

# The Chinese Citrus Industry

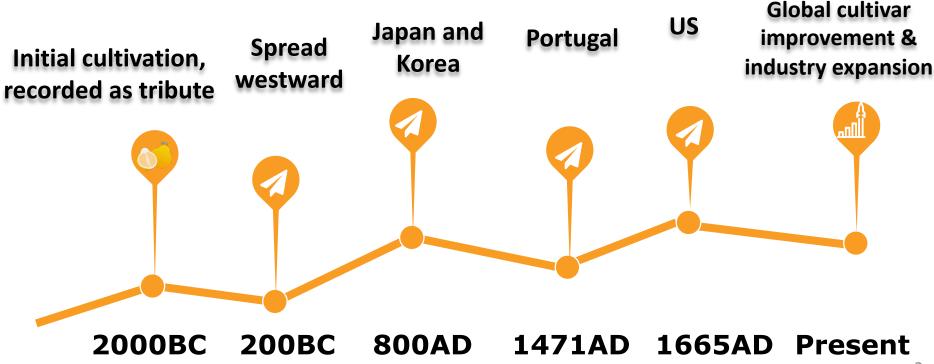
ICBC 2025
Beijing Yiqing Holding Co., Ltd.



## >>> History



#### **4000 Years Cultivation History**





#### **CONTENT**

- 1. Overview of Chinese citrus industry
- 2. BAOF a mandarin producer model
- 3. Citrus applications in BJYQ





## **Overview of Chinese citrus industry**

- Production
- Consumption
- Challenges
- Trends

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### >>> 1.1 Production - Varieties



