What’s new in Sicily

An overview of Sicilian citrus specialties
Sicily
Source of incomparable citrus fruits

25,000 km² total surface
The largest island in the Mediterranean
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<th>PROCESSING PERIODS</th>
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ORIGIN

Citrus were introduced in the Mediterranean from Arabia in 1150 A.D.

Leading region in the world for citrus production
Growers in Sicily

✓ Managing citrus groves with respect for nature
✓ Careful use of chemical treatments
✓ Recovery of the soil, protection of biodiversity, animal welfare, rural development
✓ Replacing damaged plants with new more productive varieties
✓ Specializing in organic and sustainable productions
✓ Protecting their identity and the link with the environment
Organic

Sicily - the largest organic farming region in Italy

- Orange 50%
- Lemon 30%
- Small fruits 20%
  (Mandarins, clementines, limes and bergamots)

360,000 hectares organic cultivation
11,000 operators
SPECIALTIES ..... NOT COMMODITIES

Recognized quality EU brands, attributed to some of Sicilian Citrus enhancing their link with the territory and the variety

PGI – Protected Geographical Indication

PDO – Protected Designation of Origin
Sicilian Protection Consortia

Arancia Rossa di Sicilia IGP
Blood Orange of Sicily PGI

Limone di Siracusa IGP
Syracuse Lemon PGI

Limone Interdonato di Messina IGP
Interdonato Lemon of Messina PGI

Arancia di Ribera DOP
Oranges of Ribera PDO
The AIM of the Consortia

- **Maintain** and protect a citrus growing culture
- **Define** production zone and varieties
- **Monitor** area of origin
- **Ensure** usage of the denominations in the end-products
- **Promote** the images of PGI and PDO
Output for the processing industries

Better, controlled, selected quality according to rigorous standards and best varieties of fresh fruits.
Syracuse: Perfect Lemon growing area

1. Perfect climate conditions
2. Salt air carried by the sea
3. Water reserves
4. Absence of hydric stress
5. Humid atmosphere
PGI Syracuse Lemon

Variety : Femminello Cultivar (Citrus limon)

Blossoms:

✓ Primofiore (First flower) from November to March
✓ Bianchetto from April to June
✓ Verdello or summer lemon from July to October
RULES

• Area of growing: Syracuse
• Belonging to Femminello variety
• Traditional growing practices
• Hand-picking
• Planting scheme / density 400 per hectare
• Usage of conventional or organic methods
• Plant equilibrium and development
• No use of waxes
• No use of post-harvest chemicals
Distinctive features of PGI Syracuse lemon

**Juice**
- Stronger taste
- Higher level of vitamin C and citric acid
- Excellent thirst quencher

**Essential oils**
- More aromatic
- Rich in aldehydes (geraniol and nerol)
- Fine-grained peel (abundant oil production glands)
Syracuse can be considered as the Capital of Lemon

30% OF THE ENTIRE NATIONAL PRODUCTION

6,000 HECTARES CULTIVATED AREA
PGI Arancia rossa di Sicilia (Blood Orange)

Blood orange represents a very clear example of the link between climatic factors and characteristics of the product.

Production area:

- Almost 35,000 hectares
- Eastern part of Sicily: province of Catania, Enna and Syracuse
Varieties:

- **Tarocco** from mid-December to mid-May
- **Moro** from December to March
- **Sanguinello** from February to April
RULES

• Growing area
• Belonging only to Tarocco, Moro and Sanguinello
• Traditional growing practices
• Hand-picking
• Density 230 and 420 plants per hectare
• Plant equilibrium and development
Market and Applications

- Fresh-fruit market
- Food & Beverage
- Ice cream
- Confectionery
- Bakery
- Non-alcoholic drinks
- Liquors
- Jams

- Perfumery
- Cosmetics
- Nutraceutical
A FEW MORE…

PGI Limone Interdonato di Messina
Production area: Ionian side of the province of Messina
Variety: Interdonato cultivar, hybrid between citron and lemon
Distinctive features: early ripening, sweet and delicate taste

PDO Arancia di Ribera
Production area: Province of Agrigento and Palermo
Varieties: Brasiliano, Washington Navel and Navelina
A FEW MORE…

Limone dell’Etna

Mandarino Tardivo di Ciaculli
MISSION

We are proud to develop business in our territory, enhancing the quality of the citrus fruits of Sicily and the spread of their taste and fragrance worldwide.

VALUES

• Love of nature
• Sense of belonging to the territory
• Family
JUICES

Sicilian Lemons, Oranges (Blood and Blond), Mandarins

- Single Strength NFC
- Concentrated
- Comminuted

Cloudy, clear, frozen, aseptic, preserved, organic and conventional

ESSENTIAL OILS

Sicilian Lemons, Oranges (Blood and Blond), Mandarins (Red, yellow and green)

- Cold pressed
- Distilled
- Folded

Extracted with «in line», «pelatrice» and «screw-press» extractors
...tailor-made products, ensuring high quality standards

CERTIFICATIONS

✓ BRC
✓ ISO 9001:2015
✓ ISO 14001:2015
✓ ORGANIC, NOP, JAS, DEMETER, BIOSUISSE
✓ SGF
✓ KOSHER, HALAL
Thanks for your attention!

What’s new in Sicily

An overview of Sicilian citrus specialties

SICILIAN CITRUS PASSION
your natural choice

Sitography:

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