

Ruby Valencia evaluation

Kevin Lacey, Senior Technical Officer, WA DPIRD, Perth, WA

A cluster of six whole oranges and one sliced orange. The oranges are bright orange with a textured, bumpy skin. They are arranged in a pyramid-like shape with one orange at the top, two in the middle row, and three in the bottom row. In front of the bottom row, one orange is sliced horizontally, revealing its internal segments and white pith. The entire arrangement is set against a solid black background.



Estimated maturity window (BrimA ≥ 90)

[illegible]

Ruby Valencia

Ruby Valencia is a pink-fleshed, late-season, seeded Valencia from Mpumalanga, South Africa. In Sunraysia, Ruby Valencia reached full fruit colour from early July and matured in November. Ruby Valencia is an excellent eating orange, and exceptional in late December. The trees were noticeably smaller than standard Valencia and produced high yields of smaller fruit. There was no red blush on the skin. Fruit at the Harvey site were unlikely to reach the required BrimA standard until late December to early January.

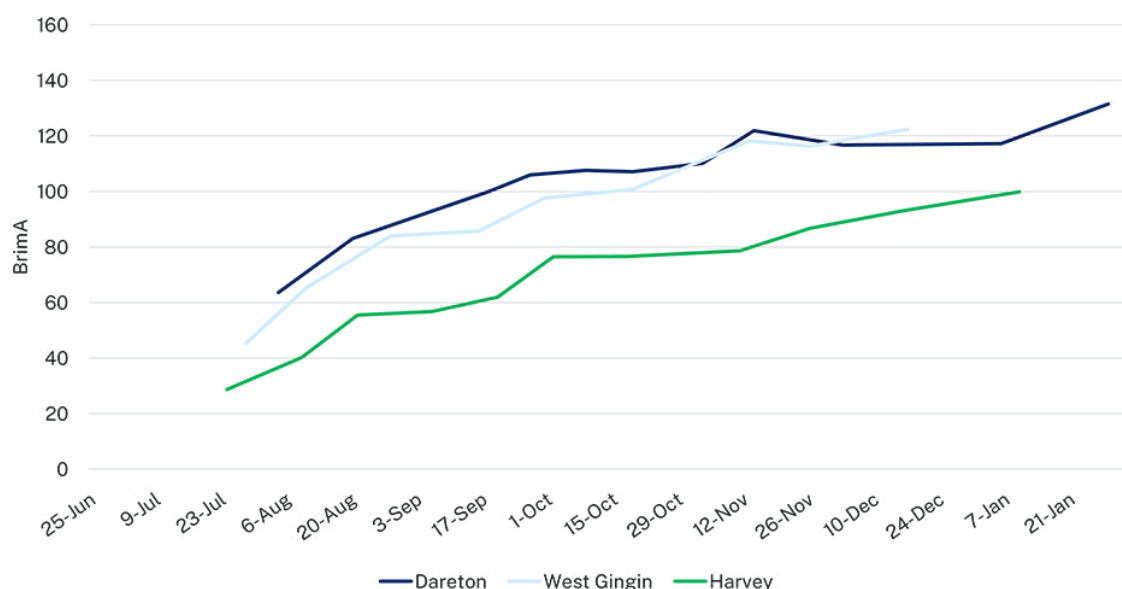


Figure 2. BrimA ($\text{Brix} - (\% \text{ acid} \times 4) \times 16.5$) for Ruby Valencia orange at Dareton, Sunraysia, NSW (dark blue), Harvey, WA (green) and West Gingin, WA (light blue). Data are averaged over 4 growing seasons. The Australian Citrus Standard for oranges is 90.

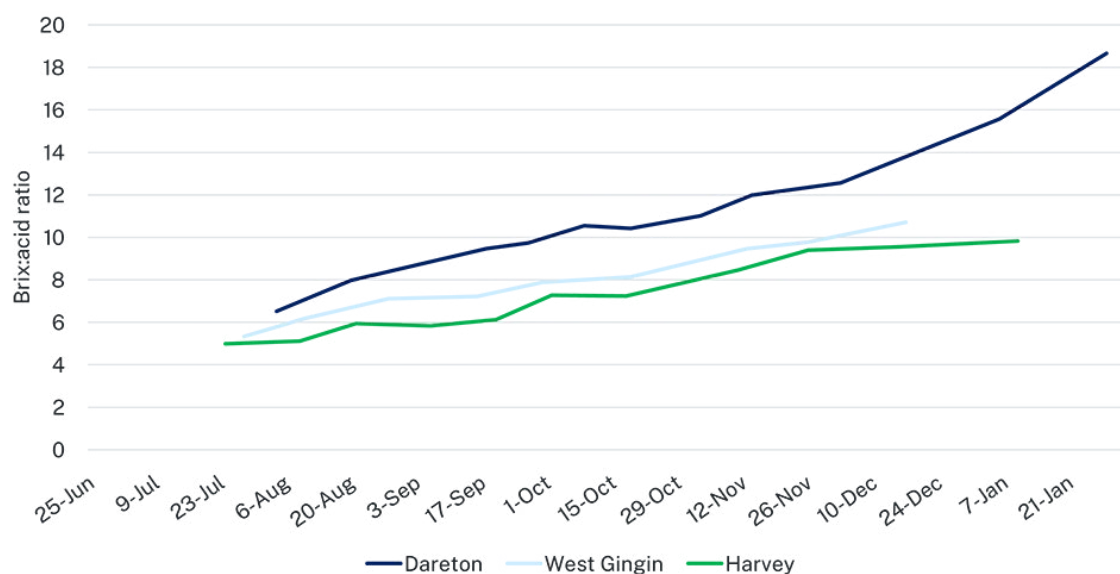


Figure 3. Brix:acid ratio for Ruby Valencia orange recorded at Dareton, Sunraysia, NSW (dark blue), West Gingin, WA (light blue) and Harvey, WA (green). Data are averaged over 4 growing seasons.

Ruby Valencia traits

Trait	Result
Skin	Lightly pebbled
Average rind thickness (mm)	4.8
Internal quality	An excellent eating orange, and a standout among other Valencia selections in late December.
Average number of seeds per fruit	2.1
Juice per cent (%)	51
°Brix	10.5
Acid per cent (%)	1
Brix:acid ratio	10.5
Average fruit weight (g)	225
Average fruit diameter (mm)	72.3

Representative sequential juice quality data

Date	Brix °	Acid %	Juice %	Brix:acid ratio	BrimA
17.08.2020	9.8	1.22	52	8.0	81
18.09.2020	10.0	1.09	48	9.2	93
06.10.2020	10.3	0.93	49	11.0	108
20.10.2020	9.7	0.85	53	11.4	104
02.11.2020	9.5	0.80	52	11.9	104
16.11.2020	10.0	0.72	54	14.0	118
Orange minimum standard					90

Grown in Sunraysia on citrange rootstock with Valencia interstock.

Acknowledgement

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