C/2025/2618

6.5.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 ([1])

(C/2025/2618)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Cítricos Valencianos / Cítrics Valencians'

EU No: PGI-ES-0152-AM01 – 12.2.2025

1. **Name of product**

'Cítricos Valencianos / Cítrics Valencians'

2. **Geographical indication type**

☐ protected designation of origin (PDO)

☒ protected geographical indication (PGI)

☐ geographical indication (GI)

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Directorate-General for Rural Development – Government of the Autonomous Community of Valencia

6. **Qualification as standard amendment**

It is a standard amendment within the meaning of Article 24(4) of Regulation (EU) 2024/1143 as it does not include a change in the name of the protected product, does not risk voiding the link and does not entail any marketing restrictions.

7. **Description of the approved amendment(s)**

Explanation that the amendment(s) fall under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143

It is a standard amendment within the meaning of Article 24(4) of Regulation (EU) 2024/1143 as it does not include a change in the name of the protected product, does not risk voiding the link and does not entail any marketing restrictions.

([1]) Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

1. *Introduction of new varieties suitable for inclusion*

This amendment affects Section 3.2 of the single document, 'Description of the product', and Section B of the product specification.

The size, juice content and maturity index values of the fruit of the varieties incorporated by this amendment have been added to the table setting out the characteristics of the fruit covered by the 'Cítricos Valencianos' PGI, which appears in the product description section of the product specification.

Reasons for the proposed amendment

The reason for this amendment is the changes in both climate conditions, which are adversely affecting crops, and marketing conditions, which have made it necessary for producers to extend the season.

The majority of Valencian citrus fruit is produced between November and February. This, together with increased production costs and water stress resulting from changing climate conditions in the area, has resulted in stagnation and a significant loss of income for producers.

In order to adapt production, it is necessary to introduce new varieties, without affecting the link with tradition and its roots or the growing method. The varieties proposed come under the Hybrid and Clementine varietal groups, which include some of the varieties already contained in the product specification.

The varieties requested for inclusion are Nadorcortt, Orri, Leanri, Mandanova, Murina and Valley Gold in the Hybrid group and Clemensoon, Orogrós, Neufina and Sando in the Clementine group.

At present, the number of farms growing these varieties is significant, meaning that they are well-established varieties adapted to the environment, plantations of which can be found in a large part of the production area. The new varieties have adapted perfectly to the Mediterranean climate, giving them certain characteristics that distinguish them from the same varieties grown elsewhere.

In summary, the characteristics of the proposed varieties allow producers to improve their estimated production volume, extend the season and offer their products for a longer period during the year.

This amendment affects the single document.

2. *Deletion of Section I, 'National requirements'*

This amendment concerns Section I of the product specification.

This section has been deleted, as the legislation cited in it has been repealed and the references to national legislation are not necessary in accordance with the structure of the specification laid down in the current legislation.

Reasons for the proposed amendment

The reason for the proposed amendment is that the 'National requirements' section contains references to legislation which is no longer in force as it has been repealed. Moreover, references to national legislation are not necessary under the new product specification format laid down in Article 49 of Regulation (EU) 2024/1143.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Name(s) (of PDO or PGI)**

'Cítricos Valencianos / Cítrics Valencians'

2. **Member State or Third Country**

Spain

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

— 07 – EDIBLE VEGETABLES AND CERTAIN ROOTS AND TUBERS

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0805 – Citrus fruit, fresh or dried

0805 10 – Oranges

0805 10 22 – Navel oranges

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0805 – Citrus fruit, fresh or dried

0805 10 – Oranges

0805 10 24 – White oranges

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0805 – Citrus fruit, fresh or dried

0805 10 – Oranges

0805 10 28 – Other

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0805 – Citrus fruit, fresh or dried

0805 21 – Mandarins (including tangerines and satsumas)

0805 21 10 – Satsumas

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0805 – Citrus fruit, fresh or dried

0805 22 – Clementines

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0805 – Citrus fruit, fresh or dried

0805 29 – Other

— 08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0805 – Citrus fruit, fresh or dried

0805 50 – Lemons (Citrus limon, Citrus limonum) and limes (Citrus aurantifolia, Citrus latifolia)

0805 50 10 – Lemons (Citrus limon, Citrus limonum)

— 10 – CEREALS

— 11 – PRODUCTS OF THE MILLING INDUSTRY; MALT; STARCHES; INULIN; WHEAT GLUTEN

— 20 – PREPARATIONS OF VEGETABLES, FRUIT, NUTS OR OTHER PARTS OF PLANTS

3.2. *Description of product to which the name in (1) applies*

Fruit of the orange (*Citrus sinensis*, L.), mandarin (*Citrus reticulata* Blanco) and lemon (*Citrus limon* L.) trees.