# 2000+ Local Varieties 💡



### >>> 1.1 Production - Varieties



## 3 major varieties

- ✓ Mandarin
- ✓ Orange
- ✓ Pomelo

Sugar, Orah, Satsuma

Navel, Bingtang, Valencia

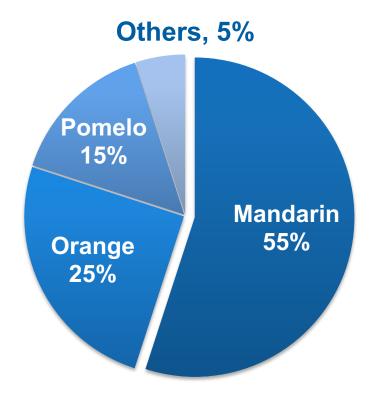
Guanxi Honey, Shatian



### >>> 1.1 Production - Varieties



## **Variety structure**



## >>> 1.1 Production - Planting area



- √ 3 Mha (45mMu), 30% global area
- ✓ Average growth rate 2.1%



2015 2016 2017 2018 2019 2020 2021 2022 2023 2024

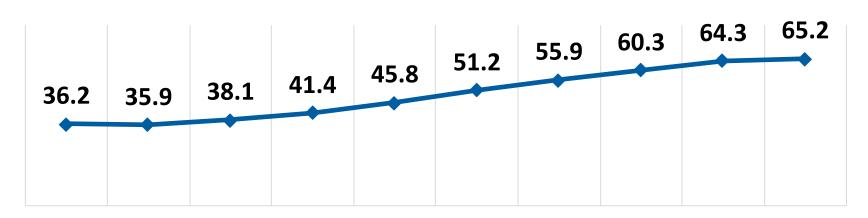
Source: China Statistical Yearbook

Unit: million hectares

## >>> 1.1 Production - Output



- √ 65 Mt in 2024/25, 33% global yield
- ✓ Average growth rate 2.5%



2015 2016 2017 2018 2019 2020 2021 2022 2023 2024

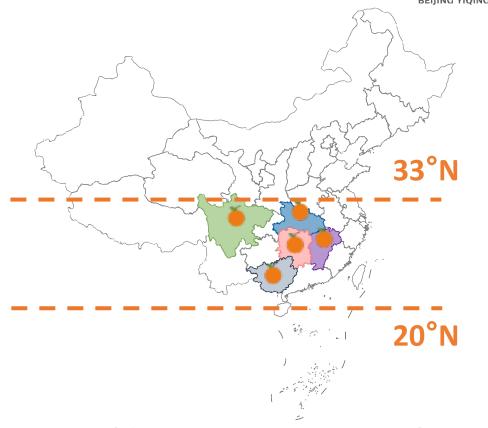
Source: China Statistical Yearbook

**Unit: million tons** 



## Top5: 77% Output

- Guangxi
- Hunan
- Hubei
- Sichuan
- Jiangxi





### Guangxi

31% national output ≈ 20 Mt

Features tangerines and mandarins

Sugar Mandarin Mid-ripening

Orah
Late-ripening





#### Hunan

14% national output ≈ 9 Mt

Features mandarins and oranges

Satsuma Mid-ripening

**Bingtang** orange Mid-ripening





#### Hubei

13% national output ≈ 8 Mt

Features mandarins and oranges

Wudang Mandarin Early-ripening

Navel Orange Mid-ripening





#### **Sichuan**

**10% national output ≈ 7 Mt** Features citrus hybrids

**Dekopon Late-ripening** 

**Beni Madonna**Late-ripening





## **Jiangxi**

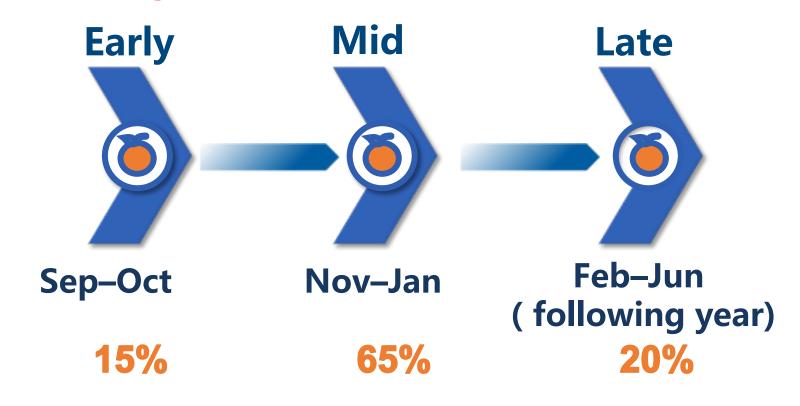
**9% national output ≈ 6 Mt** Features oranges

Navel Orange Mid-ripening





### Ripening season difference



## **Overview of Chinese citrus industry**

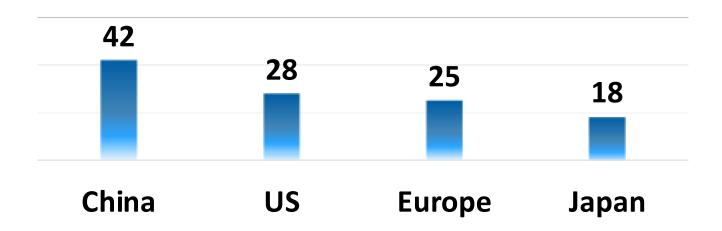
- Production
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## >>>1.2 Consumption - Size



#### **Market size**

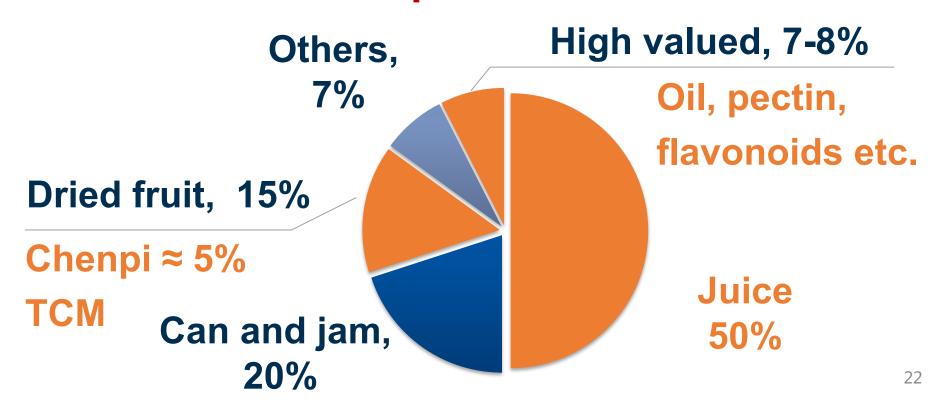
- √35.2 Bn\$ (≈253 billion RMB)
- ✓ ≈ 42kg Per capita



