

during the war that one may speak of a citrus industry that underwent most of its growth and development, all of which was started and owned by Jewish Europeans, and employing Jewish labor only.

There are no complete figures on the citrus industry, but the ones available are indicative of its growth. In 1943-1944, about 45,000 tons (approximately one million boxes) were used in industry that employed about 1,500 persons.⁴⁷ In the next season, 1944-1945, 25,000 tons of citrus were used in the production of 15,000 tons of jams (in 1939, only 920 tons of jam were produced), 12.5 tons of essential oils, 1,356 tons of concentrated juices, 16 tons of chemicals (liquid pectin), and 14 tons of citric acid.⁴⁸ At the same time, 950 tons of nonsterile orange and grapefruit juice were exported to the United Kingdom only.⁴⁹ Nonetheless, other figures available for citrus juice export definitely indicate an increasing trend, so that while exports amounted to 200 tons in 1936, were 792 tons in 1942, 1,316 tons in 1943, and 1,071 tons in 1944.⁵⁰

⁴⁷*Abstract 1944/45*, 152-3, 226; Nathan et al., 226.

⁴⁸*Survey I*, 504, 516; *Abstract 1944/45*, 152-3, 226.

⁴⁹*Survey I*, 342. By January 1946, there was one juice-pasteurizing plant in operation with eight more on order whose increased output, the *Survey* suggests, could be exported to the United Kingdom where demand for sterilized juice was expected to increase.

⁵⁰Listed as fruit juices but most probably are citrus juices. *Survey I*, 476; *Abstract 1944/45*, 74; Sa'id Himadeh, "Industry," 256.