

Australian

AUGUST 2011 .... Issue No. 2/11

*Australian Stonefruit Grower' is the official publication of Summerfruit Australia Ltd & Low Chill Australia Inc. – the industry bodies representing the interests of Australian stone fruit growers.* 



To find out more about Summerfruit Australia Ltd, check out the website: www.summerfruit.com.au





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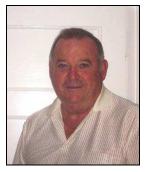
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Cover Photo - supplied by Summerfruit	Australia

**Cover Photo -** supplied by Summerfruit Australia.



# From the LCA President – Raymond Hick

**The last quarter has been a busy time for the industry.** The Summerfruit Australia Board has travelled the growing areas explaining why the industry needs to increase the levy from 1c to 3c per kilo. The 1c levy has been in force for approximately 16 years and is not anywhere near enough to support all the activities required.



If this increase does not get up than I fear that we will watch our industry disappear. I certainly don't want us to suffer the same fate as the live cattle producers who were destroyed by arm chair politics.

**The main priority for all growing areas is the ability to control QFF in field.** The Board has allocated \$350,000 to be spent in the next 12 months in exploring alternatives to the existing chemicals particularly Fenthion.

**It was very disappointing that only one grower turned up** for the meeting as well as Phillip Wilk for the Ag Dept. I can only hope that all growers were so involved in pruning etc. and it was not a matter of who cares.

**There has been some discussion on increasing the with-holding period** to 21 days on Fenthion which would mean we would need another chemical to fill the gap. Chemical companies are expecting industry to co-fund R&D on alternatives. Post-harvest treatments are being touted as the way to go but we need to treat QFF infield and not wait until shipment.

#### The priorities for the industry for the next 12 months are:

- > QFF treatment alternatives;
- > Preparing for imports from USA and then South America;
- > Opening up China for exports;
- **Re:** open Taiwan for exports;
- > Domestic Marketing campaigns along the lines of "Con the Fruiter"; and
- > Increasing demand for Australian Stonefruit.

These matters cannot be funded from our existing levy and I implore you to support the increase to keep our industry.

# YOU MUST REGISTER BEFORE YOU CAN VOTE. <u>Send in the form</u> that has been mailed to you <u>by the</u> <u>due date</u>.

The AGM will be held in Bangalow in early December and we are looking for new blood to be part of the committee.

I hope you all have a successful season and look forward to seeing you in December.

Regards Ray Hick – President –





Chair's Report ...



After what seems like an eternity the levy road show has finally came to an end and, no doubt, the final ballot will be an each way bet going by the unofficial ballots that were conducted at the close of each meeting.

The major observation for me was the fact that there is two standout demographics within the industry, one is the younger guys with vision and enthusiasm that want to grow their enterprise's that clearly supported a national body and, the older generation that were totally negative and basically filling in time.

**The other standout** was the attitude of various regions that their prime concern was only the issues that directly concerned their own backyards and the complete apathy towards working cooperatively to solve the major problems that is currently facing industry as a whole. Some of the comments that were put forward ranged from "you are not asking for a large enough increase to make a difference" to the other extreme "my business will go to the wall if I have to pay an increase". These reactions only reinforce the diverse fragmentation that exists within the stone fruit industry and probably the main reason we have struggled as a body for so many years.

For the growers out there who couldn't get to one of these meetings, I would like to present a few dot points of what the board put forward in the presentation.

- One was our inability to fund essential R&D projects [e.g. fruit fly, brown rot etc.] through lack of funds;
- Market Access to China and other Asian countries is conducted on a shoestring budget and is under threat;
- We have no funds to lobby government so we have to finance our agri-political activities ourselves; and
- The major component marketing our livelihoods is done on a two hundred and forty thousand dollar budget! [GDP is 250 million]

The punch line, although blunt, is that without financial support from growers the board has no other means at our disposal to *"make a difference and grow a sustainable industry"* and has basically been treading water for the last three years.

You have the choice at the ballot box - either fund a strong national body and support it to solve the many problems we are facing or let it die and be on your own.

I wish everyone a prosperous 2011/2012 season and hope the weather is kind to you.

Cheers. Jan McAlister - SAL Chair







## From the Summerfruit CEO ...



## *Effective Communication is the call from members West to East and South to the North*

John Moore – CEO Summerfruit Australia Ltd.

The recently conducted Industry Levy Consultation Process has unveiled the very heart of the Australian Culture. The good honest democratic debate and the comradeship that exists between people with a real passion for a life style – by this I mean, making a living from horticulture and more specifically, producing the fruits of nature.

I am not for a moment devoting this passage for comment on or about the levy process underway but just to say that my observation is that, all with whom I have come into contact with have identified the need for rational decision making for the betterment of all producers. Couldn't ask for more than that!

## Communications ...

The need for effective communication is essential and I implore you to maintain up-to-date details with this medium. I ask that you promote, with your neighbouring stonefruit producers, similar practice so that when essential and vital news breaks, you have firsthand knowledge of events.

# Please speak within your regional circles and encourage people to send their email contact to me so that we can communicate effectively.

In this day and age, unqualified and improper communication can leave you stranded and possibly make ill informed decisions.

Recently, a popular consumer advocacy group entered the debate about chemicals and pesticides used in Australia. Wittingly or unwittingly they were, in effect, high jacked by a radical anti-chemical campaign and now find themselves in a quandary. The point is that this group has now entered the ploy of trying to influence government process.

Industry is working through the issues with the authorities for sustainable management of agricultural chemicals. Now -a powerful, ill-informed advocacy groups comes over the top with scaremongering campaigns using discredited reports.

There will be unwelcomed bureaucratic decisions from time to time that will need question and answers from industry producers far and wide. It is your right to be able to communicate your opinions and how best to do this is by communicating your thoughts to your regional association or to your state representatives or straight to myself – **Mobile: 0419 305 901**.

## APVMA Reviews into Dimethoate and Fenthion ...

What's going to make news shortly is the much awaited APVMA Review into Dimethoate and a little later the outcome of the Fenthion Review. Industry is working with a range of concerned facilitators to minimise any negative impacts. A review of workable ICA's for intrastate trade is high on the agenda.

# BUT, whatever is resolved here for trade does not change the fact that the pre-harvest measures are the key focus.



Quick fixes are not jumping out at us and systems approaches will not suit all producers for endemic QFF areas (Medfly inclusive). For those who attended the regional consultations were presented with the scenario why minimal research can be conducted – **an abysmal lack of funds**.

## National Infostone Project

Another newsworthy item is the departure of Vanessa Wight from the Victorian Summerfruit Industry. The SF09019 project was structured to enable Vanessa to work for the Swan Hill and Cobram/Invergordon producers as an Industry Development Officer – Victoria based. The major contributor of funds and instigator of this project was the Victorian DPI with a lesser percentage of funding matched by way of the HAL Voluntary Contribution scheme with the two regional groups. The national Infostone project was an agreed part of Vanessa's duties and now this has temporarily been lovingly rescued by **Jenny Margetts** and colleagues from **p2p business solutions**, for which the IAC and SAL Board is very grateful.

Importantly, the IAC in March 2011 assigned levy R&D funds to continue this project commenced in July 2010 which will see the development of critically needed Industry statistics and a very useful production tool for members. The compilation of aggregate reports for regional and national decision making is something Industry can now benchmark development and marketing decisions. Key regional associations are driving this development by encouraging participation within this exciting project.