## >>> 1.2 Consumption - Structure



### 80% fruit & 20% processed

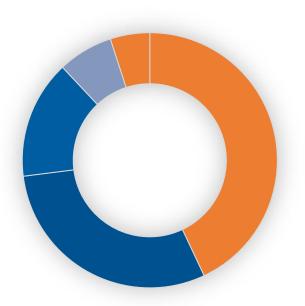


### >>> 1.2 Consumption - Mandarin



### 75% fruit & 25% processed

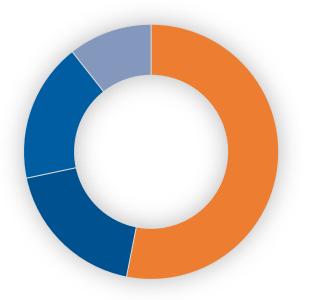
- 43% Juice
- 30% Can and jam
- 15% Dried fruit
- 7% Peel extraction
- 5% Vinegar, fruit wine etc.



### >>> 1.2 Consumption - Orange



### 94% fruit & 6% processed

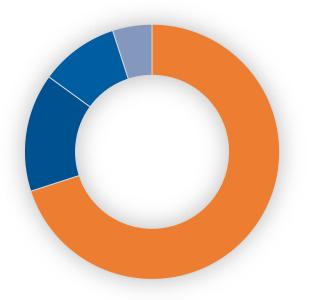


- 60% Juice
- 21% Snacks
- 7% Pectin etc.
- 12% Others

### >>> 1.2 Consumption - Pomelo



### 85% fruit & 15% processed



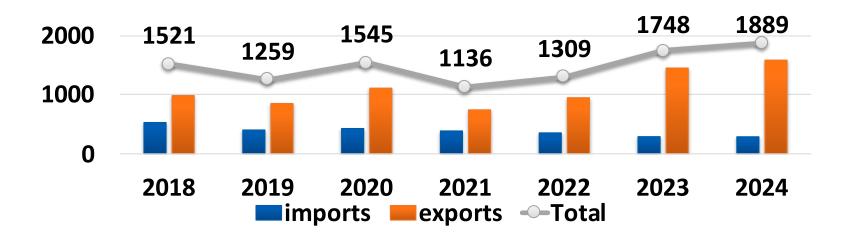
- 70% Juice
- 15% Snacks
- 10% Extractions
- 5% Others

### >>> 1.2 Consumption - International Trade



#### **Trade Volume**

1.89 Mt fruit & 117kt juice



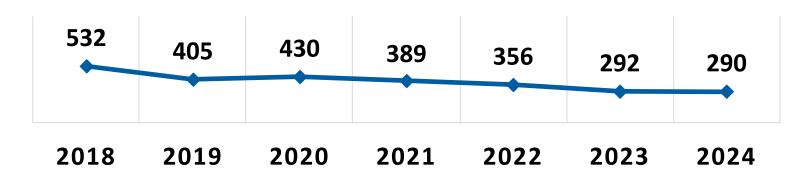
Unit, 1000 tons

### >>> 1.2 Consumption - International Trade



### **Imports**

- ✓ 290kt fruit, valued 446 M\$, S. Africa, Aus.
- √ 111kt juice, valued 420 M\$, Brazil, US



