

Volume 94

MARCH / APRIL 2023



Fruit & Vegetable NEWS

Brisbane turns tropical to launch the Year of Horticulture
Fruit and vegetable peak body gets a makeover
Hort Hacks & Apps workshop coming to southern Queensland



QUEENSLAND FRUIT
& VEGETABLE GROWERS



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A year of celebration and strong leadership

welcome

Chief Executive Officer
Rachel Chambers



THE MISSION:

1. Kick off 2023 as the Year of Horticulture in Queensland.
2. Introduce a new arm of Queensland Fruit & Vegetable Growers (QFVG).
3. Celebrate, educate, and advocate for our growers.

THE PLAN:

Build a pineapple farm overnight in the middle of Brisbane in order to attract peak media and consumer attention.

THE OUTCOMES:

1. The Year of Horticulture is most definitely kicked off! Supported by growers, State and Federal politicians, regional grower groups, peak industry bodies, various government departments and supporters of horticulture, there is no doubt horticulture will be front of mind in Queensland during 2023.
2. In early February we also launched our new advocacy and membership arm - Horticulture Queensland. Feedback from our member survey has given us a clear direction that our members need us to become a strong, loud, and brave advocacy body. Due

to this feedback, we developed a new organisational structure. A structure which includes a new name and focus: Horticulture Queensland. The easiest way to think of the new structure is to think of QFVG as the head – it's the board, it's the employer of staff, it's the legal entity. Horticulture Queensland is our new dedicated advocacy and membership arm while Growcom will be retained to serve as the programs and projects delivery arm.

As part of our commitment to representing 100% of the industry in our 100th year we also launched a new, limited time membership. For 2023 only Queensland fruit, vegetable and nut growers can join their peak industry body for free. Current members of Growcom will automatically transfer membership to the new entity, Horticulture Queensland.

3. Lastly, our growers were celebrated, they educated consumers and we advocated to government. It was fantastic to see so many consumers actively taking an interest in our industry. The all-day activation was followed by an official launch where we brought together members and the supply chain to celebrate with us. Thank you to everyone who made this possible. You'll never know where we pop up next.

inside

4.

FRUIT AND VEGETABLE PEAK BODY GETS A MAKEOVER

To us, horticulture is the most vital industry in the world. We exist to ensure strength in horticulture for generations to come.

You've spoken, and we've listened. As a result of this feedback, we are pleased to announce the launch of our new organisational structure.

27.

HORT HACKS & APPS WORKSHOP

Horticulture is a tough gig and Horticulture Queensland is committed to supporting the industry in getting the jump on administrative overwhelm.

Join us and nbn Local this May for a half-day workshop in Aratula, Stanthorpe and Gatton, where we will dish the dirt on horticulture apps and time slashing hacks.



20.

BRISBANE TURNS TROPICAL TO LAUNCH THE YEAR OF HORTICULTURE

In early February, a mini pineapple plantation popped up overnight with Brisbane awakening to a sight which turned back time.

Queens Garden in the centre of Brisbane's CBD, once the site of the state's first ever pineapple plot, was transformed for the official launch of the Year of Horticulture.

Fruit and vegetable peak body gets a makeover

To us, horticulture is the most vital industry in the world. We exist to ensure strength in horticulture for generations to come.

Feedback from our recent member survey has given us a clear direction that our members need us to become a strong, loud, and brave advocacy body. It also indicated that we needed to improve our engagement with members as there is some confusion around why we deliver some programs and projects.

You've spoken, and we've listened. As a result of this feedback, we are pleased to announce the launch of our new organisational structure.

The easiest way to think of the new structure is to think of Queensland Fruit & Vegetable Growers (QFVG) as the head – it's the board, it's the employer of staff, it's the legal entity. Horticulture Queensland is our new dedicated advocacy and membership arm while Growcom will be retained to serve as the programs and projects delivery arm.

Since its inception in 1923, the organisation has seen multiple structural changes, name changes, address changes, thousands of staffing changes and strategic direction changes not to mention 100 years of dealing with various political, social and environmental issues. One thing that hasn't changed has been our commitment to the industry we are passionate about.



QUEENSLAND FRUIT & VEGETABLE GROWERS

Why do we exist?

To us, horticulture is the most vital industry in the world.

We exist to ensure strength in horticulture for generations to come.

What do we do?

We are the peak body representing horticultural growers in Queensland and a valued service delivery partner.



HORTICULTURE QUEENSLAND
SINCE 1923

(Advocacy & Membership)

Why do we exist?

To ensure Queensland horticulture has the loud, strong, and unified voice it needs to thrive.

What do we do?

We pull together the voices of 104 commodities across Queensland to have a loud, strong and unified voice to government and other stakeholders.



growcom

(Service Delivery)

Why do we exist?

To ensure Queensland horticulture has access to the programs and services it needs to thrive.

What do we do?

We partner with government and funding agencies to influence the design and delivery of programs and services to ensure they align with Queensland horticulture's priorities and future goals.

OUR INITIATIVES



FUTURE FIELDS

OUR TRADEMARKS

hort360



FAIR FARMS



Feedback

OVER ALL SATISFACTION

WHAT YOU TOLD US

Thank you to everyone who took the time to complete our 2022 Member Survey. We are pleased to provide you a breakdown of some of the key findings.



61%
gave us a **7/10** or higher.

PROMOTERS



84%
would recommend membership.

TOP 3 MEMBER SERVICES



70%
News & Information



63%
Workplace Relations Services



41%
Advocacy

TOP 3 PUBLICATIONS



84%
Fruit & Vegetable News magazine



65%
Horticulture Now e-news



59%
Workplace Essentials e-news

TOP 3 ISSUES IMPACTING YOU IN 2023



79%
Regulations & Compliance Costs



77%
Access to & retention of labour



63%
Natural Disasters

WORKPLACE RELATIONS SERVICES



85%
scored our workplace relations services **7/10** or higher.

81%
generally spent less than two hours per year with our workplace relations team.

WHAT COULD WE DO BETTER?

Educate consumers about where their food comes from and what goes into getting it to their table.

Queensland's horticulture industry is worth millions, yet our 'voice' is not being heard. Be a **bigger voice** for the employers.

More consideration around what projects Growcom delivers - are they for the benefit of the grower or government?

Engage the supermarkets to ensure they understand the cost of production.

Advocate for a minimum price back to farmers so we are able to keep growing our produce.



CLOSING THE LOOP

Welcome to Horticulture Queensland's advocacy update - **Closing the Loop** – a snapshot of our advocacy efforts aimed at ensuring our 104 commodities across all growing regions have the loud, strong, and unified voice they need to thrive.

Home is where the farm is (for workers too)

Towards the middle of last year accommodation became the number one roadblock to a reliable labour force – a problem that needed a solution.

Growers have been trying hard to solve their own problems by buying up every piece of suitable infrastructure including houses, caravan parks and hotels. This was not a perfect solution for growers as they had to pay inflated market value and increased their transport costs to and from farm. It was not ideal either for the regional communities these businesses operate within, as this accommodation stock was then not available for locals and visitors alike.

The very nature of our perishable and seasonal industry means we need the ability to access labour when, and where, required. Industry was looking for solutions and the great news was, the State Government was also looking for solutions.

Many conversations, idea sharing, debate and negotiations to reach a way forward ensued, eventually resulting in the release of the Queensland Rural Workers Accommodation Initiative. This Queensland State Government Initiative seeks to encourage the repurposing of existing, underutilised facilities as an interim solution for accommodation along with ease of development of new, rural workers' accommodation. It provides a way forward for on-farm accommodation for under 20 workers on properties

of 25ha in rural zones (can be contiguous); and repurposing of existing buildings to be used for sleeping quarters for more than 20 workers.

Horticulture Queensland congratulates the State in recognising the importance of rural workers' accommodation in facilitating all aspects of the agricultural supply chain and to support the many regional and local economies that rely on rural industries.

Given planning is usually a local government responsibility, the State Government has put an end date (9 December 2025) into this initiative with the knowledge that we Horticulture Queensland along with the Queensland Farmers' Federation (QFF) and Local Government Association Qld (LGAQ) are working together on longer term local government planning solutions both on farm and within townships.

