

Tarocco Meli blood orange

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Figure 1. A Tarocco Meli blood orange tree.



Figure 2. Tarocco Meli blood oranges.

Estimated maturity period

Region	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Riverina												
Sunraysia												

Origin

A late-season Tarocco blood orange selection from Italy. It was introduced to Australia by Auscitrus as a public variety.

Fruit quality

Table 1. Tarocco Meli blood orange fruit quality* characteristics.

Skin	Yellow-orange, smooth to slightly pebbled, rind easily removed at full maturity. No external blush on skin, even with cool storage.
Average rind thickness (mm)	6.5
Internal quality	Palatable, with a slight acid after-taste at optimum maturity in October. Minor anthocyanin colour development at the Sunraysia site, but internal colour enhanced with cool storage at 5 °C for 6 weeks.
Average number of seeds	<1
Juice per cent (%)	46
°Brix	10.1
Acid per cent (%)	1.0
Brix:acid ratio	10.1
Average fruit weight (g)	266
Average fruit diameter (mm)	81

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

Comments

- A late maturing Tarocco selection with fruit remaining on the tree in good condition for an extended period. Initial yields in 2011 exceeded the mid-season Tarocco Rosso selection on top-worked trees, particularly on trifoliata rootstock.
- The fruit has a distinctive 'neck' and tends to set in clusters.
- Trees are thorny, but not to the same degree as Tarocco Rosso.
- Cool storage intensified the red anthocyanin pigmentation of the flesh but did not induce any external skin colour.
- The fruit produced in the Riverina region of NSW had more internal colour than fruit from Sunraysia, but the skin colour was similar.
- The cooler growing conditions of the Riverina region appear to suit Tarocco oranges for natural colour development, as the climatic conditions are similar to those of Sicily, from where Tarocco oranges originate.

Table 2. Average yield per tree* on trees top-worked to Valencia orange.

Rootstock	Average yield per tree (kg)		
	2010	2011	2012
Citrance	16	65	75
Cleopatra	<2	29	56
Trifoliata	46	70	73

*Average yield per tree results are from a small number of evaluation trees and should only be used as a general indication of the variety's potential yield.

Commercial interest in Tarocco Meli is low.

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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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