**Infostone is in its infancy and needs your input for valued gains.** Remember this is a totally confidential application and if you need assistance please contact the links provided through the Summerfruit web site. If you are not keen on data entry, contact myself  $-\underline{ceo@summerfruit.com.au}$  or temporarily Jenny Margetts  $-\underline{jmargetts@bigpond.com}$ .

AGM/Levy Payers Meeting was held recently in Swan Hill and was well attended. Dr Robert Holmes and Dr Oscar Villalta gave a comprehensive presentation on Brown Rot and those of you who have registered with Summerfruit Australia will have received a copy of this presentation – <u>another reason to register with</u> <u>Summerfruit Australia Ltd</u>.

## Orchard Biosecurity Manual ...

Also released was the Orchard Biosecurity Manual and again, **members with mailing details will receive a copy**. This manual contains practical advice for growers on how best to protect their orchards and livelihoods. Whilst Australia has a relatively well-developed system of Plant Biosecurity, it is still highly vulnerable to serious exotic pest incursions. Much is at stake in keeping Australia free of emergency plant pests.

The orchard manual contains pictures of the seven high priority pests and the damage they cause so that growers can keep a look out. It explains orchard hygiene measures that producers can set up as part of their regular operations. And it recommends regular pest surveillance in orchards so that if a high priority pest incursion occurs, we can detect it early enough to stop it gaining a foothold in Australia and spreading through Summerfruit growing areas.

No doubt there are challenges for Summerfruit growers ahead, particularly if there is loss of important crop protection products. It is now time for all in the Summerfruit Industry to get serious about improving biosecurity standards and addressing these challenges head on.

Good luck for the encroaching season.

For any further assistance, please contact John Moore - CEO, Summerfruit Australia Ltd. Ph: 0419 305 901 Email: <u>ceo@summerfruit.com.au</u> 8/452 Swift St., Albury NSW 2640







For your Sales and Marketing needs this coming season look to a single point, whole of crop sales team you can trust.



## Who is Galaxy Farms?

We are Galaxy Farms... a 100% Australian owned and operated wholesale fruit marketing and distribution company. Whether it is Retail, Wholesale or Export Galaxy Farms has outlets for your entire crop.

We are fresh produce marketing specialists and our whole team brings with them expertise and a wealth of knowledge and experience. Galaxy Farms is one of the largest Stone Fruit providers in Australia with a team dedicated to the Low Chill Stone Fruit season.

As a Sales and Marketing team we manage the critical path for your entire product distribution, from product development and orchard management through to marketing, national supply chain relationships and distribution.

We market, sell and distribute premium quality fruits, providing the best produce for our customers and a valuable service for our growers. Stonefruit is our specialty, though with our significant growth in the past few years we also manage growers of mangoes, citrus, apples, pears and avocados.



We deliver our growers the most simple and effective process from farm to consumer.



We focus on the sale and distribution of your crop, so you can focus on what you do best – growing!



We deliver the highest quality fresh produce to our retailers and wholesalers... you can trust in every order we fill!

www.galaxyfarms.com.au

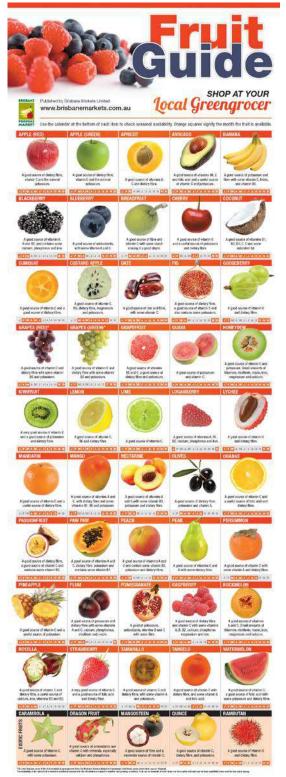
Phone (03) 9540 3310

admin@galaxyfarms.com.au



## Market News ...

# Brisbane Produce Market's fruit guide just got handier ...



The best times to eat stonefruit, from apricots to nectarines and plums, have appeared in a new look Brisbane Produce Market fruit guide, that just got handier to use.

Shoppers who buy from their local greengrocers will be in no doubt as to what's in season and how to prepare their fruit dishes, with the new flyers being distributed to Brisbane's best fruit and vegetable retailers.

They are chocker block with storage, nutrition and recipe information. Some of the benefits include:

- Colourful photographs of highlighted fruit and vegetables to make the guides easy to identify.
- Nutritional information at your fingertips.
- Seasonal chart that shows the best months to buy your fresh produce and what's available.
- Additional herb nutritional guide.
- Storage tips, from how to properly refrigerate items to what types of bags or containers it should be kept in.
- Easy to follow, nutritious recipes that are proven to taste great.

The flyers will also become a new teaching aid for primary schools registered in the Fresh Net for Kids program, a free Brisbane Produce Market initiative tailored for Years 4 to 7 school children.



For more information contact Brisbane Markets Ltd – Ph: 07 3915 4200 PO Box 80, Brisbane Markets Qld 4106



## Market News ...

# A touch of history in the back shed

Stonefruit growers are being asked to check their back sheds and photo albums for any memorabilia, photographs or equipment that would help tell the story of Brisbane Markets history and the way farming was once done.

Brisbane Markets History Task Force chairman Arch Martin said some surprising finds have been donated to the growing room of historical items, from stencils used on the

pine boxes when sending items by rail to the Markets to a celery box machine, that would help the farmer hammer down the top of the celery boxes.

"The project is of tremendous interest to so many people within the fruit and vegetable industry who have enjoyed sending us bits of history or sitting down with us to give an oral history," Mr. Martin said.

"It's just the tip of the iceberg though. We know there are so many more items and stories to be told."

The items will be combined into a proposed Brisbane Markets History Collection room, being set up in the refurbished Fresh Centre building, where the Committee of Direction and later, Growcom once resided at the Rocklea site.

Anyone with donations or ideas can contact History Task Force member Vanessa Kennedy on – Ph: 07 3915 4258; Mobile: 0438 388 111 or email: vkennedy@hotmail.com.

## Industry News ...

## **Orchard plant protection guide for deciduous fruits in NSW**

Department of Primary Industries maintains its place in the deciduous fruits Industries by providing information through its network of Extension Horticulturists and publications.

This 21st Edition of the Orchard plant protection guide for deciduous fruits in NSW is the latest in a series of similar publications which have served industry for over 51 years.

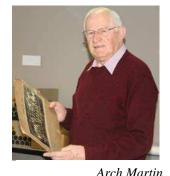
It provides up-to-date information on all aspects of protecting your orchard from pests and diseases.

## What's new?

- Our organisation has returned to the name Department of Primary Industries (DPI).
- The new tables introduced last year have been modified slightly to include newly registered products and changes to toxicity of pesticides to common beneficial organisms.
- CropCare have replaced Hammer® (Carfentrazone-ethyl) herbicide with Spotlight Plus®. This product is based on the same active constituent but different formulation. Old stocks of Hammer® with orchards on the label may be sold and used until stocks run out.
- DuPont have ceased the manufacture of NustarDF® (fluzazole) fungicide

## Free to all NSW growers and Southern QLD if requested







NSW Primary



## Industry Information ...





## Research ...

# A Canadian collaborative project to increase the value of peaches

by Dr. Barry McGlasson - Adjunct Professor, School of Natural Sciences, University of Western Sydney

This project was conducted in 2010 by the Value Chain Management Centre in Ontario in conjunction with two peach producers, Vineland Growers Cooperative Ltd and Loblaw Companies Limited. The aims of the research were to identify:

- Whether growing practices such as laying reflective foil, summer pruning and leaf thinning increase the relative value of Ontario-grown fruit.
- Would adopting such practices provide Ontario producers and retailers with opportunities to capture greater value from the market?