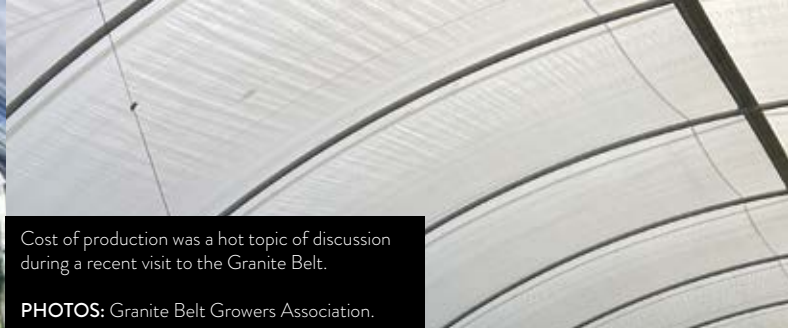
The initiative isn't the be all and end all, but it's a good start.

MORE INFO



SNAPSHOT: JANUARY / FEBRUARY 2023

Meetings with Government	Meetings with industry organisations	Conversations with members	Submissions
9	29	300+	5
Media releases published	Qld Country Life articles published	Media mentions	Our Reach
3	9	360+	70,975,000+



Cost of production was a hot topic of discussion during a recent visit to the Granite Belt.

PHOTOS: Granite Belt Growers Association.

DON'T LEAVE ANYTHING ALONE YOU CAN'T explain

In mid-February Queensland Fruit & Vegetable Growers (QFVG) CEO Rachel Chambers, Head of Engagement & Advocacy Angela Seng-Williams, and Growcom Resilience Officer Brock McDonald visited the Granite Belt to hear about local issues affecting growers in the region.

QFVG CEO Rachel Chambers said the real privilege which comes with this job is getting to know our growers and their agribusinesses.

“Meeting growers across the length and breadth of Queensland shows us just how many geographic nuances are involved in horticulture. What works in one region may not work in another, even with the same commodity,” she said.

“Regardless of the product grown, how or where, there are common topics we keep hearing.

“Growers are trying hard to lower costs of production. Growers have always been innovators, the ability to problem solve is part of their DNA. What we are starting to piece together however, is growers have been on this maximising efficiency journey for years now and are running out of ideas and options to do so.

“Growers need to make a profit. We hear repeatedly how the grower must focus on input costs given they are not in control of the end price. Those in the game know consumers are paying a lot more than what growers are being paid, so a question we get asked by growers is, ‘Who in the supply chain is making the money?’

“The biggest issue for growers is the one of removal of Employment Agreements and the impacts of the 38-hour week ruling. Given labour is currently around 60% of all input costs, the ludicrous statement before Christmas by one of the duopolies urging suppliers to ‘turn its mind’ to reducing costs had to be one of the most condescending statements in history.

“Input prices of fuel, fertiliser, compliance costs, energy, water and now labour, which of these do the growers control? From what we’ve experienced first-hand, growers have continuously reviewed their operations to maximise profitability, and found themselves still short. But they’re only just getting started with their questions.

“One grower when asked about his approach to solving problems and creating opportunities said, ‘Don’t leave anything alone that you can’t explain’.

“As the peak body, we can’t explain to our growers why their agribusinesses shouldn’t be profitable. So we won’t be leaving that alone either.”





NEW RULES FOR MOVING BEEHIVES INTO QLD

Beekeepers can now apply for a permit to move European honey bees and other related materials into Queensland from the NSW General Emergency Zone (GEZ) after this zone was declared free of varroa mites.

Minister for Agricultural Industry Development and Fisheries Mark Furner said this was great news for the beekeeping industry.

“All states and territories across Australia have reached unanimous agreement that varroa mite is not present in the GEZ,” Mr Furner said.

“We know how important bees are for our environment and economy, and this decision will allow our beekeepers to manage their operations safely.”

Processed honey or processed beeswax, new or unused apiary appliances, and quarantine secured diagnostic honey sample for testing at a recognised diagnostic facility can continue to enter Queensland under the existing permit application process.

Beekeepers should continue to monitor their hives and report unexpected hive deaths, deformed bees, parasites, poor brood patterns and dead brood to Biosecurity Queensland on 13 25 23.

MORE INFO



HARPS VERSION 2.0 MANDATORY TRANSITION

The deadline for Tier 1 suppliers to transition to HARPS Version 2.0 is fast approaching. Tier 1 suppliers are expected to transition to Version 2.0 by 17 April 2023. Tier 2 suppliers were permitted 12 months to transition with a mandatory transition date of 16 October 2023.

Training and transition videos now available

A series of videos have been developed to assist Tier 1 and Tier 2 suppliers transition from HARPS Version 1.0 to the Version 2.0 Standard. These short videos, available to access free of charge, provide an overview of changes for each section of the Version 2.0 Standard and are designed to:

- Provide an explanation for any structural changes.
- Highlight and explain any new elements.
- Outline elements that have been re-worded for further clarification.
- Deliver further context for areas of focus for implementation.
- Outline any new features of the standard, such as new definitions and terminology used throughout the standard and supporting documents.

VIDEO ACCESS



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 Beerburrum - 14/3 Boonah - 15/3 Toowoomba - 17/4 Gatton - 18/4 Warwick - 19/4
 Bundaberg - 26/4 Gladstone - 27/4 Mareeba - 3/5 Tully/Innisfail - 4/5 Ayr - 5/5
 Bowen - 8/5 Mackay - 9/5 Rockhampton - 10/5

If dates/location do not suit please advise of your requirements to enable future planning. Courses can be arranged elsewhere if required.

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CLIENT FEEDBACK:

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RELEVANT TO OUR INDUSTRY, PRACTICAL INFORMATION THAT WE WILL USE WITHIN OUR BUSINESS. GREAT INFO. JESS M

GREAT INFORMATION AND EASY TO LISTEN TO INSTRUCTOR WHO WAS ABLE TO IMPART HIS KNOWLEDGE TO ME EASILY. VERY GOOD COURSE. I LEARNT A LOT. RODNEY W



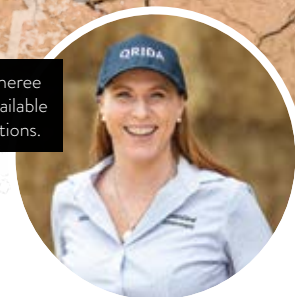
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DROUGHT-READY

QRIDA Natural Disasters and Drought Manager Sheree Finney says there are a range of financial options available from QRIDA to help growers prepare for dry conditions.



Time to get drought-ready with financial assistance from QRIDA

With hot and dry conditions forecast this year, Queensland's fruit, vegetable, and nut growers are encouraged to prepare for drought.

Co-contribution grants of up to \$50,000 and loans of up to \$250,000 are available from the Queensland Rural and Industry Development Authority (QRIDA) to help growers improve their drought resilience.

When it comes to knowing where to start in the planning process, QRIDA's Manager for Natural Disasters and Drought, Sheree Finney, said professional advice could make all the difference.

"A consultant could help you develop a Farm Business Resilience Plan, which recognises the climate, biosecurity, and business risks associated with your enterprise, and how to respond to those risks," she said.

"Our Farm Management Grants make these important conversations more accessible to primary producers by offering a 50 per cent rebate on the cost of eligible professional advice up to a maximum \$2,500 to produce a Farm Business Resilience Plan."

Ms Finney explained this plan could be used to apply for further drought assistance if needed.

"To kick-start the advised farm improvement activities, you could use a Drought Preparedness Grant to purchase new infrastructure, like a new irrigation system, a dam, or a climate controlling greenhouse," she said.

"A Sustainability Loan of up to \$1.3 million could be used as the co-contribution for this grant, helping you purchase the latest equipment to secure your enterprise into the future.

"You could also use a Drought Ready and Recovery Finance Loan to complete restocking and replanting activities."

If you are currently experiencing the impacts of drought, Ms Finney said Emergency Drought Assistance Loans of up to \$50,000 and Drought Carry-on Finance Loans of up to \$250,000 may be available to help meet working capital expenses.

OR CALL 1800 623 946.

[MORE INFO](#)



Advertisement

Queensland Rural and Industry Development Authority

Prepare for drought with grants of up to \$50k

Looking to implement capital infrastructure projects to better prepare for future droughts?

Drought Preparedness Grants offer primary producers up to \$50,000 as a co-contribution grant to assist with on-farm capital improvements to improve their property's drought preparedness*.

