

MORE ABOUT US

MAY 2017

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2017 Season started with good weather!

The plantations of the north of the country (Salto and Paysandú) began to harvest tangerines in mid-March. To date the harvest of Satsumas has been completed and the harvesting of Clementines has begun.



Harvest conditions are being very propitious; autumn has come with mostly sunny days and cool nights. The average temperature is above normal for the time of year.

This represents a big difference with last year, where we had 20 rainy days in April and more than 450 mm accumulated, triple the normal historical records, which generated a delay of almost one month in the harvest of early mandarins.

URUD'OR estimates that the export volume will be similar to 2016, without major deviations in the size of the fruit, and with an improvement in the health status of the fruit, subject that will be discussed below.



WEATHER CONDITIONS

The growing season of the fruits has been in good climatic conditions, with temperatures above the historical average and normal rainfall throughout the country, except for plantations in the south, where it continues to irrigate because the rains have been deficient.

The country is entering the neutral phase between “El Niño” and “La Niña” phenomenon so there is no temperature deviations or precipitation forecasted for autumn and next winter.



Shipment Schedule

APRIL- MAY 2017						
WEEK	17	18	19	20	21	22
S. OWARI						
CLEMENTINE						
LEMON						
NAVELINA						

THE FIRST
ARRIVALS OF
SATSUMAS ARE
BEING GOOD,
WITH OCCASIONAL
PROBLEMS OF
SKIN BREAKDOWN.

SATSUMAS: Satsuma shipments started with Okitsu in week 11 and will continue through week 19 with Owari. The first arrivals of Okitsu to European Union and Russia have been good, with some punctual problem of skin breakdown, without problems of rot. **Internal quality: Juice 51%, Brix 10°, Acidity 1%, RATIO 9.**

CLEMENTINES: The beginning of the harvest was delayed for a week waiting for the evolution of the skin color. Good internal quality of fruit.

Internal quality: Juice 49%, Brix 11°, Acidity 0.8%, RATIO 14.

Black Spot Situation - Season 2017

After numerous interceptions in the European Union of Uruguayan citrus fruit because of the disease called Black Spot (*Guignardia citricarpa*), towards the end of the 2015 Season, a fact that had a great impact since our country had no background on this, and because the EU is our main Exporting destination, a series of mitigation and control measures were agreed with the EU's Phytosanitary Authorities.

These measures were fully complied by citrus companies and verified by the National Phytosanitary Authorities. The result was very positive since during the 2016 harvest only three interceptions were registered per Black Spot in Uruguayan citrus.

The demands imposed last year really complicated the process, in harvest and mainly in the Packinghouses, many of which had to be implemented on the march together with our Ministry of Agriculture (MGAP) and after receiving the EU Phytosanitary authorities audit.

However, here at URUD'OR team, we have the satisfaction of not having had any sanitary interception, either in Europe or in any other destination and we are working to maintain this result in 2017!





Linda Fruta, URUD'OR in Brazil!

In the second week of April, we received the visit of the commercial and technical team of Linda Fruta, Brazil. We visited some of the Orchards, a Packing House, and there was a review of the arrivals during 2016 season and the planning for the present harvest, always with the objective of improving results.

The relationship with Linda Fruta is increasingly close, the Brazilian market is very important for URUD'OR; we are the leading Uruguayan citrus company in this market.



Presentation of results and exchange of ideas with the technical and commercial team of URUD'OR S.A



Visit to one of the Azucitrus mandarin's plantation.



O DIFERENCIAL QUE VOCÊ
PROCURA PARA SEU PRODUTO.

THE CHALLENGE
OF GETTING
EVER
FURTHER ... IS
GETTING
CLOSER.

Citrus postharvest: strategic partnership !!

We are initiating a transcendent stage for the post-harvest of citrus in Uruguay, the National Agency of Research and Innovation (ANII) approved the financing with the maximum subsidy of the "**Sectoral network for innovation in the post-harvest process of citrus fruits**" that will work during 4 years in **applied research** to the post-harvest of citrus in our country.

The network is compound of citrus companies, grouped in **UPEFRUY** (Union of Fruit Producers and Exporters of Uruguay), the National Institute of Agricultural Research of Uruguay (**INIA**) and **IRTA**, The Food and Agriculture Research and Technology Institute of the Generalitat of Catalunya, Spain, an institution with great experience in this subject and a worldwide reference.

The network aims to be an efficient and dynamic mean to generate technological changes in the sector; it seeks to innovate in the process of citrus production, promoting the commercialization and therefore, the competitiveness of Uruguayan citrus in the world.



We invite you to read in the following link the note made by **Fresh Plaza** in April to **Eddy Jager**, Senior Business Development Manager of **Jaguar, the Fresh Company BV**, after his annual visit at the beginning of harvesting in our country and especially to URUD'OR, titled:

"Uruguay relatively small player on global citrus market, but of great importance to us".

<http://www.freshplaza.com/article/174211/Uruguay-relatively-small-player-on-global-citrus-market,-but-of-great-importance-to-us>



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URUD'OR S.A. is a leading Organization in Uruguay which is composed by large, medium and small producers for the exporting of citrus fresh fruit, operating as an international supplier since 1963.

URUD'OR S.A. has implemented a strict quality management system auditing the production and packing process of all its associates, in order to assure that the final product reaches the quality standards that our customers require.

GLOBALG.A.P.

GRASP

HACCP

BRC-Global Standard
for Food Safety Issue 7

TESCO-NURTURE



UruguayNatural