## Orchard experiments

The orchard experiments were conducted on eight blocks of trees similar in cultivar and age on orchards operated by two grower/packers. Since they were conducted in only one season the results are only indicative and need to be repeated to allow statistical analysis. A factorial design was used: leaf thinning v no leaf thinning, summer pruning v no summer pruning and reflective foil v no foil. The fruit were machine graded for size and colour and also evaluated visually by the researchers. The fruit were graded according to local standards for platinum (premium) and regular classes.

Small numbers of fruit were sampled for °Brix. Analysis of the main effects of the treatments showed that fruit from leaf thinned trees had about the same °Brix at harvest whereas both summer pruning and foil both increased °Brix by one per cent to means of about 11.5. The volume of fruit graded platinum was increased by foil in combination with leaf or summer pruning and therefore the commercial value of the crop was higher. Summer 2010 had higher than average heat units and sunlight hours so it will be interesting to compare treatments in an average year. The work is being repeated in 2011.

A financial analysis of the results based on local labour costs and premium expected for platinum grade fruit suggested that leaf thinning was not economic but summer pruning plus reflective foil could be financially viable.

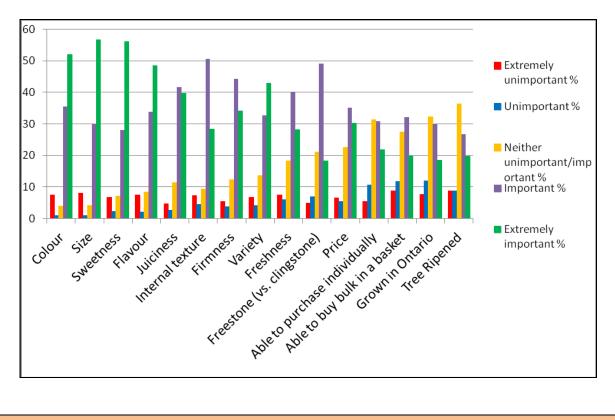
## Consumer research

This research was similar to the qualitative attitudes and usage study conducted in Australia by HAL a few years ago but this study was conducted on a scale that enabled statistical analysis of the data. More than 1000 peach consumers were interviewed in local stores during a two week period in August 2010. The findings showed:

- The market comprises four general groups of consumers; *Discriminators* (19%, older, highest % seniors, low income, weakest presence of tertiary graduates), *Discerners* (24%, youngest, wide range of incomes, higher than average education levels), *Affluent, Engaged* (49%, middle aged, most affluent, high education levels) and *Disengaged* (8%, upper middle aged, weakest presence of middle income, weakest presence of tertiary graduates). Female shoppers average 62.4%.
- Appearance of the fruit has the greatest influence on consumers' purchasing decisions.
- Attributes associated with eating experience were slightly less important though still critical for motivating customers to purchase locally grown fruit.
- Price was found to be moderately important in motivating consumers to buy locally grown fruit. The importance of price fluctuated depending on consumers' propensity to buy lose or packaged peaches.
- Quality was the key determinant of value not loyalty to the locally grown fruit.



The following figure reproduced from the Canadian report summarises consumers' attitudes to specific quality attributes.



## UPDATES ....

## First occurrence of fire blight on apricot in Czech Republic

During June 2007, a severe bacterial disease was observed on 42% of young shoots on a five-year-old apricot tree cv Veharda. This tree was located near pear seedlings that are very susceptible to fire blight and routinely have fire blight every year. Tests were done that proved the infection was fire blight. Bacteria isolated from the diseased apricot tree established typical fire blight symptoms when inoculated into immature pear fruit. Similar symptoms were produced by inoculation of young apricot shoots with the bacterium isolated from apricot and other strains of the fire blight bacterium *Erwinia amylovora*. *Korba J and Sillerova J. 2011 Acta Horticulturae 896, 289-292*.

## Non-destructive determination of harvest maturity in black skinned plums

Chilean researchers reported that a portable Vis/NIR spectrometer could be used as a guide to harvest maturity. The basis of the measurements is the gradual decrease in chlorophyll as the fruit mature and begin to ripen that can be measured by comparing the difference between light absorbance values at 670nm (chlorophyll) and 720nm (background), even though these changes cannot be seen with the naked eye. These measurements yield an index (I<sub>AD</sub>) that can be generated for each cultivar. The near infra-red (NIR) function can be used at the same time to monitor changes in SSC (soluble solids concentrations).

Similar findings were made on Japanese plums at the University of Western Sydney using the iQ Nirvana portable spectrometer developed by the Central Queensland University (Aiman Jajo, unpublished data). *Infante R et al. 2011 Postharvest Biology Technology 61, 35-40.* 

... Material supplied by Barry McGlasson ...



## Orchard Management ...

# **DISEASE CONTROL** ...

The last 12 months have been the most difficult period in many years to control leaf diseases on stone fruit in northern NSW. It has not necessarily due to receiving more rain than usual but due to so many overcast wet humid days. This has resulted in leaf moisture being constantly available for many of the common fungal diseases such as *Blossom blight*, *Botrytis* and *leaf curl to* take hold.

Growers need to ensure that their spray application is both timely and effective for controlling these diseases. Here are a number of basic strategies that should be regularly employed to ensure you are doing the best you can to reduce disease (and insect) pressure.

#### Strategy 1

**CALIBRATING YOUR SPRAY EQUIPMENT** – This should be done at the beginning of each season. Growers need to measure the output of nozzles on their machines and replace cones if they are + or - 10 % of manufacturers specifications. This will ensure that the machine is at least delivering a uniform volume of the product at a certain tractor speed. For growers in northern NSW a spray calibration kit is stored at Wollongbar Agricultural Research Station and can be borrowed by growers to calibrate their own spray equipment at no cost.

#### **Strategy 2**

**MONITORING COVERAGE** – To monitor the coverage your spray equipment is delivering to each plant is important as many airborne leaf diseases are spread by spores. These may lodge on the upper or lower leaf surfaces of the leaf. If you are not applying a good spray coverage on both surfaces you are allowing a potential reservoir of the disease to exist on the leaf surface waiting for the right opportunity to take hold. Water sensitive paper should be cut up into smaller squares and attached with a paperclip to the underside and in the canopy of a stone fruit tree to see if the spray is effective. A good result is a thorough fine mist spray pattern over the whole card. Too much is a completely wetted card. Too little is a spray pattern with dots far apart (more than 5 mm). The variations may occur due to travelling too fast, too slow or poor nozzle delivery.

#### **Strategy 3**

**CHECK pH OF TANK MIXTURE** – This is a very basic strategy that is often overlooked by many orchardists. Most chemical cover sprays are most effective at a pH of neutral (7) to slightly acidic. If more than one chemical is mixed in the spray tank or dam water is very alkaline then the spray mixture may be deactivated at the higher pH. Dam water used to fill a spray tank may be very alkaline after heavy rains. Check the pH of the tank mixture regularly with pH sensitive paper or swimming pool pH kits.