Grants can be used to install new water infrastructure including pipes, water tanks, new dam construction and water pumps, or purchase storage or mixing equipment.

A range of drought loans are also available from QRIDA. Talk to us to find out more about the loan or grant best suited to your drought preparedness, recovery or mitigation needs.



Find out more by scanning this QR Code or speak to your Regional Area Manager by calling 1800 623 946.

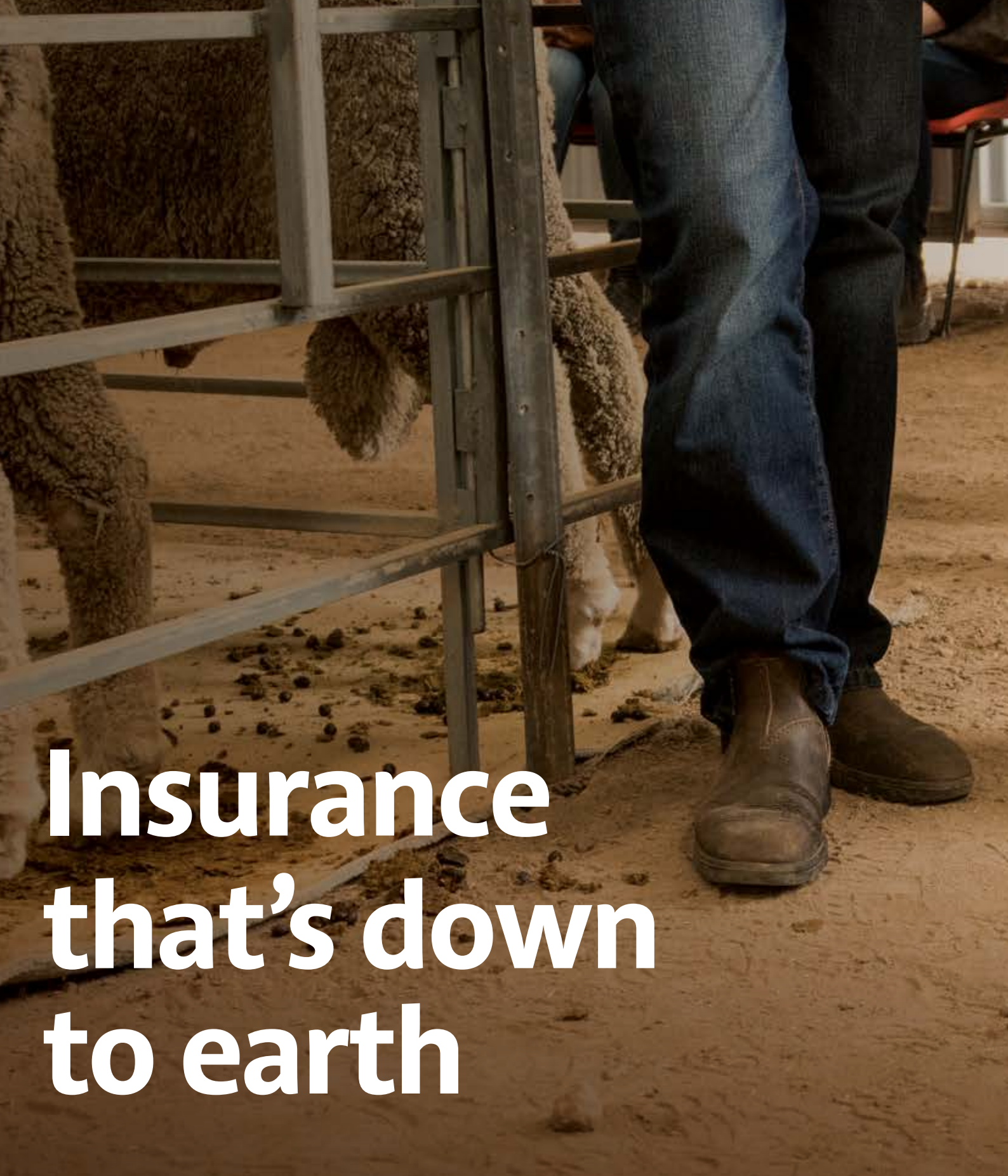
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1800 623 946
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workplace relations

Focus HR Founding Director
Naomi Wilson

Legislation changes: keeping it in perspective

Unless you've been living under a rock, you would be well aware that the change of Federal Government has resulted in a number of significant changes in the Industrial Relations legislative landscape.

While the changes can be challenging to keep up with, it is important for business owners to keep it in perspective.

Unfortunately, what gets lost when we focus on compliance is the people (or human) perspective. And ultimately this is what matters most. Overwhelmingly, Horticulture Queensland members are focused on employing good people, doing the right thing by them, and having both parties grow and benefit from the working relationship.

Changes and disruption in the Fair Work legislation impacts employers nationwide. It also impacts on the people that they employ. And not just on the level of entitlements, but also by introducing change, uncertainty, and angst.

While we let that uncertainty exist, we allow misinformation, misunderstanding and even misguided demands to incubate.

We might not be able to change the legislation, but we can control the way that we communicate with and educate our people. So here are a few tips on how to handle the changing IR landscape within your businesses.

1 COMMUNICATE, COMMUNICATE, COMMUNICATE

New legislation is confusing. Magnify that tenfold for your employees who haven't run a business. So, when you've looked at things from their perspective (see point 2), make sure you communicate, educate, and discuss this with your people. When you leave space for people to guess what is happening or what it means, you leave the door open for them to get it wrong which can create more awkward conversations and situations than you want to handle.

On the note of communication, be sure to communicate pay decisions and changes to your people. When you need to make an increase, tell your people. When you are choosing to give an increase, tell your people. And don't be silent on the times when your pay/conditions are already more advantageous than the rules. Take any opportunity to let your people know that you value them and show that you are a good employer.

2 TAKE CARE NOT TO SHOW RESENTMENT

Often when legislation comes into play giving new or additional entitlements to employees, it can be a natural reaction for an employer to feel less than positive about that. We are all humans, and it would be naive to pretend that employers don't sometimes feel like they have all the responsibility and none of the rights, while the exact opposite exists for employees. What your employees don't need to hear though, is how negatively you feel about having to pay overtime, or family and domestic violence leave, or minimum wages. Beware the subliminal message to your people if you are vocal about this.

3 BE READY EARLY

Being ready to implement the necessary changes early is essential. When employees see that you are across what needs to happen and ready to make the changes in a confident manner; it builds their trust in you as their employer. Hasty changes implemented on the fly can lead to mistakes and damages to your credibility. Don't let that Zombie Agreement deadline creep up on you!

4 PUT YOURSELF IN YOUR PEOPLES' SHOES

When changes are happening, put yourself in your peoples' shoes and ask what the impact is for them; how this might change the way they work, how they are paid, the hours that they can work; are there potential disadvantages for them? (The example of the changes to the Horticulture Award and overtime restrictions are a prime example of this). By looking at it from their perspective, you can better influence the narrative around the changes.

Using the approach of valuing the relationship (with your employees) first means that whatever comes up, your engagement with your people will stay strong. Ultimately, it is the relationship you have with your people (not pay rates or leave entitlements) which has the greatest impact on their engagement, motivation, and productivity.

Key Dates

SECURE JOBS, BETTER PAY

CHANGES TO AUSTRALIAN WORKPLACE LAWS KEY DATES

The Australian Government has passed the *Fair Work Legislation Amendment (Secure Jobs, Better Pay) Act 2022*. This legislation amends the Fair Work Act to change a number of existing rules and introduces a range of new workplace laws. The new laws start on different dates. Below is a snapshot of key dates you should be aware of.

2022 → 2023

7 DECEMBER

- Changing the objectives in the Fair Work Act to include promoting:
 - Job security
 - Gender equality
- Prohibiting pay secrecy.
- New protected attributes under the Fair Work Act:
 - Breastfeeding
 - Gender identity
 - Intersex status
- Sunsetting of 'zombie' agreements.
- Fair Work Commission has powers to correct errors in enterprise agreements.
- Changes to how bargaining can be started through the Fair Work Commission.
- Updates to rules for agreements to allow the Fair Work Commission to terminate an agreement after its nominal expiry date.

7 JANUARY

- Job advertisements can't include pay rates that would breach:
 - The Fair Work Act, or
 - A fair work instrument (such as an award or enterprise agreement).

