

[AFCD to highlight varieties at Local Organic Watermelon Festival \(with photos\)](#)

The Local Organic Watermelon Festival has launched. The Agriculture, Fisheries and Conservation Department (AFCD) today (July 7) took the opportunity to introduce four highlighted varieties of organic watermelons.

A spokesman for the AFCD said, "Four highlighted varieties of watermelons, namely seedless 3F-2728, Diana, Hami Yellow Flesh and Super Sweet Black Angel 168, were introduced by the AFCD as part of the department's promotion of environmentally friendly cultivation practices through organic farming. Being able to adapt well to the local environment and summer climate, while promising good yields of quality fruit of suitable sizes for small to medium-sized families, these varieties have been well received by both farmers and consumers."

He noted that seedless 3F-2728 is a new variety introduced this year. Without seeds, the fruit is spherical in shape and green with dark striped skin, red flesh and a sweetness of around 10 degrees Brix (degrees of Brix denote the units for measuring sucrose content in solution). Diana is oblong in shape and the intense red flesh encased under its bright striped skin in yellow has a sweetness of around 11 degrees Brix. Hami Yellow Flesh is oblong in shape and features green skin with stripes and yellowish orange flesh with a sweetness of around 10 degrees Brix. Super Sweet Black Angel 168 is spherical with striped skin in green, and its bright crimson-coloured flesh is very juicy with a sweetness of around 12 degrees Brix. The sweetness of local organic watermelon is usually between 8 and 12 degrees Brix.

The AFCD has been promoting quality crop varieties and providing technical guidance to organic farmers on growing watermelons and other crops with a view to strengthening the sustainability of local agriculture. In order to help farmers expand their sales network and share their harvests with members of the public, the AFCD has continued to invite all regular local organic farmers' markets to join the Local Organic Watermelon Festival this year. Local organic watermelons as well as other seasonal farm produce will be sold in farmers' markets from July. Members of the public are welcome to shop at these markets to support local farming. In addition, members of the public can order from the Vegetable Marketing Organization via the "Local Fresh" mobile application or purchase from certified organic farmers listed in the Hong Kong Organic Resource Centre Certification Limited website (hkorc-cert.org/zh). Local organic watermelons and other seasonal farm produce are only available for a limited time while stocks last.

Opening dates and times of the organic farmers' markets in July are found in the Annex. Visitors should maintain personal and environmental hygiene and a social distance and properly dispose of used masks and waste.

For more information about the Local Organic Watermelon Festival, please visit the AFCD website (www.afcd.gov.hk) or Facebook page (www.facebook.com/afcdgovhk).