#### **Strategy 4**

**USE ONLY REGISTERED CHEMICALS AND REGULARLY ROTATE THROUGH DIFFERENT GROUPS** – Use only chemicals that are registered for stone fruit. If residues of chemicals that are not registered for stone fruit are picked up in the markets all stone fruit may be withdrawn affecting consumer confidence through the whole industry. This type of negative publicity is damaging for the whole industry and may affect sales for many years after.

Do not apply more than 2 consecutive applications of a chemical product from the same chemical class. Rotate approved products from different chemical mode of action groups at regular intervals to minimise resistance to diseases.



## **Strategy 5**

**RESISTANCE MANAGEMENT STRATEGY** – Growers need to be aware of at least three major things on the label to manage resistance.

Minimum re treatment interval or withholding period (WHP) the chemical group and the mode of activity of the particular chemical. Most chemicals are either Systemic, curative or protectant. Chemicals that are systemic or curative in their mode of action are more important in managing disease than a chemical that is only a protectant. Keep these chemicals and use them sparingly. These chemicals are usually applied first and then the protectants can be used to maintain the health of the crop. Avoid using more than two consecutive sprays from the same chemical group.

WHP and re treatment interval is also valuable information. Use the longer WHP or retreatment chemicals earlier in the flowering/fruiting cycle and keep the shorter WHP chemicals for the period nearer to harvest in case there is a disease outbreak or rain.

For interstate quarantine arrangements such as ICA21, the directions and chemicals that need to be applied to conform with quarantine regulations will also need to be maintained.



Quantum mist spray unit in a blueberry crop minimises spray drift and fans direct drops onto the target crop saving refill time and spray volume.

**Article supplied by Phillip Wilk** *NSW Department of Primary Industries* 





## Industry Information ...



**Ectol** provides systemic stress resistance by increasing the levels of organic biochemicals, sugars and minerals within the plant tissue.

**Ectol** contains a number of unique ingredients designed to reduce young plant tissue's susceptibility to frost, cold, heat and drought: These ingredients include:

- Extracts of Kelp, soluble organic sugars and plant growth regulators.
- Potassium known to influence cell turgidity and electrolytic balance.
- Trace elements essential for many enzymatic systems of cell wall structures.
- Amino acids as building blocks for protection and growth.

For frost control **Ectol** should be applied at "green tip" or whenever the plant or crop is considered frost sensitive and should be re-applied every 10 days while the risk period for frost prevails. **Ectol** will not burn leaves or buds if used according to specification.

The rate of application is 5 to 7.5L/hectare of **Ectol**, which is mixed with sufficient water to ensure crop coverage. **Ectol** can be mixed with most fungicides, but a "jar" test is recommended.

**Ectol** is a proven plant nutrient and will greatly benefit the plant as well as generating an additional 2 to 3 degrees extra frost tolerance.

**Enquiries:** 



PO Box 525, Drummoyne NSW 2046 PH: 0438 918 135 www.ectol.com or www.plantproductsonline.com.au Industry News ...





**Ripe opportunities for stonefruit** 

John Hey john@fruitnet.com

## Australian importers are eagerly anticipating the opening of the market to US stonefruit, even though it looks like they'll have to wait until next year.

This was meant to be the year that Australia finally opened its doors to US stonefruit, rewarding many years of effort on market access. But just as a breakthrough appeared imminent, the arrival in California of the pest spotted wing drosophila (SWD) threw up a last-minute snag.

US white-flesh nectarines a particular could perform well in the Australian market, importers believe

While Biosecurity Australia (BA) completed an import risk analysis for stonefruit from California, Idaho, Washington and Oregon in July 2010, it has postponed a final policy determination pending a pest risk analysis (PRA) that it's now conducting on SWD.

Even if that PRA on SWD is published in time for the current season, the IRA for stonefruit will then need to be revised to reflect the findings. And even if a policy determination on stonefruit is then announced, a work plan will need to be established, making access for this season highly unlikely.

While BA's original import risk analysis looked fairly straightforward for the trade, importers are now concerned the SWD issue will result in a protocol that requires methyl bromide fumigation.

"We see great potential for US stonefruit in Australia, but the critical question is: will the product require fumigation in the US? If that's the case, it will be a limited business, done by air only," said Neil Barker of Melbourne-based importer BGP International. "Fumigation has serious implications for quality and shelf life."

Garth Lockyer of major importer Valleyfresh also sees "a place in the market" for US stonefruit, while cautioning that results will depend on pricing, quality and the impact of fumigation (if required). "Cherries are better at handling fumigation," he noted. "The ideal treatment [for us] would be in-transit cold sterilisation."

Despite the unknowns, there is a consensus among Australian importers regarding the consumer market opportunity for US stonefruit on their shores.

## Melbourne-based fresh produce marketer BGP International is beefing up its import business with the appointment of two key managers. "My daughter Prudence [Barker] joined BGP on 10 May as a sales executive handling imported grapes, cherries and hopefully stonefruit," said managing director Neil Barker. "With both Law and Commerce degrees and four years' experience with Ernst & Young

handling international issues, Prudence is well-qualified for this role." In conjunction with this development, the company also plans to expand the role of its US affiliate BGP Fresh LLC with the appointment of a new manager dedicated to arranging and inspecting supplies for the Australian market.



"During these winter months in Australia, there are limited fruit options available. Australians love their stonefruit and the market here likes white-flesh [nectarines and peaches]." said Mr Barker.

"A lot of California stonefruit growers switched production to white-flesh a few years ago on the expectation consumer demand would go that way, but white-flesh has not commanded the premium they expected it to in the US market. Now they have more white-flesh than they know what to do with, so Australia would be a good avenue for that."

California's more advanced position in terms of stonefruit varieties would also be a boon for imports, Mr Barker believes. "They have more sophistication with their plum varieties [than Australian production]," he said. "There are a lot more pluots and apriums as well and these are the kind of products we can provide to supermarket chains. We'll be able to offer a range of varieties, and volumes of the varieties that the market likes, so major retailers can start working with them."

Across the Tasman, New Zealand has been importing California stonefruit for many years, although the going has been fairly tough there, according to Alistair Petrie, GM of New Zealand markets at Turners & Growers. "Getting the right varieties is key," he said. "You need to have something different and unique, and varietal rights is where the opportunities are going to be. If everyone brings in an Angeleno plum, you don't get the point of difference."

Ronan Bowles, who manages produce imports for New Zealand food distribution and retail group Foodstuffs, said that the stringent quarantine protocol is also a hurdle. "Stonefruit will struggle to retain consumer acceptance if cold sterilisation protocols are not met and additional treatments are required on arrival, potentially compromising the eating experience," he noted.

"This article was originally published in Produce Plus, the new magazine for fresh fruit and vegetable marketing in Australia and New Zealand. Visit <u>http://www.produceplus.com.au</u> for more information." It is reproduced with the permission of John Hey.

## Industry News ...

# **Biosecurity Planning Protects Summerfruit Producers**

Growers of summerfruit will benefit from the release of two new documents developed by Plant Health Australia (PHA) and Summerfruit Australia Ltd (SAL), which focus on biosecurity for protection of the industry.