1 FEBRUARY

- Family & Domestic Violence Leave entitlements commence for large employers (15+ permanent employees).

6 MARCH

- Prohibition of sexual harassment in the workplace.
- Creation of two expert panels at the Fair Work Commission to focus on pay equity and the care and community sector.

6 JUNE

- Changes to agreement making.
- Increased access to multiemployer bargaining through:
 - Single interest bargaining.
 - Supported bargaining.
 - Cooperative bargaining.
- Changes to extending unpaid parental leave, including giving the Fair Work Commission the power to deal with disputes.
- More employees being able to access flexible working arrangements.

1 AUGUST

- Family & Domestic Violence Leave entitlements commences for small employers (<15 permanent employees).

6 DECEMBER

- Limiting the length of fixed term contracts, with the Fair Work Commission having powers to deal with disputes.
- Requirements to give 'Fixed Term Contract Information Statement'.

FURTHER DETECTION OF GUAVA ROOT-KNOT NEMATODE

Guava root-knot nematode (*Meloidogyne enterolobii*) (GRKN) has been confirmed on a second property in Queensland at Hervey Bay.

With multiple cases within Queensland and the Northern Territory, the Consultative Committee on Emergency Plant Pests (CCEPP) met on 1 February 2023 to discuss potential eradication and management options.

The CCEPP considered that it would be difficult to successfully eradicate GRKN in Australia. This is based on the nature of the pest, its means of spread, and the fact that detections have been at geographically diverse locations in both the Northern Territory and Queensland.

Biosecurity Queensland will undertake surveillance and tracing efforts to determine the extent of distribution of GRKN in Queensland.

GRKN can affect many plants including chilli, coffee, cotton, ginger, guava, papaya, soybean and common bean, sweet potato, watermelon, tobacco, and ornamental plants.

Symptoms caused by GRKN are similar to those caused by other species of root-knot nematode, although on certain crops, symptoms of guava root-knot nematode infection are more severe than other species of root-knot nematode.

Typical symptoms include severe galling (knotty root growths stimulated by nematode infection) of the root system, and above ground symptoms such as stunted growth, wilting, and leaf yellowing, which may resemble water and nutrient stress.

GRKN also directly infects edible below ground parts of the plant, like bulbs, rhizomes, swollen roots, and tubers. These can be severely deformed with large galls, a dark and cracked surface, and white round females can be found under the surface when cut open and examined with a microscope or hand lens.

To reduce the risk of GRKN from entering your farm or property, growers are being urged to practice good farm biosecurity practices.

To assist with tracing and surveillance efforts, commercial growers are being urged to continue to report unusual or unfamiliar symptoms or plant damage to Biosecurity Queensland on 13 25 23.



Severe root galling on tomato on guava root-knot nematode. IMAGE: Queensland Government.

[MORE INFO](#)



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2023

Trade Show is back and larger than ever

We're pleased to announce that the Trade Show is already shaping up to be bigger than it was for Hort Connections 2022. Connect with brand new innovative suppliers in the horticulture industry and deepen your existing relationships with long-term business partners.

Networking

A larger focus has been placed on networking and connections. In 2023 with more networking lounges and resting areas scattered throughout the trade show to offer respite during the busy and expansive exhibition.

Special grower rates

We are pleased to continue offering growers access to discounted Early Bird All-Access Passes. **Scan the QR code below to register as a grower.**

hortconnections.com.au/registration

Why attend Hort Connections 2023?

Australia and New Zealand's **premiere horticulture conference and trade show**

Over **40 industry expert speakers** discussing the big issues in industry

Over **20 industry partners** uniting for one major event

Anticipated **3,000 delegates** from across the entire supply chain





Breakfast & Networking Event

7am - 8am | Wednesday 7 June 2023

Adelaide Convention Centre, Panorama Ballroom

Horticulture Queensland invites you to join us for this relaxed breakfast and networking event being held in conjunction with the **2023 Hort Connections Conference**.

2023 marks 100 years in operation for Queensland Fruit and Vegetable Growers and marks the first ever Year of Horticulture in Queensland.

The Year of Horticulture is a year when we **celebrate** all a things horticulture; **educate** consumers, retailers, and the next generation of growers; and **advocate** strongly and loudly for an industry none of us can live without.

While the Year of Horticulture is a Queensland-based initiative we look forward to sharing this centenary year with our colleagues from around the nation.

SECURE YOUR SEAT TODAY

\$35 per person

Ticket includes a cooked breakfast with hot and cold drink options.



QUEENSLAND FRUIT
& VEGETABLE GROWERS



BRISBANE MONTHLY SUMMARY

February

Compiled by Market Information Services. Ph (07) 3379 4576. Fax (07) 3379 4103.
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Fruits

Brisbane Monthly Special 6 - 10 Crop Summary

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Species/Group/Variety	Tonnes	Pack	Low	High	Best	Avg	Species/Group/Variety	Tonnes	Pack	Low	High	Best	Avg
BANANAS,Cavendish	796.00	10KgCtn	30.00	30.00	30.00	30.00	STATE: A=ACT, N=NSW, Q=QLD, S=SA, T=TAS, V=VIC, W=WA, Y=NT, I=IMPORTED						
Cavendish		15KgCtn	5.00	38.00	38.00	24.14	IMPORTANT NOTICE: Reproducing, publishing, emailing or re-Faxing this report is prohibited as is the creation of a derivative work eg. Database.						
Lady Finger		8KgCtn	16.00	44.00	48.00	34.20	Privileged/confidential information may be contained in this document/message. If you are not the addressee indicated in the message (or responsible for delivery of the message to such person), you may not copy or deliver this document/message to anyone. In such case, please destroy this message, and notify us immediately. Opinions, conclusions and other information expressed in this message/document are not given or endorsed by the firm or employer unless otherwise indicated by an authorised representative independent of this message. We use virus scanning software but exclude all liability for viruses or similar in any attachment.						
Cavendish		Carton	5.00	38.00	38.00	20.35							
Ducasse		Carton	35.00	40.00	40.00	37.50							
Lady Finger		Carton	8.00	60.00	72.00	30.48							
Red Dacca		Carton	10.00	40.00	40.00	23.00							
CARAMBOLAS	2.60	SLTray	36.00	50.00	50.00	38.70							
FIGS,Dark Skin	26.14	300gLP	4.00	6.00	6.00	5.00							
Dark Skin		9LCtn	20.00	36.00	36.00	24.58							
FINGER LIMES	1.81	125g	5.00	6.00	6.00	5.37							
		150g	2.00	6.00	6.00	3.89							
		Kg	10.00	60.00	60.00	31.25							
		Kg	40.00	65.00	65.00	48.50							
LIMES,Tahitian	305.97	18LCtn	10.00	25.00	30.00	16.81							
Tahitian		9LCtn	5.00	20.00	24.00	11.91							
Kafir		Kg	8.00	10.00	10.00	8.82							
PAPAWS,Culinary	399.52	18LCtn	24.00	30.00	30.00	27.00							
Red Flesh		18LCtn	20.00	28.00	28.00	24.90							
Red Flesh		22LCtn	10.00	32.00	32.00	19.95							
Yellow Flesh		22LCtn	24.00	30.00	30.00	27.00							
Culinary		30LCtn	30.00	36.00	36.00	33.00							
Yellow Flesh		30LCtn	10.00	36.00	36.00	22.00							
Red Flesh		36LCtn	28.00	36.00	36.00	32.90							
Yellow Flesh		36LCtn	36.00	40.00	40.00	38.00							
PINEAPPLES,Smoothleaf	815.45	Carton	10.00	36.00	36.00	17.52							
Hybrid Topless,Unspecified		Each	0.50	1.50	1.50	0.97							
Smoothleaf		Each	1.00	3.00	3.00	1.44							
Hybrid Topless,Unspecified		SLTray	10.00	38.00	38.00	19.38							
PLUMS,Amber Jewel	1591.51	18LCtn	30.00	40.00	40.00	35.00							
Black Diamond		18LCtn	25.00	50.00	50.00	31.00							
Black Splendour		18LCtn	20.00	20.00	20.00	20.00							
Ebony Treat		18LCtn	10.00	45.00	45.00	27.50							
Purple Majesty		18LCtn	40.00	60.00	60.00	50.00							
Queen Garnet		18LCtn	20.00	30.00	30.00	25.00							
Red Beaut		18LCtn	30.00	60.00	60.00	39.64							
Santa Rosa		18LCtn	20.00	25.00	25.00	22.50							
Sugar		18LCtn	20.00	40.00	40.00	34.75							
Amber Jewel		9LCtn	12.00	25.00	25.00	19.80							
Black Diamond		9LCtn	25.00	50.00	50.00	37.50							
Black Ruby		9LCtn	35.00	50.00	50.00	42.50							
Black Splendour		9LCtn	25.00	30.00	30.00	27.50							
Ebony Treat		9LCtn	35.00	45.00	45.00	40.00							
Flavor Fusion		9LCtn	20.00	20.00	20.00	20.00							
Prime Time		9LCtn	15.00	30.00	30.00	24.00							
Queen Garnet		9LCtn	15.00	50.00	50.00	26.54							
Red Beaut		9LCtn	20.00	40.00	40.00	28.25							
Sugar		9LCtn	25.00	60.00	60.00	36.13							
Suplum		9LCtn	40.00	50.00	50.00	45.00							
Cherry		Kg	12.00	12.00	12.00	12.00							
Black Nectar		SLTray	55.00	65.00	65.00	60.00							
STRAWBERRIES	256.07	250g	0.60	3.00	3.00	1.89							
		250gLP	0.80	4.00	4.25	2.58							
		350g	1.50	2.00	2.00	1.75							
		500g	2.00	3.00	3.00	2.77							
		500gLP	0.25	2.00	2.00	1.51							
WATERMELONS,Champagne S'less	1077.50	Kg	0.60	1.20	1.20	1.03							
Long Varieties		Kg	0.60	0.80	0.80	0.72							
Seedless		Kg	0.40	1.40	1.60	0.85							

