Primosole mandarin
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Figure 1. A Primosole mandarin tree. Figure 2. Primosole mandarins.

Estimated maturity period

<table>
<thead>
<tr>
<th>Region</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riverina</td>
<td></td>
<td></td>
<td></td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sunraysia</td>
<td></td>
<td></td>
<td></td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

Origin
The Primosole mandarin is a hybrid of Miho satsuma × Carvalhais mandarin bred in Italy. It was introduced to Australia by Auscitrus as a public variety.

Fruit quality
Table 1. Primosole mandarin fruit quality* characteristics.

<table>
<thead>
<tr>
<th>Skin</th>
<th>Average rind thickness (mm)</th>
<th>Internal quality</th>
<th>Average number of seeds</th>
<th>Juice per cent (%)</th>
<th>°Brix</th>
<th>Acid per cent (%)</th>
<th>Brix:acid ratio</th>
<th>Average fruit weight (g)</th>
<th>Average fruit diameter (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Yellow–green, easy peel, soft, susceptible to Alternaria spot.</td>
<td>Low sugar, acid and juice. Bland taste with chewy texture.</td>
<td>&lt;3</td>
<td>42</td>
<td>8.2</td>
<td>0.55</td>
<td>14.9</td>
<td>210</td>
<td>72</td>
</tr>
</tbody>
</table>

*Juice quality levels considered adequate for harvest and developed by sequential analysis of fruit from top-worked evaluation trees.
Comments

- Harvested green in Italy. It begins the citrus harvest season.
- Primosole would require ethylene de-greening in Australia.
- The fruit is soft and becomes puffy the longer it is held on the tree.
- Low 'Brix and acid levels give the fruit a ‘bland’ taste.
- Short harvest season, with fruit prone to internal granulation and rind breakdown.
- The fruit has granulated at the Sunraysia site in 2008 and 2009 and the West Australian evaluation site in 2009.
- Similar susceptibility to sunburn as Satsuma mandarin.

There is no commercial interest for Primosole in Australia.

Acknowledgements

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Hort Innovation Australia

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The information contained in this publication is based on knowledge and understanding at the time of writing (December 2019) and was generated from field and nursery trees at Dareton Primary Industry Institute, Sunraysia, NSW, unless otherwise stated. Where quantitative data are presented (e.g. % Juice or rind thickness) they are based on measured properties. Where qualitative data are presented (e.g. thorniness or tendency to split), they are based on observations or brief notes recorded in the field.

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