The Summerfruit Industry Biosecurity Plan is a review of biosecurity threats, current practices and future biosecurity needs for the Summerfruit industry. The Orchard Biosecurity Manual for the Summerfruit Industry translates the findings from this industry level plan into plain and practical advice for growers on how to best protect their orchards and livelihoods.

Both reports were funded by Horticulture Australia Ltd and released at the SAL Annual General Meeting in Swan Hill, Victoria on 28 July. The Summerfruit Industry Biosecurity Plan was developed following an extensive review by industry, government and other relevant stakeholders of the pests and diseases overseas that are likely to survive, spread and establish should they be introduced into Australia.

These include Plum pox virus also known as Sharka and the Oriental fruit fly complex which includes 3 types of fruit flies currently found in Asia, Papua New Guinea, the Pacific and South America. Any of these pests would have serious consequences should they enter and become established in Australia,



potentially decimating Summerfruit yields and certainly increasing the complexity of crop production.

In addition to identifying the threats to Summerfruit, the Industry Biosecurity Plan identifies the national systems that reduce the chance of pests breaching our borders or minimise the impact if a pest incursion occurs.

John Moore, CEO of SAL says that the development of these two biosecurity documents provides greater protection for individual growers and the industry as a whole.

"Through this pre-emptive planning process we have boosted the Summerfruit industry's capacity to deal with the threat of new pests." he said.

"These documents help us identify and prioritise what we need to do to prepare against new Summerfruit pest incursions.

"SAL has undertaken this Biosecurity planning on behalf of its member states and orchardists from around Australia to protect our high value Summerfruit and maintain a viable industry."

And it is a high value industry, worth \$300 million per annum at the farm gate. Australian Summerfruit are highly prized in many export markets because our warm climate and hot, dry summers promote sweeter, juicier fruit.

Production has risen by approximately 25% over the last decade to over 100,000 tonnes per annum produced by about 1,200 growers. But this could be put at risk by introduction and establishment of the high priority pests that the Industry Biosecurity Plan has identified. That, according to **Greg Fraser**, **CEO at Plant Health Australia**, is where the Orchard Biosecurity Manual comes in. While Australia has a world class quarantine system, the sheer volume of trade and movement of people as well as the ability of pests to move from neighbouring countries in wind and rain means that the threat of pest incursions is real.

"All growers play an important role in protecting their own farm and their industry from biosecurity threats" he said.

"The Orchard Manual contains pictures of the seven high priority pests and the damage they cause so that growers can keep a look out. We recommend regular pest surveillance—it gives us the chance to detect any unusual pests or symptoms early enough to stop them gaining a foothold in Australia and spreading through Summerfruit growing areas."

Should anything unusual be found in the orchard, producers are urged to report it immediately to the Exotic Plant Pest Hotline. **The toll free number is 1800 084 881 nationally.** 

The Summerfruit Industry Biosecurity Plan and the Orchard Biosecurity Manual for the Summerfruit Industry were developed by PHA in close collaboration with SAL as part of a Horticulture Australia Ltd funded project.

For more information on biosecurity visit the Plant Health Australia website: <u>www.planthealthaustralia.com.au</u> Copies of the plan and the Manual can be obtained from the Communications Team at PHA.





## LCA Industry Notice ...

# LCA GROWER NOTICE

For the remainder of the season, p2p business solutions has been engaged to drive data collection for this season.

# **InfoStone** - Update - Growers need to put information to this website – <a href="http://www.summerfruit.com.au/Growers/InfoStone.aspx">http://www.summerfruit.com.au/Growers/InfoStone.aspx</a>

A number of growers have put in the data to this website. **LCA President Ray Hick** has urged all growers to put in their details '*as we then can have some meaningful information to work with*'. <u>He seeks that low chill</u> stone fruit growers do so before the **start of this season**.

For the remainder of the season, p2p business solutions has been engaged to drive data collection for this season, with the aim to produce reports for contributors to the data before the commencement of the season. **p2p business solutions** works with a number of horticulture industries (avocados / macadamias) to support industry data collection. p2p has solid track record in this area and confidentiality of your data can be assured.

#### Phillip Wilk from NSW DPI will also be supporting the process.

The engagement of **p2p business solutions** is an interim measure due to staff changes at Summerfruit Australia.

Amy Hehir or Jenny Margetts from p2p will be in contact with growers that have not provided data in the near future, to assist you with the processes to provide data. Once all data is received the aim is to provide reports to contributing growers. This will provide a snapshot of plantings, harvest windows and related volumes for low chill production. A summary report will also be made available to Low Chill Australia, Summerfruit Australia and NSW DPI (Phillip Wilk).

#### BACKGROUND

It is important, now more than ever, that businesses have up-to-date industry information for future planning. InfoStone is the stonefruit industry's new national online data collection system. It has been developed to gain an industry-wide picture of plantings, yield and related harvest time. To do this growers are asked to supply data on their planting and production including: fruit type, tree age, number of trees, and current and potential volumes of production.

All collected data is aggregated into industry reports and reports will be only available to InfoStone contributors - this ensures that the confidentiality of individual business data and rewards those that contribute.

Experience from other horticulture industries tells us that industry-wide data is invaluable in planning both management and marketing activities. It is intended that the industry reports generated will assist growers in determining what varieties to grow, so they can maximise their income. Industry reports can also be used to support more effective marketing campaigns for the domestic and export markets.

#### FOR MORE INFORMATION

For more information on contributing data and receiving reports or if you need to provide data via fax contact: Jenny Margetts / Amy Hehir at p2p business solutions - B: 07 3366 2710; E: jmargetts@bigpond.com Phillip Wilk: Industry and Investment NSW - B: 02 6626 1294; E: phillip.wilk@industry.nsw.gov.au



## Industry News ...



The current unprecedented fruit fly situation continues to have a significant impact on horticultural industries across South Eastern Australia. Currently there are thirty-three outbreaks declared in the Greater Sunraysia Pest Free Area and the expectation is that many of these will require continued treatment at the beginning of spring.

The Department of Primary Industries (Vic and NSW) have conducted baiting programs, larval searches and general surveillance in each of these outbreak areas and continue to monitor the situation with the permanent trapping grid and targeted larval searches.

Queensland Fruit Fly (QFF) is expected to become active with the onset of warmer weather in spring and DPI planning is well underway to direct response and eradication activities. Because of the magnitude of the situation, a proactive approach is required not only from government, but also from growers and residents.

#### The greatest contribution growers can make is to ensure that their property hygiene is as good as it can be. Removing ripe, fallen and unwanted fruit is not only good practice; it interrupts the lifecycle of QFF by reducing egg laying opportunities.

Whilst the host list for QFF is extensive, their preference is to lay eggs in soft fruit, including apricots, plums, peaches, nectarines, capsicums and tomatoes. These fruits are ripe in early summer, providing an excellent opportunity for any hangover populations to continue their lifecycle. Stonefruit trees are common place in many back yards and it is imperative that these hosts are well managed or more importantly removed if unwanted. Remaining trees should be pruned to a manageable height, kept in good health and all fruit harvested when ripe.

Hygiene in the commercial orchard is also crucial. Fallen fruit should be removed or ploughed into the soil and all hanging fruit harvested when ripe. Unwanted fruit should not be left on the tree. Pre-harvest cover spray programs can be a useful tool for QFF control and effectively contribute to pest eradication.

Eradication activities are planned to re-commence in early September and growers and landholders are urged to assist the program by maintaining orchard hygiene standards and reporting QFF occurrence if suspected to DPI.