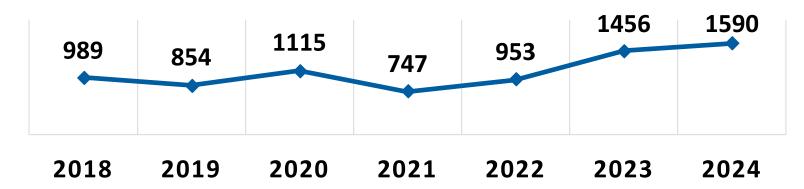
Source: Trade Data Monitor, LLC

### >>> 1.2 Consumption - International Trade



### **Exports**

- ✓ 1.6 Mt fruit, valued 1.25 Bn\$, SouthEast
- √ 6.4kt juice



Source: Trade Data Monitor, LLC

Unit, 1000 tons

## **Overview of Chinese citrus industry**

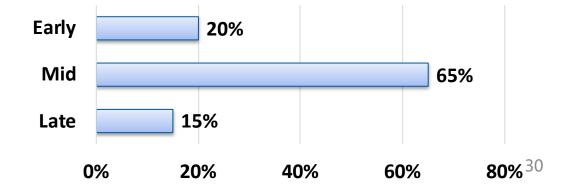
- Production
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### Imbalance variety structure

- ✓ Lack of dedicated processing citrus
- √ 65% mid-ripening varieties
- ✓ Seasonal supply-demand imbalance



## >>> 1.3 Challenges



#### Low industrialized level

- √ 20% processed
- ✓ Shortage of high-valued products
- ✓ Intense market competition



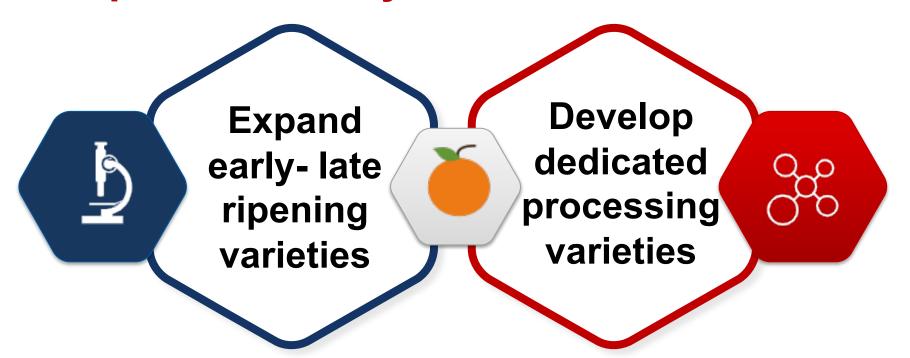
## **Overview of Chinese citrus industry**

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### **>>> 1.4 Trends**



## **Optimize variety structure**



### **>>> 1.4 Trends**



## Deepen green industry chain

- ✓ Develop high-valued products
- ✓ Comprehensive usage of peel, oil, pomace

Food

Pharma



**Packaging** 

**Cosmetics** 









## Beijing Arctic Ocean Food Co. - BAOF

A leading mandarin processor in China







1936

1985

2018

2024

**Beijing Ice Factory** 

**BAOF** 

Maanshan factory

**Chongqing factory** 

1951

**The Arctic Ocean trademark** 

2013

**Canned packaging** 

2020

Two Beijing factories



# **BAOF** - a mandarin producer model

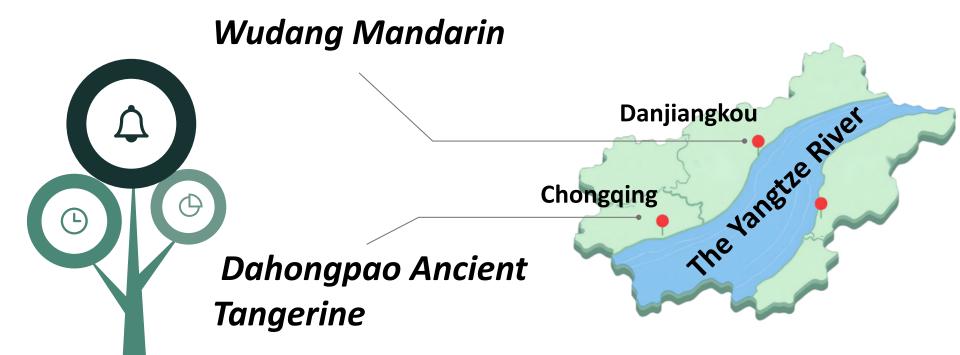
- Specific raw material
- Juice & Soda processing
- Comprehensive utilization
- Innovative scenarios