The following citrus fruit will be protected by the 'Cítricos Valencianos' PGI:

— oranges: Navel, Common and Blood orange varieties listed in the table below which have the characteristics specified therein;

— mandarins: Satsuma, Clementine and Hybrid varieties listed in the table below which have the characteristics specified therein;

— lemons: the varieties listed in the table below which have the characteristics specified therein.

GROUP	VARIETY	DIAMETER (mm)	% JUICE (*)	MATURITY INDEX (**)
SATSUMAS	CLAUSELLINA	54-78	40	7
	OKITSU	54-78	40	7
	OWARI	54-78	40	7
	IWASAKI	54-78	40	7
HYBRIDS	ELLENDALE	54-78	40	7,5
	FORTUNE	54-78	40	8
	KARA	54-78	40	7,5
	NOVA	54-78	40	7,5
	ORTANIQUE	54-78	40	8
	MONCADA	54-78	40	7,5
	NADORCOTT	54-78	40	7,5
	ORRI	54-78	40	7,5
	LEANRI	54-78	40	7,5
	MANDANOVA	54-78	40	7,5
	MURINA	54-78	40	7,5
	VALLEY GOLD	54-78	40	7,5
CLEMENTINES	ARRUFATINA	46-78	40	7,5
	CLEMENTARD	46-78	40	7,5
	CLEMENTINA FINA	46-78	40	7,5
	CLEMENULES	46-78	40	7,5
	ESBAL	46-78	40	7,5
	HERNANDINA	46-78	40	7,5
	MARISOL	46-78	40	7,5
	OROGRANDE	46-78	40	7,5
	ORONULES	46-78	40	7,5
	OROVAL	46-78	40	7,5

GROUP	VARIETY	DIAMETER (mm)	% JUICE (*)	MATURITY INDEX (**)
	TOMATERA	46-78	40	7,5
	LORETINA	46-78	40	7,5
	BEATRIZ	46-78	40	7,5
	CLEMENPONS	46-78	40	7,5
	NOUR	46-78	40	7,5
	CAPOLA (MIORO)	46-78	40	7,5
	CLEMENRUBÍ	46-78	40	7,5
	CLEMENSOON	46-78	40	7,5
	OROGRÓS	46-78	40	7,5
	NEUFINA	46-78	40	7,5
	SANDO	46-78	40	7,5
NAVELS	LANE LATE	70-100	35	7
	NAVELATE	70-100	35	7
	NAVELINA	70-100	35	7
	NEWHALL	70-100	35	7
	WASHINGTON NAVEL	70-100	35	7
	CARACARA	70-100	35	7
	POWELL SUMMER	70-100	35	7
	BARNFIELD LATE	70-100	35	7
	CHISLETT SUMMER	70-100	35	7
	FUKUMOTO	70-100	35	7
	ROHDE SUMMER	70-100	35	7
COMMON ORANGES	SALUSTIANA	67-96	35	7
	VALENCIA LATE	67-96	35	7
	V. DELTA SEEDLESS	67-96	35	7
	V. MIDKNIGHT	67-96	35	7
	BARBERINA	67-96	35	7

GROUP	VARIETY	DIAMETER (mm)	% JUICE (*)	MATURITY INDEX (**)
BLOOD ORANGES	SANGUINELLI	60-96	35	7
LEMONS	FINO (MESERO)	48-67	25	—
	VERNA	48-67	30	—
	EUREKA	48-67	25	—

(*) In relation to the total weight of the fruit. Pressed manually.
(**) Minimum sugar/acid ratio as defined in Commission Implementing Regulation (EU) No 543/2011 of 7 June 2011 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 in respect of the fruit and vegetables and processed fruit and vegetables sectors.

The citrus fruit covered by the PGI will be classed in the categories 'Extra' and 'I', in accordance with the relevant quality standard.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

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3.4. *Specific steps in production that must take place in the identified geographical area*

The citrus fruit must be grown in the geographical area.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

The product must be packed in food-grade packaging.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

The PGI citrus fruit must be sold only in packaging bearing a numbered secondary label. Labels and secondary labels must bear the words: *Indicación Geográfica Protegida* 'Cítricos Valencianos' or 'Citrics Valencians'.

