



CITRUS FRUITS MATURITY PARAMETERS 2015

Under Biosecurity and Agricultural Management (Agricultural Standards) Regulation
2013 Part 5

Table 1. Minimum Brix°: Acid Ratio

Fruit type	Minimum Brix°: Acid ratio
Mandarins	8° to 1
Oranges (navel)	8° to 1
Oranges (other than navel)	7° to 1
Grapefruits and pomelos	6° to 1
Hybrids of any species	8° to 1

Table 2. Total soluble solids (sugar level)

Fruit type	Total soluble solids
Mandarins	8°Brix at 20°C
Oranges	8°Brix at 20°C
Grapefruits and pomelos	8°Brix at 20°
Hybrids of any species	8°Brix at 20°C

Table 3. Minimum juice content

Fruit type	Minimum juice content (%)
Lemons	25
Mandarins	28
Oranges	33
Grapefruits and pomelos	33
Limes	33
Hybrids of any species	33