# **BAOF** - a mandarin producer model

- Specific raw material
- Juice & Soda processing
- Comprehensive utilization
- Innovative scenarios

# >>> 2.1 Specific raw material





# >>> 2.1 Raw material - Dahongpao Tangerine



National Geographical Indication

**Protected Product** 



Agricultural Cultural Heritage of China

### >>> 2.1 Raw material - Wudang Mandarin



National Geographical Indication

**Protected Product** 





—the core water source for the Southto-North Water Diversion Project

—the Taoist Holy Land and national tourist attraction

**Wudang Mountains** 

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# >>> 2.1 Specific raw material



### Quality control & Social responsibility

- ✓ Exclusive orchards Contract Farming
- ✓ Strict harvest standards brix & total acid
- √ Farmers' income increase \$300 seasonly





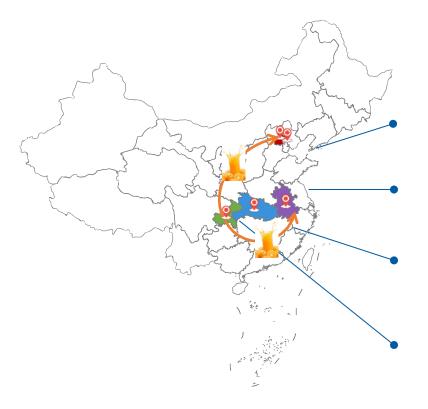
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# >>> 2.2 Juice & Soda processing



5 Bases 2 Juice lines 17 Beverage lines



Beijing

Daxing, Changping

Anhui

Maanshan

Hubei

Danjiangkou

Chongqing Jiangjin



### Jiangjin base, Chongqing

- ✓ 200 tons citrus per day, concentrated juice
- ✓ Provide juice for BJ and Maanshan Soda
- √ 30% local Dahongpao Tangerine

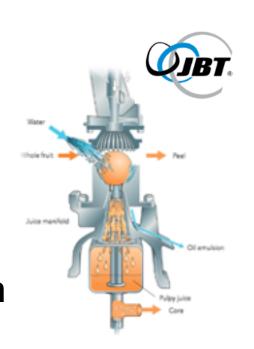






### Jiangjin base, Chongqing

- ✓ Whole fruit extraction within 1s
- ✓ Oil recovery (≈ 0.16%)
- ✓ Peel aging to Chenpi
- ✓ Pasteurization and concentration



Source: Ulla Ringblom. The Orange Book. Lund: Tetra Pak, 2004.



### Danjiangkou base, Hubei

- ✓ 280 tons citrus per day
- **✓** HPP NFC juice
- **✓ 30%** local Wudang Mandarin







### Danjiangkou base, Hubei

✓ HPP Strengths



600MPa non-thermal

90% Vitamin C retained

Flavor & aroma retention





1st mature curve Soda & HPP juice

2<sup>nd</sup> growth curve Fermented juice

**3rd breeding curve Chenpi healthy water** 









### 1st mature curve - Soda & HPP juice

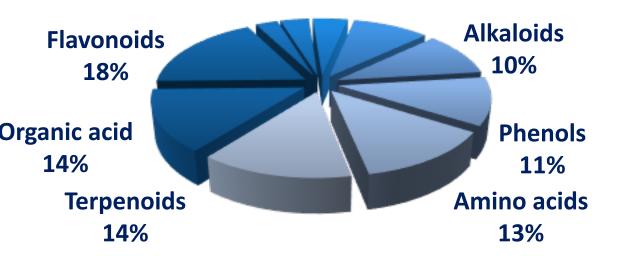
- ✓ Cloudy juice
- ✓ Adding citrus oil
- ✓ Rich, refreshing, sharp





### 2nd growth curve – Fermented juice

- ✓ Increased functional factors
- ✓ Tea and juice co-fermentaion
- √ Adding hops, alcohol-free







Fermented juice soda

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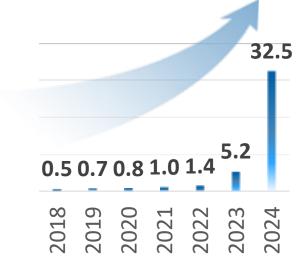


