GRAPEFRUIT

KEY INFORMATION:

NAME:
Family: Rutaceae
Scientific name: Citrus x paradisi
Common names: Grapefruit, also called Pomelo

CLIMATE CONDITIONS:
The different grapefruit varieties are classified according to the colour of their pulp, which can be reddish or whitish. Both varieties are so delicate to extreme weather conditions that they require careful management. In order to grow successfully and to avoid the develop of spots onto their sensitive skins, they require stable and warm temperate climates without excessively sun and cold exposure.

CROP SEASON:

<table>
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<tr>
<th>CROP</th>
<th>January · February · March · April · May · June · July · August · September · October · November · December</th>
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<tbody>
<tr>
<td>RED GRAPEFRUIT</td>
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<tr>
<td>WHITE GRAPEFRUIT-MASH</td>
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MAIN PRODUCTION AREAS:

Spain, with more than 2000 hectares of Grapefruit trees fields, is the 8th producer country achieving the 3% of the global production. Moreover, it is the 4th exporter country in the world.

NATIONALLY, ANDALUSIA IS THE REGION WHICH COVERS THE HIGHEST PRODUCTION (40%)

It is followed by the Region of Murcia (32%) and Valencian Community (27%).

The five greatest producer countries of Grapefruit varieties are EEUU, Mexico, South Africa, Turkey and Sudan.
HOW MUCH DO YOU KNOW ABOUT GRAPEFRUIT?

Q1. The Indian river
Grapefruit is thought to be a hybrid between Pampelmusa (Shaddock) and Sweet orange, produced spontaneously in the Caribbean Sea plantations during the 17th century.

The name “pomelo” comes from the Tamil language generally spoken in South India, where it was called “Lemon of the Pampa”, in honour of the Indian river. Some European languages adapted the name to its phonetic system and its morphology. In consequence, Pomeo derives from Pompelmoe: pompel means ‘big’ in Dutch, and limões means ‘lemons’ in Portuguese.

Q2. White grapefruit: an added value
The red grapefruit is the most widespread group of varieties, and the more interesting for the market. The main commercial variety is Star Ruby included in the red classification. However, in Bordas we also produce derivatives products from Rio Red and Blue Red families.

Even if white grapefruit varieties, such as Marsh Seedless, are more difficult to find in the current market, Bordas is one of the few providers who offers and manufactures their derivatives products.

Q4. The harmony of dual flavours
Grapefruit generally grows in regions with Tropical weather. If the region is hot and warm, the fruit are sweeter. Otherwise, they are more acidic when they grow up in cooler regions.

Q5. Fields of application
Concerning food and beverage industries, grapefruit varieties are consumed mostly fresh, due to its low caloric value and high content of vitamin C.

It may also be eaten baked or slightly braised as an appetizer or combined in salad with other fruits and vegetables.

The juice is usually taken fresh or dehydrated as a refreshing drink. Furthermore, in some Anglo-Saxon countries, grapefruit is frequently transformed in syrup and used for the elaboration of jams.

A substance called Pectin, obtained from its peel, is commonly added as preservative in other fruit derivatives products.

Moreover, its peel is rich in other high value substances such as aromatic essential oil and bioflavonoids.

Grapefruit essential oil, obtained by cold press from the peel of the fruit, contains more than 90% of limonene. This natural-occurred molecule is widely used in fragrances and flavours purposes.

On the other hand, its bioflavonoids named Naringin is the responsible for the bitter taste of this citrus fruit.

This bioflavonoid is interesting for many fields of application due to its great antioxidant, anti-inflammatory and antimicrobial activities as well as its cardioprotective effect. Owing to all these properties, it may be added in a wide offer of dietary supplements and pharmaceutical products.

Also, it is highly used to give palatability to pet food, including as flavouring and bitter agent.

CO₂ The sustainable power of
Bordas Grapefruit fields

Grapefruit is the fourth citrus variety with highest production in Bordas. Bordas' fields of Grapefruit annually absorb 50,000 kg of CO₂.
GRAPEFRUIT’S BENEFITS

Boosts Immunity system
Vitamin C
Vitamin A
Naringin: Antimicrobial activity

Natural Preservative
Vitamin C: Fights against oxidative stress
Pectin

Circulatory system
Vitamin C: Prevents anaemia by helping in the absorption of iron
Naringin: Maintains normal blood pressure

Improves bones health
Vitamin C
Lycopene

Healthy brain function
Vitamin C: Prevents stroke
Lycopene: Prevents dementia

Healthy skin
Vitamin C: maintains healthy skin and prevents wrinkles and acne. Vitamin A

