

Lavalle Valencia evaluation

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Lavalle is a late season, almost seedless Valencia with strongly pebbled skin that struggled to reach the required BrimA standard in the cooler climates of Western Australia. This variety is not recommended.



Figure 1. Lavalle Valencia oranges (left) and a Lavalle Valencia orange tree (right).

Estimated maturity window (BrimA ≥ 90)

[illegible]

Lavalle Valencia

Lavalle is a late season, almost seedless Valencia with strongly pebbled skin that struggled to reach the required BrimA standards in Sunraysia and the cooler Harvey region of Western Australia. It is a branch mutation of an old clone Valencia discovered in South Africa. In Sunraysia, Lavalle reached a maximum of 11° Brix with a ratio between 8:1 and 9:1. Acid began dropping from 1.2% to 1.3% in November–December to 0.8% in early January, resulting in a very short maturity window. Lavalle trees were precocious, much larger than standard Valencia, and produced moderate yields of good-sized fruit. Lavalle did not reach full colour in every season evaluated; some fruit had light green patches on the skin.

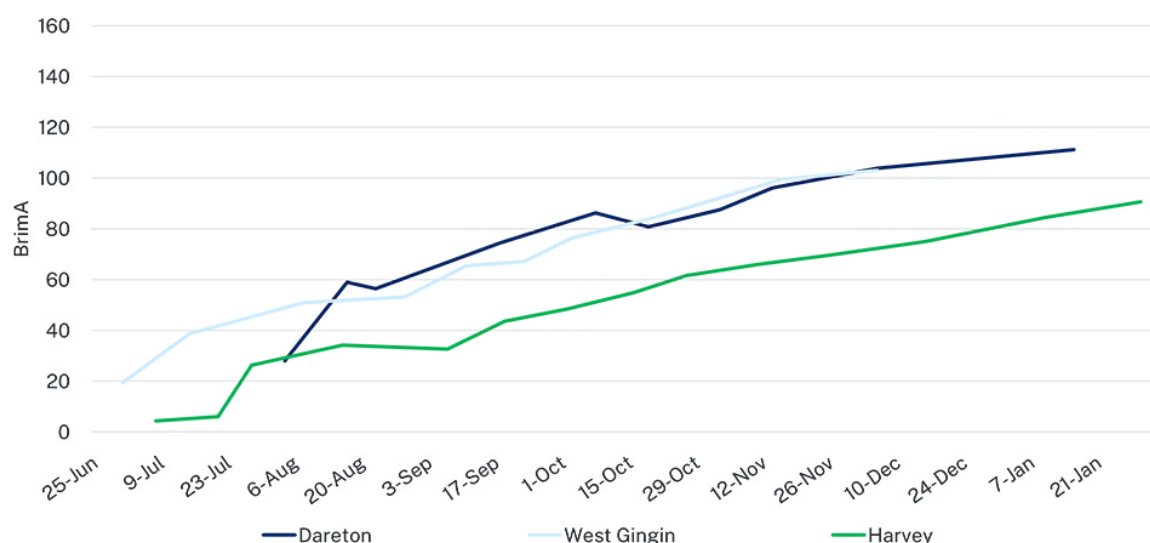


Figure 2. BrimA ($\text{Brix} - (\% \text{ acid} \times 4) \times 16.5$) for Lavalle Valencia orange at Dareton, Sunraysia, NSW (dark blue), West Gingin, WA (light blue) and Harvey, WA (green). Data are averaged over 4 growing seasons. The Australian Citrus Standard for oranges is 90.

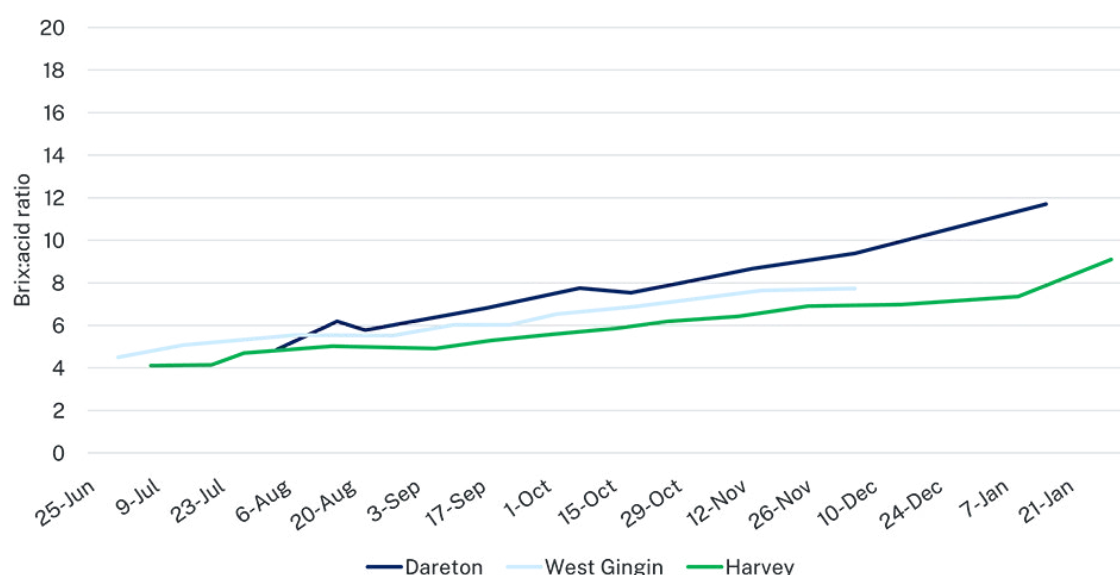


Figure 3. Brix:acid ratio for Lavalle Valencia orange recorded at Dareton, Sunraysia, NSW (dark blue), West Gingin, WA (light blue) and Harvey, WA (green). Data are averaged over 4 growing seasons.

Lavalle Valencia traits

Trait	Result
Skin	Strongly pebbled.
Average rind thickness (mm)	5.3
Internal quality	A moderate eating experience, flattening into December.
Average number of seeds per fruit	0.1
Juice per cent (%)	52
°Brix	11
Acid per cent (%)	1.30
Brix:acid ratio	8.5
Average fruit weight (g)	270
Average fruit diameter (mm)	77.4

Representative sequential juice quality data

Date	Brix °	Acid %	Juice %	Brix:acid ratio	BrimA
19.09.2019	10.9	1.63	61	6.7	72
17.10.2019	11.2	1.64	49	6.8	77
11.11.2019	11.8	1.41	50	8.4	102
09.12.2019	11.1	1.25	50	8.8	100
09.01.2020	10.5	0.90	51	11.7	114
29.01.2020	10.1	0.87	53	11.6	109
Orange minimum standard					90

Grown in Sunraysia on citrange rootstock with Valencia interstock.

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