### 3rd breeding curve - Chenpi heathy water

- **✓ TCM ingredients**
- ✓ Improve digestive function







Market size of healthy water (in 100 Million RMB)

# **BAOF** - a mandarin producer model

- Specific raw material
- Juice & Soda processing
- Comprehensive utilization
- Innovative scenarios



# **BAOF Story**

**01 Juice** ✓

Juice, Soda, Fermentation

**02 Oil @**Beverage, Yogurt,
Daily chemicals

**03 Pulp ②** Beverage, Bread, Yogurt



**04 Pomace**Mycelium, Packaging

**≪ 05 Peel** Chenpi, NHDC

**≪** 06 Seed

Herb, Spice



#### Citrus oil

- ✓ 1.6kg from per ton mandarin
- ✓ Oil recovery with cold pressing at 15°C
- ✓ Adding to beverages and yogurt

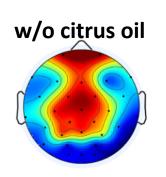


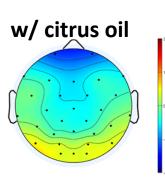


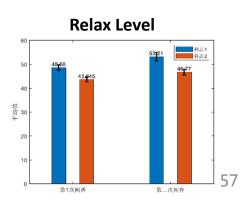
### Citrus oil function

- ✓ Ease spiciness Lower brain stimulation
- ✓ Relieve stress and emotions Brain relax signal increased, 43.64/48.66











# **Biosynthesis NHDC from peel**

#### High sweetness with low calories

relative sweetness of 1500-1800 times of sucrose

#### Safe and non-toxic

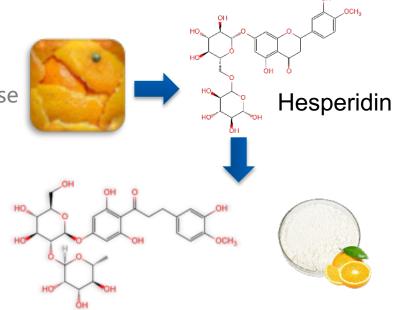
exists in nature, natural sweetener

#### Flavor synergy

enhances flavor profile

#### **Bitterness masking**

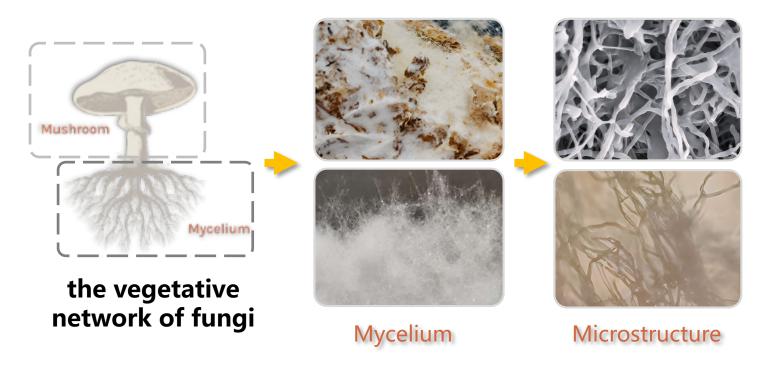
masks undesirable flavors



Neohesperidin Dihydrochalcone (NHDC)