Vegetables

Brisbane Monthly Special 6 - 10 Crop Summary

Page No 1

Species/Group/Variety	Tonnes	Pack	Low	High	Best	Avg	Species/Group/Variety	Tonnes	Pack	Low	High	Best	Avg	
BEETROOT	183.43	10KgBag	8.00	20.00	24.00	13.32	Privileged/confidential information may be contained in this document/message. If you are not the addressee indicated in the message (or responsible for delivery of the message to such person), you may not copy or deliver this document/message to anyone. In such case, please destroy this message, and notify us immediately. Opinions, conclusions and other information expressed in this message/document are not given or endorsed by the firm or employer unless otherwise indicated by an authorised representative independent of this message. We use virus scanning software but exclude all liability for viruses or similar in any attachment.							
Golden		10KgBag	10.00	40.00	40.00	24.50								
Baby		Bunch	1.50	2.60	2.60	1.95								
Target		Bunch	1.50	2.40	2.40	1.95								
		Bunch	2.00	3.00	3.00	2.50								
CABBAGES,Red	976.86	Carton	8.00	18.00	20.00	13.15								
Sugarloaf		Carton	8.00	18.00	18.00	13.60								
Ballhead		Each	0.60	2.50	3.50	1.47								
Red		Each	0.80	1.60	1.60	1.27								
Savoy		Each	1.50	3.50	4.00	2.75								
CARROTS,Purple	940.76	10KgCtn	24.00	30.00	30.00	30.00								
		15KgCtn	20.00	26.00	26.00	22.45								
Baby		250gLP	1.80	2.20	2.20	2.00								
		Bag	12.00	30.00	30.00	22.50								
Dutch		Bunch	1.40	3.00	3.00	2.20								
		Carton	12.00	36.00	40.00	23.33								
CAULIFLOWERS	656.95	Carton	10.00	65.00	65.00	35.19								
CELERIAC	14.28	Each	3.00	6.00	6.00	3.93								
CHINESE VEG.,Bukchoy	138.57	Bunch	1.00	1.60	2.00	1.42								
Choisum		Bunch	1.20	2.00	2.00	1.50								
Kailan		Bunch	1.60	2.00	2.40	1.80								
Pakchoy		Bunch	0.80	1.60	2.00	1.38								
HERBS,Lemongrass	96.96	100g	2.60	2.80	2.80	2.70								
Basil		Bunch	1.20	2.00	2.00	1.40								
Chervil		Bunch	2.00	2.50	3.00	2.25								
Chives Garlic		Bunch	1.60	2.00	2.50	1.80								
Chives Onion		Bunch	1.80	2.00	2.00	1.90								
Corriander		Bunch	1.20	3.00	3.00	2.42								
Dill		Bunch	1.20	2.00	2.00	1.50								
Garden Thyme		Bunch	1.50	2.00	2.00	1.75								
Lemon Myrtle		Bunch	4.00	4.50	4.50	4.25								
Lemon Thyme		Bunch	3.00	3.50	3.50	3.25								
Marjoram		Bunch	1.80	2.50	2.50	2.15								
Mint		Bunch	1.50	2.00	2.00	1.50								
Oregano		Bunch	2.00	3.00	3.00	2.20								
Rosemary		Bunch	3.00	4.00	4.00	3.00								
Sage		Bunch	2.00	3.00	3.00	2.00								
Sorrel		Bunch	2.00	3.00	3.00	2.50								
Spearmint		Bunch	2.00	2.50	2.50	2.25								
Tarragon		Bunch	2.00	2.50	2.50	2.25								
Thai Basil		Bunch	2.60	4.50	4.50	3.55								
Vietnamese Mint		Bunch	2.00	2.50	2.50	2.00								
Lemongrass		Kg	8.00	10.00	10.00	9.00								
LIME LEAVES,Kafir	0.44	100g	6.00	7.00	7.00	7.00								
Kafir		15g	2.00	2.20	2.20	2.10								
Kafir		Kg	60.00	70.00	70.00	70.00								
SQUASH,Gem	51.90	18LCtn	30.00	30.00	30.00	30.00								
Gold		9LCtn	16.00	36.00	36.00	25.65								
SWEET POTATOES,Gold	1220.54	15KgCtn	2.00	36.00	36.00	16.81								
Red		15KgCtn	20.00	50.00	50.00	42.50								
Gold		32LCtn	4.00	36.00	36.00	18.98								
Hawaiian		32LCtn	30.00	60.00	60.00	47.50								
Red		32LCtn	25.00	60.00	60.00	45.00								
Gold		Kg	0.10	1.00	1.00	0.66								

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FRUIT AND VEGETABLE WHOLESALE MARKET PRICE REPORTING

Ausmarket Consultants is an independently owned and operated business located in the Brisbane Produce Markets, Queensland. Ausmarket has been servicing the Horticulture Industry since 1996.

Ausmarket has been supplying price data to all sectors of the Horticulture Industry for 20+ Years. Clients include State and Federal Government, Grower Organisations, Financial Institutions, Business Consultants, Educational Facilities, Industry Organisations, Restaurants/Hotels, Independent and Major Retailers, Primary and Secondary Wholesalers, Transport Companies, and Individual Growers.

Our primary business activity is the supply of Australian Fruit and Vegetable Market Price Data.

- Daily, Weekly, Monthly and Annual Historic Fruit and Vegetable Price Data for 20+ Years
- Industry and Grower Organisation Projects, Programs and Market Activity Reporting
- Grower Subsidised Wholesale Fruit and Vegetable Market Price Reports
- Price Data from Brisbane, Sydney, Melbourne and Adelaide Markets

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IT'S POPPING-UP

Pineapples

In early February, a mini pineapple plantation popped up overnight with Brisbane awakening to a sight which turned back time. Queens Garden in the centre of Brisbane's CBD, once the site of the state's first ever pineapple plot, was transformed for the official launch of the Year of Horticulture.

Over the next 12 months we will **celebrate** all things horticulture; **educate** consumers, retailers, and the next generation of growers; and **advocate** strongly and loudly for an industry none of us can live without.

#YOH2023







WORKPLACE WELLBEING: KEY TO THE FUTURE OF WORK

The recently released Future of Work Report revealed that Queensland businesses believe mental health and wellbeing is the most important factor for work-life and will be an ongoing issue in the future.

Australian Retirement Trust (ART) is a proud supporter of the Future of Work Report, developed by Chamber of Commerce and Industry Queensland which surveyed more than 550 business respondents across Queensland.

More than 70 percent of those surveyed said mental health and wellbeing in the workplace would have moderate to critical impacts on their business, while 37 percent of businesses expected major to critical effects¹.