The Interstate Certification Assurance (ICA) scheme offers producers effective treatment options to enable growers to consign fruit to a range of markets. Any growers wishing to participate in the ICA scheme should contact their DPI office and/or visit <u>www.dqmawg.org.au</u> to access the actual requirements for each ICA.

The need to eradicate this pest is unquestionable, but DPI cannot do this alone. Every member of the community needs to be proactive as this is everyone's problem. Robust communication activities with residents, backpackers and travellers will recommence in early spring.





## URGENT – Update Notice ...

## **URGENT – UPDATE NOTICE** *Australian Stonefruit Grower* Readers

'Show cause' letters will go out the week of 22 August to registrants and permit holders of Dimethoate. For those who don't know, the show cause letter informs the recipient of the APVMA's intended action, and asks them to show cause as to why the APVMA should not take action on particular uses of a chemical, in this case on the basis of human health concerns, while the APVMA prepares to make its final decision on the review. Information will also be posted on the APVMA website after the letters go out. The APVMA has been given a contact list including all members of this committee and will send emails out to those on that list informing them of information available on the website and where to find it.

The 'show cause' letters will include a three week deadline. Once that period is over the APVMA will review any information they have received and if it isn't sufficient to require them to reconsider then a suspension, or whatever action they have proposed, will be put in place. **This review is unlikely to take long.** Therefore suspensions are likely to be in place by mid-September.

Just a reminder that the issue with Dimethoate is the Acute Reference Dose which is a single dose or a dose over 24 hours in a vulnerable population. The vulnerable population is children between 2 and 6. The dietary information used for this population is supplied by FSANZ.

#### **Office of the Chief Plant Protection**

Department of Agriculture, Fisheries and Forestry

I urge you to remind your colleagues to register their contact details and I will be able to keep everyone posted. Industry is seeking further detail for a considered response.

John Moore – *CEO – Summerfruit Australia Ltd.* 8/452 Swift St., Albury NSW Australia Mobile: 0419 305 901; Phone: 02 6041 6641; Email: <u>ceo@summerfruit.com.au</u>

#### To find out more about Summerfruit Australia Ltd, check out the website: www.summerfruit.com.au





## Low Chill Stonefruit Research ...

# Mexican peaches arrive in Australia

Bruce Topp, QAAFI, University of Queensland, Nambour, QLD. Dougal Russell and Grant Bignell, DEEDI, Nambour, QLD. Phillip Wilk, NSW DPI, Wollongbar, NSW.

# The HAL funded low-chill peach breeding project has released 11 elite selections for large-scale testing and over 22,000 trees are now planted in commercial orchards.

As part of this project we are continually looking for new sources of high fruit quality. This article describes a recently introduced Mexican landrace peach that may provide new genes for fruit aroma, size and firmness all on a smaller easier to manage tree.

## Mexican Landraces

Peaches were introduced to Mexico hundreds of year ago. The conquistador Pedro de Alvarado is reported to have carried peach seeds into the Central American highlands in 1524. Since that time peaches were cultivated by planting and re-planting orchards from seed, with each new orchard planted using the seed from the best trees. Over generations, these landraces of peach developed distinct varietal characteristics that were favoured by the local consumers and were adapted to the local region.

In June 2009 we imported over 100 seed from the "Nieve" landrace from Mexico. These seed were inspected by the Australian Quarantine and Inspection Service and kept in quarantine glasshouses for disease screening until January 2010. The seedlings were planted at the Queensland Government's Maroochy Research Station at Nambour (Figure 1) and are being evaluated for use in our lowchill peach breeding program.



## First Crop in 2011

The "Nieve" landrace is reported to develop low-chill, semi-dwarfing trees that produce large, white flesh peaches with high flavour and aroma characteristics. The trees have flowered for the first time in Australia over the past month. A distinct characteristic of this germplasm is the white petals (Figure 2). The one-year old wood also lacks any red pigment and so is distinct from our regular selections whose wood turns red on the sun-exposed side. It appears that the "Nieve" germplasm has a mutation that blocks anthocyanin production throughout the plant. This lack of red pigment may be a useful trait in the fruit where red streaked through the flesh or around the stone are undesirable.





Figure 2. White petals and green wood are points of difference from our other low-chill peaches and indicate a lack of anthocyanin production in the plant.

The first trees flowered at the same time as 'Okinawa' and have been rated at 150 chill units (Figure 3). The latest flowering trees in this population will flower with 'Flordagold' and thus require about 350 chill units to break dormancy.

The trees have grown to about 80% of the height of standard low-chill peaches. This trait will be tested further when the trees are propagated on rootstock. We expect the first fruit to mature later in 2011. The fruit will be evaluated for size, shape, pubescence, colour, firmness,

storage, juiciness, taste, aroma, texture, sugar and acid levels. Elite selections will be propagated for use as parents in the breeding project and offer the potential to add new quality characteristics to our spring-ripening peaches.

Figure 3. The pink and yellow sprays on the trees represent 150 and 250 chill units (respectively) required to break dormancy.

Any grower wishing to obtain information on our low-chill selections or on the breeding program should contact Bruce Topp at the Maroochy Research Station, phone 07 54535973 or fax 07 54535901 or email <u>b.topp@uq.edu.au</u>.

This project is facilitated by Horticulture Australia Limited. It is part funded by voluntary contributions from Low Chill Australia. The Australian Government provides matched funding for all HAL's R&D activities.





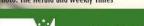


Horticulture: Fruit Qual

## Research ...

# Fruit quality headed for nirvana

ohn Lopresti with the Nirvana Noto: The Herald and Weekly Times



Victoria PRIMARY INDUSTRIES

Infrared waves calibrated to sugar levels are being used to measure the sweetness and maturity of stone fruit assisting Victorian industry to grow and harvest internationally competitive produce.

## At a glance

- Two handheld devices are being used to measure sweetness and maturity of stone fruit without damaging the fruit.
- Findings will help direct tree management to produce fruit that meet high customer expectations.
- Best suited to growers targeting high-value export markets
- Recent study highlighted a large variability in sweetness, and ripeness, in stone fruit harvested from the same tree

**It may sound** like science fiction, but Victorian fruit growers may one day be using infrared waves to judge when it is exactly the right time to harvest fruit, thanks to research being conducted by the Department of Primary Industries' Premium Fruit Project.

DPI scientist John Lopresti has been busy testing various technologies that can be used by Victorian growers to measure the maturity and sweetness of their fruit without destroying it. His two tools of choice – the Nirvana and the DA-meter.

"We are focusing on using these technologies to collect data for individual fruit," Mr Lopresti said.

"Then we can start linking orchard temperature, and the effect of tree canopy management, with fruit quality. In this way we can find out what's actually happening to fruit during growth and their position or location in the orchard."

He said that modelling based on this data would offer growers a better understanding of how their fruit is developing on the tree, and also ideas for how to better manage their trees.



"Whether that's through increasing light exposure within trees or thinning of fruit early in the season, we hope to come up with tree management principles that will be useful for growers, depending on the market they're aiming for."

## **Staying in front**

According to Mr Lopresti, the modelling will give Victorian fruit producers a better chance of staying competitive on the world stage.

"We're competing with markets like Chile, where at the moment they're producing similar quality products at a much lower cost", he said.

"If we can guarantee a certain level of sweetness and maturity then this will give us an edge in certain markets."