4. **Concise definition of the geographical area**

PGI 'Cítricos Valencianos' are produced in the following districts in the provinces of Castellón, Valencia and Alicante, authorised to grow PGI 'Cítricos Valencianos' citrus fruit:

CASTELLÓ/CASTELLÓN

El Baix Maestrat: Alcalà de Xivert, Benicarló, Càlig, Cervera del Maestre, Peníscola/Peñíscola, Sant Jordi / San Jorge, San Rafael del Río, Santa Magdalena de Pulpis, Traiguera and Vinaròs.

La Plana Alta: Almassora/Almazora, Benicàssim/Benicasim, Borriol, Cabanes, Castelló de la Plana / Castellón de la Plana, Les Coves de Vinromà, Orpesa / Oropesa del Mar, Sant Joan de Moró, Torreblanca and Vilanova d'Alcolea.

La Plana Baixa: Alfondeguilla, Almenara, Alquerias del Niño Perdido, Artana, Betxí, Borriana/Burriana, Xilxes/Chilches, Eslida, La Llosa, Moncofa, Nules, Onda, Ribesalbes, Tales, La Vall d'Uixó, Vilareal and La Vilavella.

L'Alcalatén: l'Alcora.

L'Alt Millars: Argelita, Espadilla, Fanzara, Toga, Torrechiva and Vallat.

L'Alt Palància: Castellnovo, Geldo, Navajas, Segorbe, Soneja and Sot de Ferrer. VALÈNCIA/VALENCIA

El Camp de Morvedre: Albalat dels Tarongers, Alfara de la Baronia, Algar de Palancia, Algimia de Alfara, Benavites, Benifairó de les Valls, Canet d'En Berenguer, Estivella, Faura, Gilet, Petrés, Quart de les Valls, Quartell, Sagunt/Sagunto, Segart and Torres Torres.

L'Horta Nord: Albalat dels Sorells, Alboraya, Albuixech, Alfara del Patriarca, Almàssera, Bonrepòs i Mirambell, Burjassot, Foios, Godella, Massalfassar, Massamagrell, Meliana, Moncada, Museros, La Pobla de Farnals, Puçol, Puig, Rafelbunyol/Rafelbuñol, Rocafort, Tavernes Blanques and Vinalesa.

L'Horta Oest: Alaquàs, Aldaia, Manises, Paterna, Picanya, Quart de Poblet, Torrent, Xirivella and València.

L'Horta Sud: Albal, Alcàsser, Alfafar, Beniparrell, Catarroja, Llocnou de la Corona, Massanassa, Paiporta, Picassent, Sedaví and Silla.

El Camp de Túria: Benaguasil, Benisanó, Bétera, Casinos, L'Eliana, Loriguilla, Llíria, Marines, Náquera, Olocau, La Pobla de Vallbona, Riba-roja de Túria, San Antonio de Benagéber, Serra and Vilamarxant.

Els Serrans: Bugarra, Chulilla, Domeño, Gestalgar, Loriguilla, Losa del Obispo, Pedralba, Sot de Chera and Villar del Arzobispo.

La Foia de Bunyol, Alborache, Buñol, Cheste, Chiva, Dos Aguas, Godelleta, Macastre and Yátova.

La Ribera Alta: Alberic, Alcàntera de Xúquer, L'Alcúdia, Alfarp, Algemesí, Alginet, Alzira, Alzira (La Garrofera), Antella, Beneixida, Benifaió, Benimodo, Benimuslem, Carcaixent, Càrcer, Carlet, Catadau, Cotes, L'Énova, Gavarda, Guadassuar, Llombai, Manuel, Massalavés, Montserrat, Montroy, La Pobla Llarga, Rafelguaraf, Real, Sant Joanet, Sellent, Senyera, Sumacàrcer, Tous, Turís and Villanueva de Castellón.

La Ribera Baixa: Albalat de la Ribera, Almussafes, Benicull de Xúquer, Corbera, Cullera, Favara, Fortaleny, Llaurí, Polinyà de Xúquer, Riola, Sollana and Sueca.

La Canal de Navarrés: Anna, Bicorp, Bolbaite, Chella, Enguera, Navarrés and Quesa.