HOLISTICALLY HEALTHY EMPLOYEES ARE KEY TO BUSINESS PERFORMANCE

A recent survey of Australian employers and employees by MetLife, an insurance provider with Australian Retirement Trust, reported similar results to the Future of Work Report.

The 2022 Employee Benefits Trends Study found holistically healthy employees were more likely to be productive, feel engaged and resilient, be satisfied with their current job and remain in it for 12 months.²

The study defined holistic health as a balance of physical, financial, mental and social health, and found only 38 percent of Australians claimed to be holistically healthy.

FINANCIAL WELLNESS CAN HELP WITH WELLBEING

Implementing financial wellbeing programs can improve feeling in control, which in turn can promote productivity and workplace morale.

Strategies might include:

- Sharing financial wellness resources and information across your organisation.
- Organising sessions that cover basic financial wellness like budgeting, tax returns and superannuation.
- Offering employees workplace benefits that reduce financial pressure, like free breakfasts and coffee and tea in the kitchen.
- Providing an Employee Assistance Program (EAP) that gives employees access to professional wellbeing support.

AUSTRALIAN RETIREMENT TRUST CAN HELP

We can help your employees feel in control and confident about their financial future. Our member education covers a range of super topics for employees at any stage of their careers, from those just starting out to older workers nearing retirement. We also offer a range of helpful online tools and resources like videos, podcasts, calculators and articles.

Not with Australian Retirement Trust? It's easy to join

Are you ready to start making a real difference to you and your employees' retirement? It's easy to get started.

If you're an employer, register with Employer Online through our secure employer portal, or become a member by joining via Member Join Online both available through australianretirementtrust.com.au

Prefer to speak to a member of our team? Call our Contact Centre on 13 11 84 between 8am - 6:30pm (AEST) Monday to Friday.

¹ Chamber of Commerce and Industry Queensland, Future of Work Report, accessed 23 January 2023 at cciq.com.au. ² MetLife, Australian 2022 Employee Benefits Trends Study (EBTS), The Rise of the Whole Employee, October 2022. Disclaimer: Australian Retirement Trust figures are as at June 2022 and include Super Savings and QSuper members. This content has been prepared and issued by Australian Retirement Trust Pty Ltd (ABN 88 010 720 840, AFSL No. 228975), as trustee for Australian Retirement Trust (ABN 60 905 115 063). It may contain general advice and it does not take into account the investment objectives, financial situation or needs of any particular individual. You should consider if any general advice is appropriate to your own circumstances before acting on it. Consider the Product Disclosure Statement (PDS) before deciding and Target Market Determinations (TMDs). Visit australianretirementtrust.com.au or call 13 11 84 for a copy of the PDS and TMDs.



CREATING AN ENVIRONMENT WHERE PEOPLE CAN GROW TOO

Haars Nursery in Melbourne, Victoria recently achieved Fair Farms Certification.

General Manager Brendan Haar said the attraction to the Fair Farms program was in having an external third party look over what they did well and what needed improvement.

“We thought we did a lot of things right in terms of looking after our staff, but we wanted to ensure that we were meeting best practice. The Fair Farms program allowed us to do this,” he said.

“It’s a time commitment, but if you want to be an employer of choice, this is an excellent program.”

Haars Nursery is a wholesale production facility producing potted herbs, vegetables, and flowering plants for the home gardener consumer market. The business supplies customers right across Australia producing over 10 million plants annually and employs a team of over 200.

“We like to say we grow plants and also provide an environment where people can grow too,” Brendan said.

“We have a great team at Haars and many people have been with the business for a long time.

“It is a great industry and fast paced work environment. We work hard but find opportunities within the busy times to celebrate together and reward everyone. We have regular morning teas with the team and Friday doughnuts are a hit too!”



Fair Farms is an industry-led, national training and certification initiative that is cultivating fair and responsible employment practices in Australian horticulture. The program provides support and training to farm employers and a pathway to independent third-party audit and certification.

JOIN NOW
for
\$150



Register online: www.fairfarms.com.au

Accepted by



Watch our
how to
video here!





program update

Fair Farms National Program Manager
Sachin Ayachit

CONSUMER EXPECTATIONS FOR FAIR AND ETHICAL LABOUR IN THE HORTICULTURE INDUSTRY

As reporting requirements within the Modern Slavery Act 2018 move further down the supply chain and consumers demand nothing but transparency from their product, the adoption and promotion of fair on-farm employment practices is becoming more important for producers, employers, and suppliers.

Below we explore what the definition of Modern Slavery is, why an understanding of this is so important, and how the certification and training available through Growcom's Fair Farms program can best place producers, employers, and suppliers for compliance requirements.

Growing consumer awareness and expectations

Consumers today are more cautious, knowledgeable, and interested than ever in their food and its origins.

So much so that satisfying the customer's call for paddock-to-plate transparency and fair labour practices should be of significant importance.

According to the 2022 Australian Consumer Environment, Social & Governance Issues (ESG) Report (Food & Grocery), one of the most important factors impacting brand perception is 'taking care of supplier welfare', with the report citing brands with stronger consumer ESG credentials grow faster than brands perceived with less.

Other findings from the report include:

- 9/10 consumers expect brands to act responsibly when it comes to society and the environment.
- 1 in 4 consumers say they've changed brands based on perceptions of the brand's ESG.

Ultimately, consumers demand to know more about what they consume, with the requirement that their food and products meet high ethical standards now commonplace.

Fair Farms Certification assists in establishing and nurturing this confidence between fair labour practices, a producer, and their brand.

Fair Farms is an industry-led, national training and certification program that now plays a crucial role in ensuring quality working

and living conditions and fair pay for employees in the horticulture industry.

It provides training for employers unfamiliar with the Modern Slavery Act and Fair Work Act, to better understand what's required of them and to provide a pathway to a Fair Farms Certification, which is utilised by Coles, Woolworths, IGA and Aldi to meet their ethical sourcing policies.

So, what is 'Modern Slavery'?

The term 'modern slavery' covers situations of mistreatment, where a person cannot refuse or leave work due to threats, violence, coercion, deception, or abuse of power, and can include slavery, servitude, forced labour, debt bondage, and dishonest recruiting for labour or services.

According to Australian Government Legislation, the Modern Slavery Act 2018 applies to modern slavery conduct that occurs in Australia and activity occurring overseas (which is reportable) if it may form part of your business supply chain.

How Fair Farms is cultivating fair working practices to combat this

Fair Farms was established as a solution to the fair labour issues within the Australian horticulture industry – a pathway for our producers and suppliers to adhere to social compliance and provide evidence of their ethical labour practices through Fair Farms Certification.

Fair Farms Certification assists growers with social compliance while improving and promoting their fair work practices to employees, suppliers, and consumers.

To learn more about the Fair Farms program and how you can become certified, visit: www.fairfarms.com.au



HR / IR compliance

Fair Farms Workplace Relations Specialist
Amanda Higgins



USING LABOUR HIRE PROVIDERS

A Labour Hire Provider (LHP) is, broadly speaking, a business that has an arrangement with one or more individuals under which the business supplies the individuals to perform work in, and as part of, a host's business or undertaking.

If a business is going to engage a LHP to provide workers on farm, in the packing shed or otherwise, there are several steps which need to be adhered to under the Fair Farms Standards. For those growers who are not Fair Farms participants, these steps and are still relevant to your business, and are prudent actions to take.

When engaging employees through a LHP, you must enter into a Labour Hire Agreement. This Agreement will set out the terms and conditions of your arrangement. If you are a Fair Farms participant, we can support you with the provision of a Labour Hire Agreement Template to use with your Labour Hire Firm.

Conducting Due Diligence

Labour Hire Firms are required to be licenced in Queensland, Victoria, South Australia, and the ACT.

Check whether the State you operate in has a Labour Hire Licencing Scheme and that the LHP holds a current and valid licence.

