</td>
<td>75.00</td>
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<tr>
<td>Bingo</td>
<td>yes</td>
<td>100.00</td>
<td>92.30</td>
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<td></td>
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<td>100.00</td>
<td>92.85</td>
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<tr>
<td>1420</td>
<td>yes</td>
<td>100.00</td>
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<td>66.66</td>
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<tr>
<td></td>
<td>no</td>
<td>100.00</td>
<td>83.33</td>
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</table>
Marathon/Sour Orange 4 yr
Harvest: 30 Sept 2015

2 weeks post-degreening, top rows treated

1420: Response to Ethylene
UF 950

- EZ to peel, seedless
- Clementine size
- Convenient to eat
- Crisp texture
- Better color and flavor than Clementine
- December maturity
- Alternaria resistant
- HLB tolerant
- Moved into commercial plantings
UF 914

- Red flesh color
- Attractive peel blush
- Grapefruit size (+)
- Grapefruit flavor and aroma
- Tender and juicy flesh
- Very low in FC’s (GJE)
- Seedless
- Good brix, lower acid
- SWEETER!
What to think about UF 914?

• There is a potential medical claim to make, to recapture the Senior Statin Market

• Focus group showed it is distinguishable from grapefruit to ordinary consumers

• Is there a reason to market UF 914 other than the counter to the drug interaction?

• South Korea, what they buy, and how they use it
  • Red grapefruit, to mix with sugar and tea or “shojiu”
  • White fleshed “Sweeties” for fresh, but red is BETTER!
UF 914 CUPS Fruit
January 2021
Pummelette
N2-28 Summer Gold Grapefruit

Table 1. Comparison between summer N2-28 ‘Summer Gold Grapefruit’ and controls ‘Ruby Red’ and ‘Pink Marsh’ for the Brix, color and titrable acidity value (average of 20 fruit per selection, test conducted July, 2013).

<table>
<thead>
<tr>
<th></th>
<th>Brix°</th>
<th>Color</th>
<th>Titrable Acidity (ml)</th>
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<tbody>
<tr>
<td>Summer Gold N2-28</td>
<td>11.6</td>
<td>34</td>
<td>0.98</td>
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<tr>
<td>‘Ruby Red’ grapefruit</td>
<td>9.4</td>
<td>34.5</td>
<td>0.85</td>
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<tr>
<td>‘Pink Marsh’ grapefruit</td>
<td>8.2</td>
<td>34.3</td>
<td>1.2</td>
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- Cybrid with ‘Dancy’ cytoplasm
- Sweeter than Ruby Grapefruit
- Harvest from December to August!
- No granulation or seed germination
Cybrid Flame/Swingle tree showing good recovery from HLB when treated with CRF + extra polycoated manganese sulfate. Fruit had 11-12 brix this year.
HLB-tolerant hybrid 1924
HLB-tolerant hybrid 1862
Lemons for Processing
• Lemon improvement project since 1998

• Objective was to increase yields of peel oil

• Top 50 of more than 3000 lemon trees

• Large scale replicated trial for industry in SA

• Smaller trials and plantings in Florida

• Several “seedless” clones identified
What’s new, 2031?
THANK YOU!