La Costera: L'Alcúdia de Crespins, Barxeta, Canals, Cerdà, Estubeny, Genovés, La Granja de la Costera, Llanera de Ranes, Llocnou d'En Fenollet, La Llosa de Ranes, Moixent/Mogente, Montesa, Novetlè/Novelé, Rotglà i Corberà, Torrella, Vallada, Vallés and Xàtiva (el Realenc).

La Safor: Ador, Alfauir, Almiserà, Almoines, L'Alqueria de la Comtessa, Barx, Bellreguard, Beniarjó, Benifairó de la Valldigna, Beniflá, Benirredrà, Castellonet de la Conquesta, Daimús, La Font d'En Carròs, Gandia, Guardamar de la Safor, Llocnou de Sant Jeroni, Miramar, Oliva, Palma de Gandía, Palmera, Piles, Potríes, Rafelcofer, Real de Gandía, Rótova, Simat de la Valldigna, Tavernes de la Valldigna, Villalonga, Xeraco and Xeresa.

La Vall d'Albaida: Agullent, Aielo de Malferit, Aielo de Rugat, Albaida, Alfarrasí, Atzeneta d'Albaida, Bèlgida, Beniatjar, Benicolet, Benigánim, Benissoda, Carrícola, Castelló de Rugat, Llutxent, Montaverner, Montitxelvo/Montichelvo, L'Olleria, Ontinyent, Otos, El Palomar, Pinet, La Pobla del Duc, Quatretonda, Rugat and Terrateig.

ALACANT/ALICANTE

La Marina Alta: Adsubia, Alcalalí, Beniarbeig, Benidoleig, Benigembla, Benimeli, Benissa, El Poble Nou de Benitatxell/Benitachell, Calp, Dénia, Gata de Gorgos, Xaló, Llíber, Murla, Ondara, Orba, Parcent, Pedreguer, Pego, Els Poblets, El Ràfol d'Almúnia, Sagra, Sanet y Negrals, Senija, La Setla / Mira-rosa / Miraflor, Teulada, Tormos, Vall de Gallinera, La Vall de Laguar, El Verger and Xàbia/Jávea.

La Marina Baixa: L'Alfàs del Pi, Altea, Beniardá, Benidorm, Benimantell, Bolulla, Callosa d'en Sarrià, Confrides, Finestrat, El Castell de Guadalest, La Nucia, Orxeta, Polop, Sella, Tàrbena and La Vila Joiosa / Villajoyosa.

L'Alacantí: Aigües, Alacant/Alicante, El Campello, Mutxamel, Sant Vicent del Raspeig / San Vicente del Raspeig and Sant Joan d'Alacant.

El BaixVinalopó: Crevillent, Elx/Elche and Santa Pola.

El Baix Segura: Albatera, Algorfa, Almoradí, Benejúzar, Benferri, Benijófar, Bigastro, Callosa de Segura, Catral, Cox, Daya Nueva, Daya Vieja, Dolores, Formentera del Segura, Granja de Rocamora, Guardamar del Segura, Jacarilla, Los Montesinos, Orihuela, Pilar de la Horadada, Rafal, Redován, Rojales, San Fulgencio, San Isidro, San Miguel de Salinas and Torrevieja.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Historical

Of all the world's citrus production areas, it is the Valencian Community that has the most deeply rooted citrus-growing tradition. There are historical references to citrus growing in the Valencia region dating back hundreds of years. Francesc Eiximenis (1340-1409) mentioned the existence of orange and lemon groves in *Regiment de la Cosa Pública*, when describing the charms of Valencia. In 'Journey through Spain and Portugal' (1494) Münzer described Valencia as having 'an abundance of oranges, lemons, citrons and innumerable other types of fruit tree' and added that they 'were taken to see the city garden, excellently planted with lemon, orange, citron and palm trees'. Laguna, in his translation of Dioscorides' *Materia Medica* (1570), mentions oranges and lemons and says that 'los valencianos llaman toronja a la naranja' [that the Valencian word for orange is 'toronja', which means 'grapefruit' in present-day Castilian Spanish]. At the end of the 18th century, the botanist Cabanilles mentioned Chinese oranges yielding 4 000 *tahullas* [old unit of measurement], more than any other crop.

The first commercial plantations for the fresh market date from the end of the 18th century and have steadily expanded to reach a present-day figure of approximately 85 000 ha of orange trees, 83 000 ha of mandarin trees and 15 000 ha of lemon trees. This has enabled specific growing techniques to be developed, based on the optimal adaptation of this crop to the agroclimatic context and focusing on the production of high-quality fruit.

