

McClean Valencia evaluation

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

A photograph of five oranges on a dark background. One orange is sliced in half, showing the internal segments and the white pith. The other four oranges are whole and arranged around the sliced one.



Estimated maturity window (BrimA ≥ 90)

[illegible]

McClellan Valencia

The McClellan clone evaluated is a low-seeded mid-season Valencia from South Africa. It has good internal quality and fruit appearance. In Sunraysia, McClellan was at full colour in early July and reached maturity in November. At maturity, it had excellent eating fruit. McClellan was a moderate bearer. In the country of origin, this variety is reputed to be seedless, suggesting the wrong budwood may have been supplied for importation, or a mutation occurred during shoot-tip grafting while in mandatory quarantine.

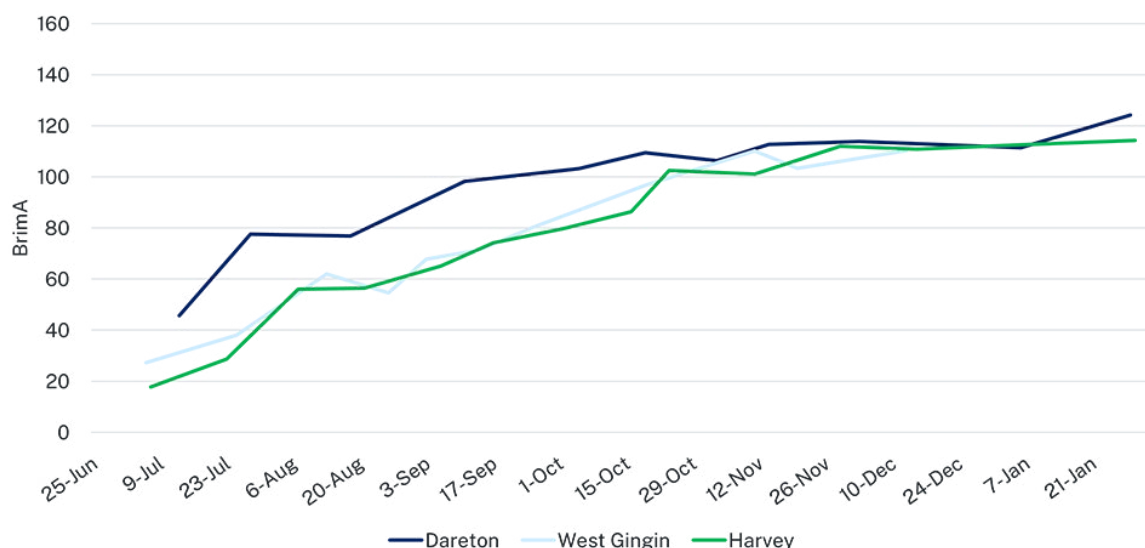


Figure 2. BrimA (Brix-(% acid × 4)) × 16.5 for McClellan Valencia orange at Dareton, Sunraysia, NSW (dark blue), West Gingin, WA (light blue) and Harvey, WA (green). Data are averaged over 4 growing seasons. The Australian Citrus Standard for oranges is 90.

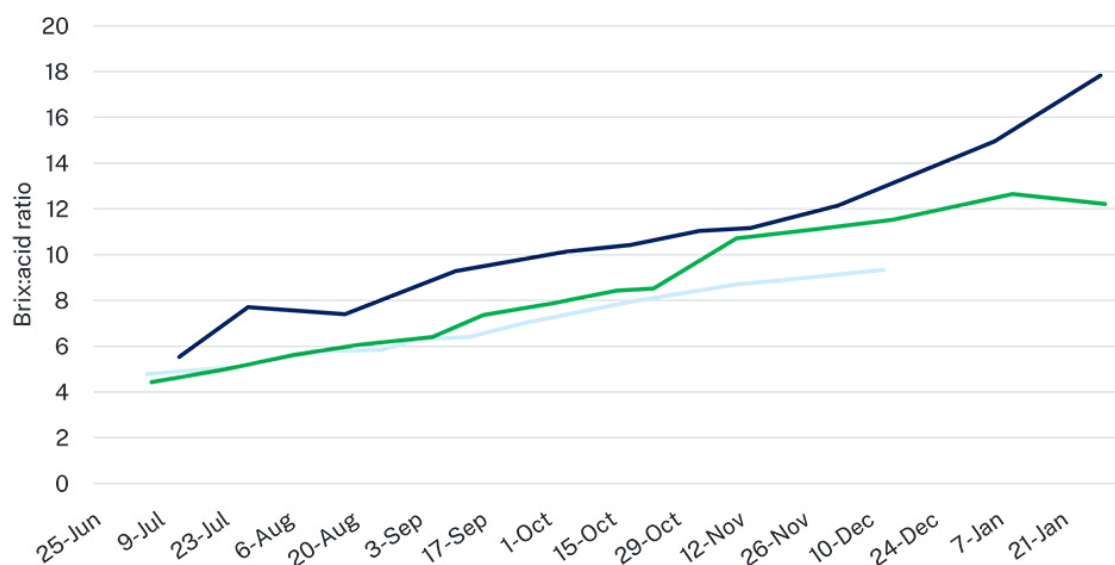


Figure 3. Brix:acid ratio for McClellan Valencia orange recorded at Dareton, Sunraysia, NSW (dark blue), West Gingin, WA (light blue) and Harvey, WA (green). Data are averaged over 4 growing seasons.

McClellan Valencia traits

Trait	Result
Skin	Lightly pebbled
Average rind thickness (mm)	5.3
Internal quality	Excellent eating quality in late October and November but had softened and dropped acid by late December.
Average number of seeds per fruit	1.9
Juice per cent (%)	51
°Brix	10.1
Acid per cent (%)	1.0
Brix:acid ratio	10.1
Average fruit weight (g)	235
Average fruit diameter (mm)	75

Representative sequential juice quality data

Date	Brix °	Acid %	Juice %	Brix:acid ratio	BrimA
14.07.2020	10.2	1.97	45	5.2	38
04.08.2020	10.1	1.66	43	6.1	57
17.08.2020	9.6	1.31	51	7.3	72
18.09.2020	9.6	1.03	48	9.3	90
06.10.2020	9.8	0.96	50	10.2	98
20.10.2020	10.1	0.90	54	11.3	108
02.11.2020	9.6	0.83	53	11.6	104
16.11.2020	10.4	0.86	54	12.0	115
Orange minimum standard					90

Grown in Sunraysia on citrange rootstock with Valencia interstock.

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