Mr Lopresti said it was important to improve on current techniques for measuring fruit maturity and quality, where fruit is taken back to a lab and destroyed.



"Once you've destroyed the fruit you can't take any more measurements. You want to be able to measure sweetness, and maturity, on the tree through the development process and then pick it at the right time."

Currently growers tend to use colour to decide when to pick fruit, but this is often misleading, according to Mr Lopresti.

"Many growers basically go to a few trees in a single row, and decide that since the colour's right and it taste's okay, I'll harvest tomorrow.

"I don't blame them, they're very busy people, but such basic and limited sampling of fruit is not going to give you an accurate idea of the diversity of maturities present at any one time in your orchard block."

## Nirvana

So how do these two handheld devices work?

The Nirvana – developed by Sydney company Integrated Spectronics – shoots near-infrared red (NIR) waves into the fruit, then measures the change in the waves reflected back. This difference can be used to estimate the sugar level, or sweetness, in the flesh of the fruit.

It may sound straightforward, but the programming behind it is certainly not.

"You have to develop calibration models that link actual sugar levels in fruit with the spectra that the machine's reading," Mr Lopresti said.

"The model then needs to be calibrated for different types of fruit."

Mr Lopresti said the results could be used, not only to decide when to harvest, but also to identify areas where management techniques could be improved.

"On a nectarine tree there might be 200 fruit at harvest, but there's likely to be a large variation in the sweetness and maturity. We can then ask, why are we getting this variability and how can it be minimised?"

He said sugar levels of fruit within a single tree could vary by up to 10 per cent, as a result of many factors, including how much light each part of tree is receiving.



The machine can also be used to choose when to strategically harvest parts of trees.

Although Mr Lopresti has been working with the Nirvana for a while, he said last season was by far the most successful, thanks to fine-tuning of calibration models and greater experience with the machine.

### **DA-meter**

The DA-meter complements the Nirvana, measuring the fruit's ripeness rather than its sweetness.

Mr Lopresti said that there is an important distinction between the two, despite popular belief otherwise.

"Although on average, fruit becomes sweeter as it matures and ripens on the tree, maturity indicators used to decide when to harvest, such as colour or fruit firmness, aren't very strongly linked to sweetness.

"Also, fruit within a tree will be ripening and becoming sweeter at different speeds and this is a major cause of variability in fruit quality at harvest."

Developed by an Italian company, TR Turoni, the DA-Meter uses visible-near infra-red spectrophotometry (vis-NIRS) technology to measure chlorophyll degradation, that is, the change in colour of fruit flesh from green to yellow.

This colour change can then be linked to the ethylene produced by the fruit which is an excellent indicator of when fruit is beginning to ripen.

DPI is working with the University of Bologna in developing calibration models for stone fruit, apples and tomatoes, for use with the DA-meter.

## The latest results

This year, DPI followed 100 fruit in two nectarine cultivars during the four weeks prior to harvest.

Mr Lopresti said that unlike previous research, by using the DA-meter and the Nirvana, he was able to follow individual fruit during growth on the tree, at harvest and during cool storage, rather than simply applying averages based on tests on fruit that was picked and destroyed.

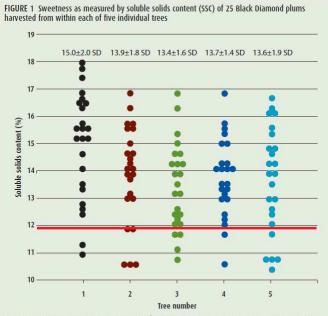
Unfortunately it wasn't the best year for such a study, due to high summer rainfall and brown rot levels, with almost half of the fruit Mr Lopresti was tracking dropping prior to harvest.

The findings, however, will add to the DPI's understanding of what leads to good quality fruit.

"When we know what the important factors are, and how they interact, we can focus on these variables," Mr Lopresti said.

He said the results using plums and nectarines indicated that variability in sweetness, as measured by soluble solids content, was relatively high within individual trees studied.

As an example soluble solids content in twenty five plums ranged between 11% and 18% in five highlymanaged plum trees, that would be expected to produce fruit with a low variability in sweetness (see Figure 1).



SCC was measured destructively using a digital refractometer. Horizontal red line represents the generally accepted minimum SSC for stone fruit in the Australian market. The number above each column of data points is the average SSC of fruit within that tree. SD is the standard deviation of the average SSC and describes the overall variability of SSC within that tree.



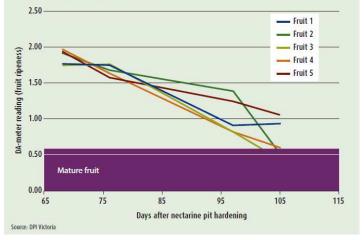
This season the DA-meter was used to track the maturity of nectarines to determine the right time to pick fruit as it begins to ripen. For the nectarine cultivar 'Summer Flare 34' it was determined that a DA-meter reading below 0.6 indicated that fruit was beginning to ripen (see Figure 2).

As an example, the maturity of five fruit of similar size and colour was followed for six weeks prior to harvest. At commercial harvest only two of the five fruit were found to be physiologically mature even though other harvest maturity indicators such as colour and firmness were similar between fruit.

#### Is it worth investing in the technology?

As the technology develops, the price for these devices will decrease with further drops expected over the next five years.

FIGURE 2 Change in nectarine maturity during the final 40 days of fruit growth based on chlorophyll degradation as measured non-destructively using a portable DA-meter. Maturity measurements were taken on the same five fruit within a single tree



Ultimately, Mr Lopresti said deciding whether to invest, would really come down to the size of the orchard and the market they're aiming at.

"If you're targeting the export market and you're a large grower, you probably want to use it," he said.

For those that do invest, DPI can offer detailed advice on how to best use these technologies.

"For a particular block of trees a grower might want to know when should I harvest to maximise the sweetness," Mr Lopresti said. "We can give them a sampling plan to choose 50 fruit across an orchard on which to take measurements that will give them a fair idea of harvest maturity on that day.

"The plan is simple to use," Mr Lopresti said.

# "It's basically an Excel<sup>TM</sup> spreadsheet that you can input information about your block, tree number and fruit position in that tree."

Once the Nirvana readings are entered, the spreadsheet comes up with some basic statistics, including the average sweetness, and range of sweetness values, enabling growers to alter management techniques or strategically harvest, depending on their needs.

#### And what should we expect in the future?

"Fundamental research is continuing on calibration of these technologies with fruit quality with the objective of extending their capabilities to other quality parameters such as dry matter content," Mr Lopresti said.

"Further validation of the sampling plan using these technologies will also be conducted over the next few years to improve its usefulness to growers."

#### **Snapshot**

Project Name: Premium Fruit Project

Project Team: John Lopresti, Dario Stefanelli, Glenn Hale and Ian Goodwin

DPI website: http://new.dpi.vic.gov.au/agriculture/horticulture

Project funding: DPI; Horticulture Australia Limited (HAL); Montague Fresh; Summerfruit Australia

*Location:* DPI Knoxfield and Goulburn Valley field sites

*Timeframe:* 2010 - 2013

*Contact:* John Lopresti – Email: john.lopresti@dpi.vic.gov.au

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## Phillip Wilk's Low Chill Stonefruit Seasonal Update ...

# August 2011 Seasonal Update

In southern Qld, northern NSW and mid north coast we experienced wet conditions early in the year with the season now getting back to the dry cool winter and spring we normally expect.

