

FR*ui*TROP

English version

CLOSE-UP:
CITRUS

Prices of fruit juices
and pulps in Europe

Litchi from Madagascar
A very early season

CITRUS VARIETIES

Photos © Régis Domergue

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CLEMENTINE

This group of varieties is probably the result of hybridisation of *Citrus deliciosa* and an orange. Its success — considerable around the Mediterranean — is related to the interesting fruit characteristics (seedless in pure plantations, good colour and flavour) combined with a long sales period. Indeed, clementines are present on markets in the northern hemisphere from the end of September to the end of February thanks to the different cultivars (Marisol, Oroval, Oronules, Nules, Common or Fine, Hernandine, Nour, etc.).

NOVA

Present on markets from mid-November to January, this medium-sized fruit is the result of a cross between common clementine and Tangelo. It has interesting qualities: marked skin colour, deep orange tender juicy pulp with no seeds and sweet flavour with low acidity. The fruits must nevertheless be picked rapidly to prevent the swelling of the peel. It is widely grown in Spain (Clemenvilla), Israel (Suntina) and Morocco.

MINNEOLA

A hybrid between tangerine and grapefruit, this large round fruit is characterised by a pronounced stem-end neck. The peel is a particularly strong reddish orange colour. The pulp, with few seeds, has a very special flavour. The variety is grown mainly in Israel and Turkey.



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VALENCIA LATE

Originating in the Azores, Valencia is the most commonly planted variety in the world. This medium-sized variety is round and slightly oblong. The peel is thin, well-coloured and slightly grainy. The flesh is very juicy, with 2 to 4 seeds. It is also known as Maroc Late (from Morocco) and Jaffa Late (from Israel).

NAVEL

A round to oval dessert orange with a strongly developed navel. The peel is grainy, thin and fairly well coloured. The flesh is crisp, fine and not very juicy. Early cultivars (Naveline) and late cultivars (Navelate, Lane Late) in the Navel group are available on northern hemisphere markets from October to May.

MALTESE

This high-quality well-coloured orange is grown almost only in the Cape Bon region of Tunisia, where conditions bring out its full potential. It is medium-sized and slightly oval. The soft peel is slightly grainy and easy to remove. The tender, juicy flesh is little coloured for a blood orange. The flavour is particularly pleasant with sweetness balanced by a good level of acidity.

SALUSTIANA

Very popular in Spain, this blond juice orange is medium-sized to large. The peel is of medium thickness with fine granulation. The flesh is delicate and sweet with a very pleasant taste. It is also seedless.

LEMONS

EUREKA

This variety little planted in the Mediterranean forms the greater part of world production. It is widespread in the southern hemisphere. The fruit is of average size, elliptic to oblong in shape with a medium-sized apical nipple that is slender at the base. The peel is fine to medium thick. The pulp is generally seedless and rich in juice with high acidity.

FINO

This cultivar dominates Spanish production and is much grown in the Murcia region. The fruit is a regular spherical or oval shape. The nipple is shorter than that of Verna. The peel is thin and smooth. The pulp contains 5 to 8 pips and is juicier than that of Verna.

VERNA

The fruit is medium to large with a pronounced, broad-based nipple. The rough epidermis is fairly thick. The juice has high acidity but extraction yield is only medium. One of the main Spanish varieties.

LIMES

The Tahiti lime (*Citrus latifolia*) is a triploid variety and is the most widespread of the sour limes. The peel is green/yellow to pale yellow and contains an essential oil with a very characteristic odour. The pulp is generally seedless, yellowish green and rich in very sour juice. Another variety, Mexican lime (*Citrus aurantifolia*), is little exported as it contains a large number of seeds.