The Orange Museum in Burriana (Castellón) testifies to the importance of orange growing in the Valencian Community.

Natural

In the Valencian Community, rainfall decreases from north to south, from some 450 mm in the north of Castellón to less than 300 mm in the south of Alicante.

Citrus fruit are grown in all three provinces of the Valencian Community (Alicante, Valencia and Castellón), and although the production areas were traditionally on the coast and in the river valleys because of the risk of frost inland, now, because climatic conditions have changed, the inland areas have also become suitable for citrus growing, with mild winters, summers that are not too hot, a well-defined temperature difference between day and night and winds that are neither hot nor dry.

5.2. *Specificity of the product*

Oranges

The Valencian grower's technical skill and expert knowledge of the crop, the soil and the climate are factors which help produce fruit with distinct organoleptic characteristics, as regards both taste (acidity/sweetness) and colour (more intense orange), aromas and juiciness.

Valencian oranges have a thin skin, with few marks or external lesions.

No other area produces so many varieties, each with its characteristic colour and lingering aroma and fragrance.

Mandarins

The Valencian grower's technical skill and expert knowledge of the crop, the soil and the climate are factors which help produce fruit with distinct organoleptic characteristics, as regards both taste (acidity/sweetness) and colour (more intense orange), aromas and juiciness.

Valencian mandarins have a thin skin, with few marks or external lesions.

No other area produces so many varieties, each with its characteristic colour and lingering aroma and fragrance. This makes us the world's top exporter of mandarins.

Lemons

The Valencian grower's technical skill and expert knowledge of the crop, the soil and the climate are factors which help produce fruit with distinct organoleptic characteristics: the flesh containing plenty of juice with a high acid content, the colour (a more intense yellow) and a remarkable fragrance.

Valencian lemons have a thin skin, with few marks or external lesions.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

Oranges

The local environment, where oranges have been grown ever since they were introduced by the Arabs, gives Valencian oranges distinct characteristics that distinguish them from oranges grown elsewhere, and this is due to several factors.

Valencian oranges are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for orange growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons:

1. The mild winters and summers that are not too hot mean that the oranges reach optimum maturity slowly and so they have a better acidity/sweetness ratio than oranges grown in hotter parts of the world (which are generally more cloyingly sweet with less flavour). As a result, they taste better.

2. The well-defined temperature difference between day and night gives the oranges a more intense colour, both inside and outside. Valencian oranges have a characteristic shade of orange, which is generally more intense than that of oranges grown elsewhere.

3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The taste, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus-growing areas.

The Mediterranean climate, characterised by summers that are not too hot and predominantly humid winds, also benefits the oranges, affecting mainly their appearance.

Mandarins

The local environment, where mandarins have been grown ever since they were introduced by the Arabs, gives Valencian mandarins distinct characteristics that distinguish them from mandarins grown elsewhere, and this is due to several factors.

Valencian mandarins are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for mandarin growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons:

1. The mild winters and summers that are not too hot mean that the mandarins reach optimum maturity slowly and so they have a better acidity/sweetness ratio than mandarins grown in hotter parts of the world (which are generally more cloyingly sweet with less flavour). As a result, they taste better.

2. The well-defined temperature difference between day and night gives the mandarins a more intense colour, both inside and outside. Valencian mandarins have a characteristic shade of orange, which is generally more intense than that of mandarins grown elsewhere.

3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The taste, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus-growing areas.

The Mediterranean climate, characterised by summers that are not too hot and predominantly humid winds, also benefits the mandarins, affecting mainly their appearance.

Lemons

The local environment, where lemons have been grown ever since they were introduced by the Arabs, gives Valencian lemons distinct characteristics that distinguish them from lemons grown elsewhere, and this is due to several factors.

Valencian lemons are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for lemon growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons:

1. The mild winters and summers that are not too hot mean that the lemons reach optimum maturity slowly and so they have a better acid content than lemons grown in hotter parts of the world (which generally have less flavour).
2. The well-defined temperature difference between day and night gives the lemons a more intense colour, both inside and outside. Valencian lemons have a characteristic shade of yellow, which is generally more intense than that of lemons grown elsewhere.
3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The acidity, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus-growing areas.

The Mediterranean climate, characterised by summers that are not too hot and predominantly humid winds, also benefits the lemons, affecting mainly their appearance.

Reference to publication of the product specification

https://breu.gva.es/b/P9euad0GUe