Anti-inflammatory
Vitamin A
Naringin (Citrus Bioflavonoid)

Cardiovascular diseases
Vitamin C: Helps lower high blood pressure
Naringin: Cholesterol and LDL lowering effect

Suppress Appetite & Loss Weight
Fresh Grapefruit

Antioxidant activity
Vitamin C
Naringin (Citrus Bioflavonoid)
Lycopene

Antimicrobial activity
Naringin (Citrus Bioflavonoid)

Eye Health
Vitamin C
Vitamin A
Lycopene
Naringin

Healthy brain function
Vitamin C: Prevents stroke
Lycopene: Prevents dementia

Antimicrobial activity
Naringin (Citrus Bioflavonoid)

Anti-carcinogenic activity
Vitamin C
Vitamin A
Naringin (Citrus Bioflavonoid)
Lycopene: Some research show that lycopene may fight against some cancers

Healthy skin
Vitamin C: maintains healthy skin and prevents wrinkles and acne. Vitamin A
FROM GARDEN TO TABLE

Bordas has a long tradition in the elaboration of citrus and others fruits and vegetables derivatives. As we have our own cultivated lands, every step in the production processes is controlled exhaustively by our control department, guaranteeing the traceability and the highest quality of each organic and natural product.

CANDIED · CELLS · COMMINUTES
CONCENTRATED · DEHYDRATED
JUICES · PEELS · PULPS · PUREES
SLICES · WHOLE FRUITS & VEGETABLES

APPLICATIONS

FOOD
Fresh food
Preserved food
Frozen food
Pre-cooked convenience food
Pre-prepared convenience food

SWEETS & PASTRY
& BAKERY FOOD
Breads
Sweets
Mermelades & Jams
Goodies

DRINKS
Water
Refreshing Drinks (Sodas, juices...)
Alcoholic beverages

PHARMACEUTICAL PRODUCTS
Medicines
Over-the-counter products
Sports Supplements

CHEMISTRY
Chemical Fertilizers

COSMETICS & TOILETRIES
Oral care products

HIGHEST QUALITY SOLUTIONS TO DIFFERENT INDUSTRIES

ANIMAL FEED & WELFARE
Feed
Drinks
Veterinary products
Supplements

BABY FOOD & CARE
OUR COMMITMENTS

Bordas’ historical goal is to create a positive footprint and added value to the environment and the wider society.

Our company is well-known by its strong commitment with the quality of its organic, natural and nature-identical products, its personalised services and its Corporate Social Responsibility.

In addition, the new and the most pressing challenges that our world need lead us to strengthen our approach and awareness of sustainability issues. For this reason and embracing our responsibility, we have established sustainability as a core axis of our vision and strategy, having created ethical protocols and integrated comprehensively the principles of a Sustainable Development.

Our high level of engage involve the general attitude and behaviours of all the stakeholders in our organisation, both internally and externally.

BORDAS ACTIVITIES MEET ALL THE DEMANDS AND INTERNATIONAL STANDARDS TO QUALITY, THE ENVIRONMENT AND SOCIAL RESPONSIBILITY.

SUSTAINABLE DEVELOPMENT

Our strategic framework has been developed with the purpose of respecting and protecting our the environment, producing our own energies and reducing wastes.

Due to our highly engage, we have stretched our horizons in order to ensure a comprehensive and lasting change in our world.

Bordas’ industrial facilities counts with sustainable buildings with photovoltaic panels and a last-generation wastewater treatment plant that allows the supply of water in an uninterrupted manner in our factory.

CORPORATE SOCIAL RESPONSIBILITY

Since our company was founded in 1922, there have been two general principles that have characterized our company regarding Social Ethics: The safeguarding of Social Responsibility and the compliance with national and international requirements and laws in those countries in which we develop our business activities.

At Bordas, we focus strongly our efforts on promoting health, safety, no-discrimination and honest work conditions to our employees and local communities in where we operate.

QUALITY COMMITMENT & CUSTOMER SATISFACTION

Our customer-oriented philosophy, great expertise and know-how, are factors that make us able to meet closely our customer needs, and to develop innovative tailor made solutions to each project with the highest quality and operational excellence, enhancing customer satisfaction.

Every solution is created following and getting ahead of the olfactive trends, continually exceeding the most daring expectations with winning projects.

DISCOVER WHAT BORDAS CAN DO FOR YOUR BUSINESS:

If you need any further information, please, feel free to contact our Fruit Derivatives Department:

CONTACT
Fruits Derivatives, Sales Manager
fruitderivatives@bordas-sa.com