



## KISSABEL®, REPORTS FROM THE SOUTHERN HEMISPHERE PARTNERS

**ANGERS, June 2019** – After a positive European harvest for **Kissabel**® apples, Southern Hemisphere IFORED partners are also making progress in the development of these new, exciting red-flesh varieties.

## **GOOD QUALITY FROM THE AUSTRALIAN HARVEST**



"In 2019 we had a trial harvest and Kissabel® quality was encouraging – Rowan Little, General Manager at Montague Fresh (Australia), says – We were all nervous about how the cultivars would handle this year's heat and dry conditions, but most of them made it through the unseasonal weather reasonably well. We did some sampling internally and with a few customers. Overall the reaction to the flavour was very promising. Many people who sampled the fruit enjoyed the 'berry' flavours present. We will have the first volume of fruit available for consumer sampling in 2020. Commercial sales will not commence until about 2022".

Meanwhile, New Zealand has to deal with strictest phytosanitary regulation. "The only material in New Zealand is 2 year old nursery trees that are still to be planted - **Paul Paynter** from **Yummy Fruit** explains – We have no fruit yet, but expectations are high, as the red flesh development seems to be related to high light intensity and strong variation between day and night temperatures. New Zealand may have the best conditions from this point of view. We expect the first decent volumes in 2022".







## **SOUTH AMERICA LOOKS TO FORWARD TO 2022**



IFORED partner **Unifrutti** is working on the **Kissabel**® varieties in **Chile**. "During winter 2018 the first semi-commercial orchard with selected varieties was planted in our southern orchard of Los Angeles. We planted around 1.500 trees of Kissabel Red and other varieties in our Antuco orchard and we expect the first Chilean production from March to April 2020 - **Riccardo Gatti**, production manager at Unifrutti, says – At the same time we are collecting climate data and soil samples from different localities to better understand the main factors involved into the development of pulp color: these will also help to identify the best growing areas to express Kissabel maximum potential to develop it".

Good news came from **Argentina**, where **Kissabel**® cultivation is still in its test phase. "The latest Kissabel harvest went well **–Nicolas Sanchez** from **Moño Azul** reports – This season, the quality was very high, with a nice coloration and a good taste. We expect to market the first **Kissabel**® branded apples in 2022-2023".







## **SOUTH AFRICA EVALUATES PROMISING VARIETIES**



**South African** based company **Dutoit Group** evaluated seven IFORED varieties so far in three sites in the Western Cape region and one in the Eastern Cape. "Flowering and fruit set was generally very good – **Tanith Freeman**, Product Development Manager, reports – The later selections were very promising this season under the cooler climatic conditions, they were well coloured and had very acceptable eating quality. No commercialisation has been planned at this point but we are sending some samples to a cider distillery in Ceres after we are done with the storage trials."

For further information:

Luca Speroni and Jessica Sabatini Kissabel<sup>®</sup> Press Office c/o Fruitecom Tel: +39 345 405 7012

Emmanuel de Lapparent IFORED Project Manager IFORED Development Manager edelapparent@ifo-fruit.com

Email: contact@kissabel.com www.kissabel.com