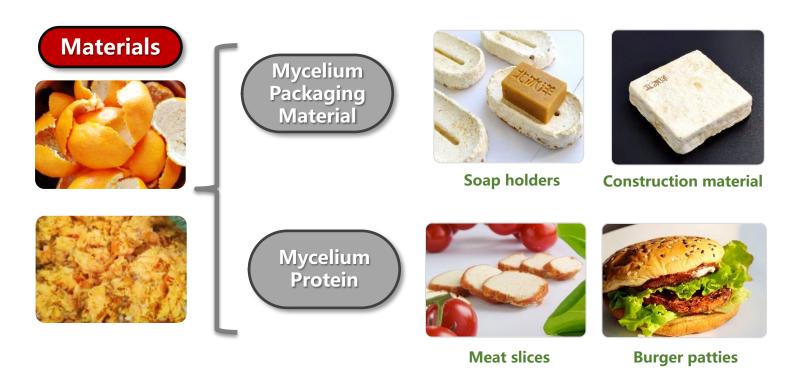


### Mycelium materials from pomace





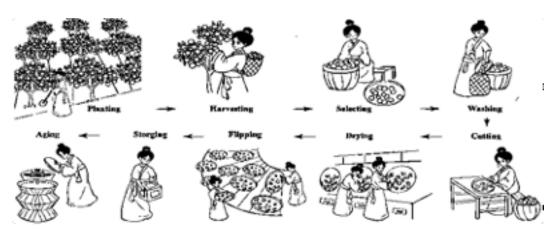
### Mycelium materials from pomace





### Chenpi from peel

- **✓ TCM**
- ✓ At least 3 years of drying and aging







### **Function of Chenpi**

- ✓ TCM & Food
  - Ease cough
  - Improve digestive function
  - Antioxidant





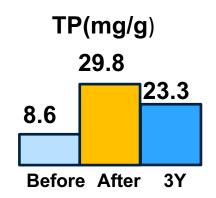


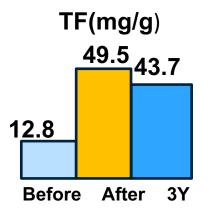


### Chenpi from peel

- ✓ Microbial accelerated peels aging
- ✓ Total phenolics (TP), 8.6 to 29.8
- ✓ Total flavonoids (TF), 12.8 to 49.5







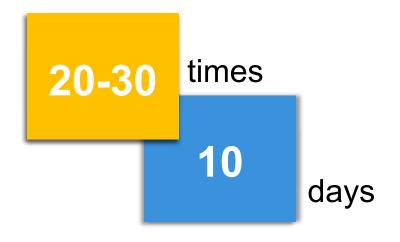
# **BAOF** - a mandarin producer model

- Specific raw material
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### Recycled glass bottle

✓ Save 73.3% energy consumption comparing new bottles







### Recycled plastic crates

- ✓ Build iconic landmarks, telling cultural stories
- ✓ Spread Brand Spirit
- ✓ Attract youths flocking to must-see-site







# Interactive & Experiential

Smoothie

Shaking ice

Rolling ice









### Industrial-Cultural Theme Garden







#### Industrial-Cultural Theme Garden

√ 220,000 kids & parents











# Citrus applications in BJYQ

- About us
- More citrus applications
- Research institution BITRI

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## **About Us**

- **♦** Key enterprise of Beijing
- Engaged in light industry

## >>> 3.1 About us - 7 industrial sectors



#### **Drinks & Foods**













#### **Daily Chemicals**













#### **Musical Instrument**





#### Glass





#### **Paper & Printing**







#### **Electro-control**





# Advanced new Materials















### >>> 3.1 About us - Time-Honored Brands



# National Intangible Cultural Heritage



Traditional Brewing
Techniques of
Erguotou Liquor





















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## CrossBorder - Citrus flavor liquor

- ✓ Citrus Juice + Baijiu
- ✓ Co-fermentation and distilled













#### CrossBorder - Citrus flavor drinks

- ✓ Citrus Juice + Wine
- ✓ Co-fermentation & distilled











Fruit Wine



#### CrossBorder - Citrus flavor craft beer

- ✓ Citrus Juice + Beer
- √ Co-fermentation











**Craft Beer** 



### **CrossBorder - Citrus flavor foods**

#### **Bread & Bakery**





### Ice cream & Yogurt













## CrossBorder - Citrus dailycare chemicals



Household Cleaners



Skin Care Products



**Cosmetics** 







# Citrus applications in BJYQ

- About us
- More citrus applications
- Research institution BITRI

## >>> 3.3 Research institution - BITRI



### Beijing Industrial Technology Research Institute

- Founded in 1973
- 50 years on light industry research



## >>> 3.3 Research institution - BITRI



### Beijing Industrial Technology Research Institute

**Food & Drinks** 

Flexible Manufacturing



**Daily Chemicals** 

**Fermentation** 

## >>> Contact Information



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