If you operate in a state which does not require LHP's to be licenced, then is it highly recommended and a condition of the Fair Farms Standard 5.2 to make a reasonable effort to engage LHP which are certified through StaffSure: www.staffsure.org

To verify that a LHP is licenced, you can check the relevant online register:

QLD ols.oir.qld.gov.au/licence-register/search/

VIC register.labourhireauthority.vic.gov.au/LhSearch/

SA secure.cbs.sa.gov.au/OccLicPubReg/LicenceSearch.php

ACT www.notify.worksafe.act.gov.au/s/labour-hire-register/WSF_License_/Default

When conducting your online search for a LHP, make sure that you print out a copy of the licence with the following details:

- Licence Number
- Licensee
- Business Entity Name
- Business Name
- Business Email
- Business Address
- Nominated Officers
- Date of Expiry of the Licence
- Details on the Licence may include whether they:
 - Provide accommodation
 - Supply workers on VISA's
 - If any conditions have been imposed

Once you are satisfied that the LHP you are considering engaging is appropriately licenced, then you should also request the following documentation:

- Public Liability Certificate of Currency
- Workers Compensation Certificate of Currency specifying the Horticulture Industry
- Copy of the Labour Hire Provider Agreement with rates, and detailed terms and conditions
- Copy of their current ABN registration
- Copy of the Employment Contract Templates they provide to their Employees

Once you have received the requested documentation, you should check for these notable items (please note this list is NOT exhaustive, but a general guide):

In the LHP Agreement:

- Business details are reflected correctly as per the Licence print out and the ABN Register details.

- The LHP will not sub-contract without your consent.
- Quoted rates are sufficient to cover:
 - Minimum hourly rate of pay + superannuation + workers compensation %
 - Payroll Tax % if applicable
 - A margin to make the arrangement commercially viable.

If the quoted rates are 'too good to be true', then you should ask for a line by breakdown.

In the LHP Employment Contract:

- Correct Award / Agreement is identified.
- Copy of the current ABN registration aligns with the Licence Details.
- Pay rate is at least the minimum as per the Award for the relevant Classification.
- Superannuation is detailed correctly.
- Check to see that proper VEVO checks are conducted.
- Check WHS policies and procedures, and a process for induction and supervision of employees.

Applying this process may take a little time and effort but it could prevent a lot of expense and heartache.





engagement

Fair Farms Grower Engagement Officer
Donna Mogg

WHAT DOES A GROWER ENGAGEMENT OFFICER DO?

Late last year, I attended a workshop on grower engagement. I suspect many of us in the room who had been engaging with growers for years were secretly wondering, ‘what’s new and that it’s not rocket science?’ Our methods were tried and true, and our professional relationships showed that – didn’t they? But it turned out to be one of the most important workshops I’ve attended.

In the months since, I have thought more on what it means to genuinely engage with growers in my role as Fair Farms Grower Engagement Officer, and where my own approaches might need... a touch up.

Our training that day was based on the Queensland Extension Model of Practice¹ which was developed in wide consultation with growers and extension officers across Queensland. It was codesigned to provide a framework to help guide the way we work with growers on a daily basis to be practical, useful and relevant and keep the grower at the centre of what we do.

Engagement and extension practice is all about relationships and...

“working in genuine partnership with farmers to encourage and support their unique goals and priorities in improving productivity, profitability, environmental and/or social outcomes. It is the process of supporting knowledge, understanding, confidence and pathways to continuous improvement.” (Williams, Prichard & James, 2021)

The engagement framework recognises the needs, skills and experience of the farmer as critical for identifying both the challenges and the solutions. Our role is to listen, partner, strengthen and respond to grower priorities not our own or our project.

‘Closing the loop’ is a catch phrase but nonetheless an important element of our practice, so genuine feedback (however painful), not assumptions, must guide our work. We are obliged to use our best talents to enable and empower growers in their businesses.

In my role as Fair Farms Grower Engagement Officer, I am genuinely interested in how new and emerging regulatory compliance functions in our industry, with its large cohort of overseas workers. I have

worked for more than 15 years with growers to learn as much as I could about the realities of growing and employing in the farming environment.

Getting a clear understanding of how the supply chain worked, and its growing relevance in both domestic and global supply, was vital to understanding how growers are impacted by things like the modern slavery legislation and social/ethical compliance.

As regulations grow in number and complexity, so does my belief that we need to invest in and stay ahead of the compliance curve – and there is no question that these requirements are moving down the supply chain.

Fair Farms is designed help you navigate and work through that complex landscape of workplace relations, workplace health & safety, and social/ethical compliance. We can guide and assist you through the Fair Farms process, so you get the most out of it. So, how can I help you? Give me a call on 0472 922 811 or send me an email dmogg@growcom.com.au

1. Williams, A., Sestak, D., Prichard, P., and Hall, J. (2020). *Queensland Extension Model of Practice. What we do is important but how we do it makes the difference.*





HORT HACKS & APPS WORKSHOP SERIES

Join Horticulture Queensland and nbn Local in May for a half-day workshop in Aratula, Stanthorpe and Gatton, where we will dish the dirt on horticulture apps and time slashing hacks.

Horticulture is a tough gig and Horticulture Queensland is committed to supporting the industry in getting the jump on administrative overwhelm. The Hort Hacks and Apps workshop series is an opportunity to take some much-needed time out from the daily grind, to unearth tools, resources, short cuts, and fixes to assist you in dealing with those painstaking, day-to-day tasks in the daily life of an average, Aussie horticulture grower.

Pop these date claimers in your diary and RSVP today to secure your spot!

WORKSHOP PRESENTERS



Start-up entrepreneur **Jennifer McKee** from Spades has developed record keeping and compliance management software specifically for the horticulture industry. Jennifer is passionate about sharing fixes, short-cuts and time slashing hacks that she has come across in her one-on-one work throughout Queensland.



Hannah Clarke from Safe Ag Solutions – an online QR coded safety system to streamline workplace health and safety processes and procedures.

Other presenters will be growers from throughout the state, sharing their own experiences using sensor technology, on-farm connectivity options, and onboarding/training staff software solutions.



EVENT DETAILS

ARATULA

Wednesday, 10 May

9am – 12:30pm

Scenic Rim Tavern
(6841 Cunningham Hwy, Aratula)

<http://bit.ly/3RojC06>

STANTHORPE

Thursday, 11 May

9am – 12:30pm

Queensland College of Wine & Tourism (22
Caves Rd, Stanthorpe)

<http://bit.ly/3HMvWUD>

GATTON

Friday, 12 May

9am – 12:30pm

Lockyer Valley Cultural Centre
(34 Lake Apex Dr, Gatton)

<http://bit.ly/3kZduzi>

COST

Free and includes delicious morning tea and lunch.

MORE INFO

Michelle Haase

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mhaase@growcom.com.au

MEET FIONA OWENS

from QCWA Longreach Branch in Central Western Division.

Fiona Owens has been a QCWA Country Kitchens facilitator for five years now, joining the health promotion program back in 2017.

"I registered to learn more about healthy eating and nutrition myself, with the goal to then be able to pass on the knowledge in my community," Fiona said.

Fiona has worked to form partnerships with a range of organisations and groups in Longreach, such as schools, the local library, and council. Through these partnerships she has facilitated activities including showcase displays at community events and cooking workshops.

As a Tour Guide for the School of Distance Education in Longreach, Fiona is passionate about maximising the impact of her Country Kitchens activities.

"Earlier this year, I delivered two hands on nutrition workshops with a total of 30 students as part of the Longreach School of Distance Education's cluster week. The students enjoyed learning about the five key messages, as well as how to make healthy sausage rolls and apple crumble," she said.

Longreach has a Mums and Bubs group organised through the local Council. The group meet weekly in the library, so Fiona created a wonderful and informative display about healthy lunchboxes in the library where the group meet.

"I really like doing showcase displays and including a taste testing and recipe cards from the Country Kitchens recipe bank," she said.

In May last year, Fiona organised another showcase for the Queensland Chamber Orchestra's Camerata event.

Outside of Country Kitchens, Fiona is an avid gardener, who also enjoys crafts, sewing and poetry writing.

"Everyone should get involved with Country Kitchens as it is a great way to learn skills for a healthier lifestyle, and to positively influence the health of others in your community," she said.

If you or someone you know is keen to work with the QCWA Country Kitchens program, we are always looking to increase our volunteer workforce. To learn about what we do, please get in touch with the team on 0417 539 663, or head to our website: qcwacountrykitchens.com.au

Wholesome Outback Stew

Recipe courtesy of Fiona Owens, Longreach Branch

INGREDIENTS

- ½ cup dried split peas
- ½ cup pearl barley
- ½ cup dried soup mix
- 1-1 ½ kg lean beef or lamb, diced
- 1 large sweet potato, cubed
- 500g pumpkin, cubed
- 4 medium potatoes, cubed
- 2 large onions, chopped
- 400g can four bean mix
- 400g can crushed tomatoes
- 3 tablespoons Worcestershire sauce
- 3 teaspoons Moroccan spice mix

METHOD

SOAK split peas, barley and soup mix in water 2-3 hours before cooking.