Growers need to begin trapping Carpophilus beetles in August to reduce numbers of these beetles that are implicated in spreading brown rot in stone fruit. These traps need to attract the beetles in all parts of the orchard so they need to be located on the upwind side of your orchard.

At this time (August) of the year we seem to be getting more south west winds which will eventually switch to northerly as the season progresses. It is a numbers game so reducing these pests at this time of the year will benefit you later during harvest.

## Chill accumulation ...

After downloading the temperature loggers this season it is obvious that night time temperatures have been well below previous years.

There are data loggers at Bangalow just above the creek which is an extremely cold spot, at Coopers Shoot Orchards which is warm, at Hidden valley orchard (upper and lower) and at Alstonville which is a very warm site. The lowest temperature in the coolest site was -4 °C with the temperature being around zero on many nights. This low range is excellent for stone fruit chill accumulation. Another major plus this season was that day time temperatures were constantly below 20°C. This means that chill units accumulated below 12.8°C the previous night will accumulate and be effective for flower production.

Chill accumulation this season up to 30<sup>th</sup> June at Coopers Shoot was around 300 hours and at Bangalow was around 600 hours. This means that all varieties will have accumulated sufficient chill for a good flower set this season.

Growers should thin fruit hard and space out those remaining for good quality fruit production this season.

#### Jobs to do in August

- Make sure regular brown rot and blossom blight sprays are applied when necessary
- Carpophilus beetle traps should be put out now
- Growth retardants to control tree size need to be applied as a basal drench to vigorous varieties
- Fruit thinning needs to be completed before stone hardening has occurred.

*Syllit* (**Dodine**) fungicide is now available for brown rot control in stone fruit before petal fall. *Scholar* (**fludioxonil**) fungicide is a post-harvest dip treatment which can be used to control diseases such as brown rot

#### Remember, Carbendazim (Spin) is no longer registered for use on stone fruit.



#### Phillip Wilk NSW Department of Primary Industries

<u>Note:</u> Growers should use Fenthion for Queensland fruit Fly control if sending product interstate under ICA 21 as at this stage the status of Dimethoate is unknown and we are unsure when the review of Dimethoate will be completed. At this stage recommendations on the use of Dimethoate on edible skin fruit such as stone fruit both pre and post-harvest will be withdrawn. Therefore it is unknown at this stage when the review will take effect and how much leniency will be offered to growers.



LCA Membership Form ...

# **LOW-CHILL AUSTRALIA Inc.**

ABN No. 283 812 712 44

Office Address: PO Box 188, BANGALOW NSW 2479 Phone: (02) 6687 2044; Mobile: 0408 477 959; Fax: (02) 6687 0712 Email: president@lowchillaustralia.com.au; Website: www.lowchillaustralia.com.au Communications Manager: PO Box 772, HERVEY BAY QLD 4655

Phone: (07) 4128 0585; Mobile: 0407 589 445 ; Email: <u>cm@lowchillaustralia.com.au</u>

## **MEMBERSHIP APPLICATION FORM 2011/2012**

Dear Secretary,

I wish to apply for membership of Low-Chill Australia Inc. I agree to be bound by the LCA Articles of Association and Rules and By-Laws of the association. Below are my contact details.

As we are updating our records, please complete the following contact details when applying for membership: <u>PLEASE PRINT DETAILS SIGN AND RETURN FORM</u>

Name:	Con	npany Name:		•••••
<i>ABN:</i>	Postal Address: .			•••••
Town / City:	State:	Post Code:	Ph:	,
Mobile:	Fax:	Email:		
	(PLEASE <u>TICK</u> $\sqrt{APP}$	ROPIATE MEMBERSHIP B	OX)	
Website:	🗌 Gr	ower / Researcher (\$	110.00) 🗌 Corpora	te (\$275.00)

Annual membership is on a financial year basis from 1<sup>st</sup> July to 30<sup>th</sup> June. Annual Membership for <u>growers</u> <u>and researchers is \$110.00</u> (including GST). Annual Membership for <u>corporate members is \$275.00</u> (including GST).

The membership fee for growers and researchers comprises \$50 membership fee, \$50 devoted to research and development, plus \$10 GST. The Corporate membership fee comprises \$50 membership fee, \$100 devoted to research and development, \$100 advertising fee for Low Chill News, plus \$25 GST. *Membership Payment Details* –

 <u>BY CHEQUE</u> - Please make Cheque Payable to Low Chill Australia Inc. <u>Post Cheque and this Form to</u> - <u>Greg Foster, Treasurer, L.C.A.</u> <u>38 Brooklet Road, Newrybar NSW 2479</u> OR

BY 'ELECTRONIC FUNDS TRANSFER' –

Account -	Low Chill Australia Inc.
Bank -	Westpac
Branch -	Ballina, NSW
BSB -	032 591
Account No	14 8934

Note: Please <u>advise</u> of EFT payment by email to – <u>treasurer@lowchillaustralia.com.au</u>. When paying by EFT - <u>FAX</u> THIS COMPLETED FORM to <u>02 6687 2406</u> or <u>SCAN</u> and <u>EMAIL</u> to treasurer@lowchillaustralia.com.au

 Name (please print):

 Signature:

 Date:



## LCA Membership Notice ...

## **NOTICE to Low Chill Australia Inc. Members.**

2011/2012 Membership Renewals were DUE for PAYMENT on <u>30 JUNE 2011</u>. Those Renewal Memberships OVERDUE were sent an <u>EMAIL REMINDER</u> in JULY and a FURTHER REMINDER was <u>POSTED</u> in AUGUST. Finalisation of your 2011/2012 Membership would be appreciated.

**Low Chill Australia Inc. is funded by Annual Membership.** Only CURRENT MEMBERS would have received a 2011/2012 Membership Renewal. If you are NOT a current member and wish to be a member, please utilise the Membership Application Form contained within this publication or download a Membership Application Form from the Low Chill Australia Inc. Website.

CHECK OUT THE LOW CHILL WEBSITE - www.lowchillaustralia.com.au



# Australian Stonefruit Grower

## incorporating the Low Chill Stonefruit Grower

## - 2011/2012 Publication Timetable -

Contributions are invited for the next scheduled publication - AUGUST 2011.

FEBRUARY	APRIL	AUGUST	NOVEMBER
Advertising Deadline	Advertising Deadline	Advertising Deadline	Advertising Deadline
7 February	14 April	<b>31 July</b>	31 October
Copy Deadline	Copy Deadline	Copy Deadline	Copy Deadline
10 February	21 April	7 August	7 November
Note: Dublication Dates and subject to shance at the dispution of the Dublishans			

Note: Publication Dates are subject to change at the discretion of the Publishers.

<u>Advertising</u> in this publication are very reasonable and provide a cost effective way of informing members about your products and services.

ADVERTISING RATES -

<u>Full Page - \$250.00\* Half Page - \$175.00\* Quarter Page - \$100.00\*</u>

\*Rates are subject to GST if applicable. Advertisers will be invoiced following the publication issue and the terms are <u>Strictly 30 Days</u>.

Please request an ADVERTISING BOOKING FORM.

<u>CONTACT</u> –

**Col Scotney** – *National Producer/Editor* 

Australian Stonefruit Grower

Email: <u>Australian.stonefruit.grower@aapt.net.au</u>

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