

## CITRUS

## Goodbye Guazatine

From May this year, citrus producers exporting to Europe will no longer be allowed to use Guazatine, a fungicide used for sour rot control. Hannes Bester, National Extension Manager at Citrus Research International (CRI), ascribes this to the European Union's (EU) lowering minimum residue levels for Guazatine from 5mg/kg to 0,05mg/kg.

On 13 May 2016, this new regulation comes into effect for oranges and grapefruit in the market. This means that producers exporting to the EU cannot use Guazatine on relevant produce at all. However, Guazatine can still be used on soft citrus and lemons until packing date 12 May 2016.

Propiconazole has so far been identified as the best replacement for Guazatine. It is, however, not as effective, according to Dr Cheryl Lennox, a postharvest pathologist at Stellenbosch University. The timeframe for administration is also

shorter, "Where Guazatine has to be administered within 24 hours after fruit was picked, Propiconazole has to be administered within six to 18 hours after harvest for the best results," Lennox said. She said that Propiconazole had the same active ingredient as Imazalil, a fungicide used to manage green mould in packhouses. This increases the risk of green mould resistance development to Imazalil, if Propiconazole is not used following an anti-resistance strategy, "You have to use Propiconazole with an appropriate fungicide from another chemical active group, such as Pyrimethanil to prevent green mould resistance development," Lennox advised.

Propiconazole is not allowed on citrus that is exported to Japan, Codex A countries (except for oranges), India (except for oranges) and some Gulf Standardisation Organisation (GSO) countries. – *Glenneis Kriel*

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## Poor labelling causes unnecessary rejections

While citrus rejected by the Perishable Products Export Control Board (PPECB) is at its lowest for the past three years, there are still many unnecessary rejections due to poor or incorrect labelling. This was according to Vijan Chetty, the National Manager, Cold Chain at PPECB. Speaking at the Citrus Research International (CRI) postharvest workshop held in the Western Cape, Chetty said that only 1,43%

of the 113 million, 15kg cartons of citrus inspected last season had been rejected.

About 144 000 cartons have been rejected in special markets due to labels that did not meet the labelling requirements.

Hannes Bester, National Extension Manager at CRI, explained that packhouses that failed to comply with national labelling requirements would not only suffer economic losses due to

the rejected products being diverted to other markets, but that they would also face suspension of access to relevant markets.

The Department of Agriculture, Forestry and Fisheries (DAFF), decided that suspension of guilty packhouses was a necessary action as poor labelling could result in the entire country losing access to a market, if that particular market lost faith in South Africa's certification system.

Liezl van Rooyen of DAFF said that consignments had been rejected for many reasons. In Japan, for example, there were consignments with missing characters. In Korea, 61 805 cartons had been rejected because of stickers containing incorrect PUCs, orchard numbers that did not correlate with import documentation, or because packhouses and orchards were not registered for exports to

Korea. In China, 80 000 cartons were rejected for similar reasons, as well as for containing the incorrect storage facility codes and other missing information.

Bester said these rejections were unnecessary and should motivate producers to ensure they allowed only well-trained staff to work with the labelling of products. He added that staff must know the labelling requirements for every market. – *Glenneis Kriel*