PREHEAT oven to 150°C.

ADD all ingredients into a large casserole dish with a lid.

COOK in oven for 2-3 hours until tender.

 15 min + 2-3 hrs soak time  2-3 hrs  10

Top Tip!
Try using a slow cooker for another variation!

Empowering women through education and health is a priority for the Queensland Country Women's Association (QCWA). The QCWA Country Kitchens program, funded by the Queensland Government through Health and Wellbeing Queensland, supports Queenslanders to adopt healthier lifestyles.

OLD COUNTRY WOMEN'S ASSOCIATION
COUNTRY Kitchens
Recipe for good health


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Country Women's Association

health +
wellbeing
Queensland


Queensland
Government

Country Kitchens
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New dragon fruit varieties to *delight* growers and consumers

The first new varieties from a joint New Zealand – Vietnam dragon fruit breeding program are set to be launched to the global marketplace.

Plant & Food Research in New Zealand and the Southern Horticultural Research Institute (SOFRI) in Vietnam have been working together since 2013 to breed new varieties of dragon fruit with excellent grower and consumer characteristics.

VentureFruit™, T&G Global’s IP management and commercialisation company, has joined the collaboration with exclusive global commercialisation rights to the first three varieties from the program.

All three new varieties are red-skinned with a sweeter, more aromatic flavour than current varieties, and with a crisp dense texture. The varieties vary in flesh colour, one with the traditional

white flesh most commonly seen, a unique pink-fleshed variety, and a dark, appealing red-fleshed variety. The varieties are believed to be the first canker-tolerant dragon fruit to be commercialised; canker is a highly destructive disease of dragon fruit, killing plants and causing visible damage to fruit.

Initially, the new varieties will be commercially developed in Vietnam for export markets. Evaluation trials are planned in other potential production regions, including an ongoing trial at Plant & Food Research’s Kerikeri Research Centre in the sub-tropical northern region of New Zealand.

Fruit from the new varieties is expected to be available to consumers in 2027, with targets of 250 hectares planted by 2030.



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Farm Business Resilience Program

Growcom's Farm Business Resilience Program (FBRP) is assisting horticultural growers to identify gaps in their current farm management systems and develop plans that support growth and aid in mitigating the impacts of future droughts.

Using Growcom's best management practice platform, Hort360 growers can easily undertake a gap-analysis and develop their Resilient Plan using the inbuilt template. Financial assistance is also available and can be accessed through QRIDA.

Rita and Jim Carey have recently completed a Farm Business Resilience Plan with the assistance of Growcom's Resilience Manager Karen George. Rita and Jim grow lychees on 15 ha of land near Mutchilba, North Queensland.

As a small family run business, we are mindful of the need to identify every opportunity to find efficiencies and productivity in the growing process, and savings in our input costs...

Rita said.

Rita and Jim first met Karen at a NQ Gulf Savannah-hosted drought resilience workshop.

Rita spoke with Karen about on-farm challenges that were affecting their farm business including persistent pig incursions which were disturbing irrigation infrastructure, mulch and ripping out young trees. These incursions were having a ripple effect across the entire farm business.

As part of a follow up appointment Rita completed a Farm Business Resilience Plan to help her effectively review these issues and identify planning considerations.

Rita found the resources in Hort360 user friendly and the support and advice she was provided by Growcom excellent and invaluable.

"Karen helped me get on the right wavelength to understand what the plan was all about and what information I needed to include. Once I was on that wavelength developing the plan was easy," she said.

With a completed Farm Business Resilience Plan Rita has been able to effectively review the farm business and identify the projects that will provide the greatest benefit. While these projects are dependent on finances, seeing how different parts of the business effect each other will help Rita prioritise which projects will generate the best outcomes for the farm as finances become available.



Rita Carey with Karen George, Growcom Resilience Manager



Our Facilitators are available to work with you and your group across the state to help you be more resilient, plan and access funding.

Get in contact to start your resilience journey.



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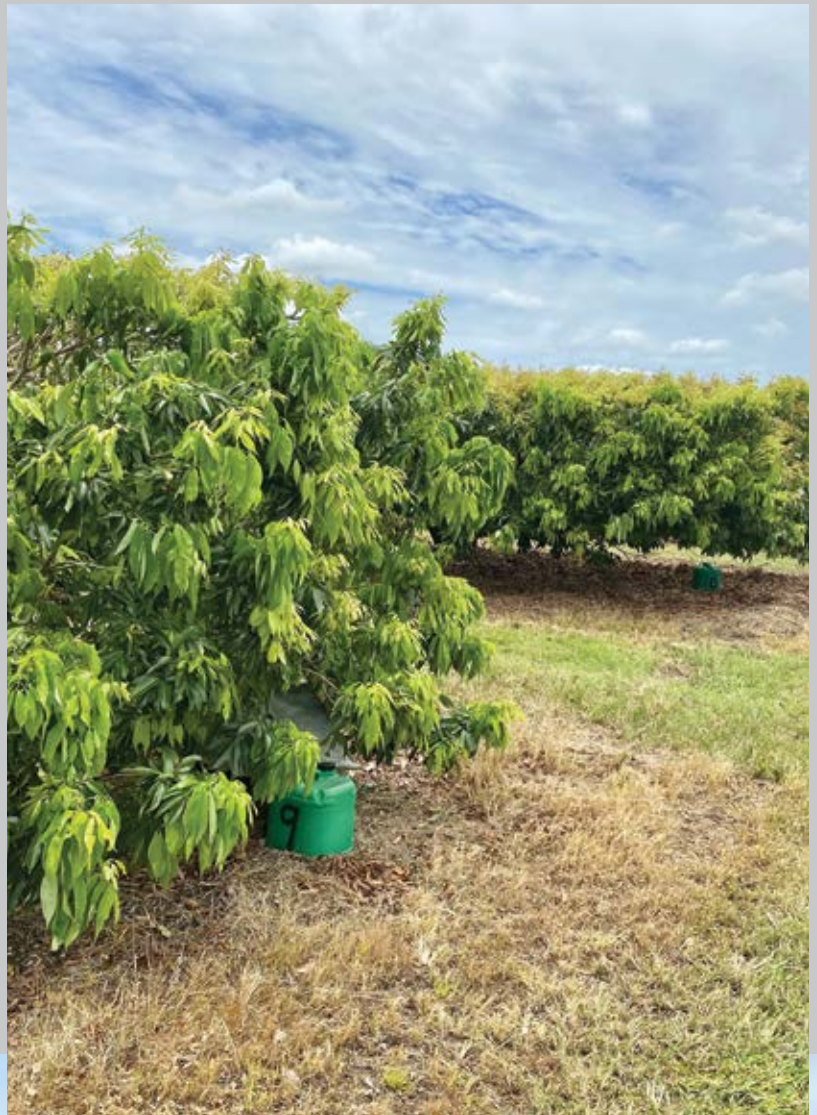
“As growers we had all of this information in our heads but having it on paper in front of us is so helpful when making decisions and prioritising actions,” she said.

“A good business plan is just as important to the success of your farm as knowing what is needed to grow your best crop.”

The ongoing pig incursions had the effect of ‘watering with a leaky bucket’. The Careys were continually repairing damage caused by the pigs and were not improving their situation. By prioritising the fence, the Careys are now able to make further developments to their farm and remain profitable and resilient in the face of drought.

Rita explained, “I will review the plan annually to help with planning ahead and budgeting.”

“Going ahead and completing projects will always be dependent on finances and how this lines up with each season’s outcomes but having the plan will let me be smart with my decision making as to what will be best for our farm business.”



Jim and Rita Carey grow lychees on 15 ha of land near Mutchilba, North Queensland.

Funding to continue best practice program in South East Queensland

Growcom has been funded \$1.1 million over the next three years for the continuation of the horticultural Best Management Practice Program, Hort360 in the Lockyer, Fassifern, Laidley, Bremer and Pumicestone catchments, working together with local growers to reduce sediment, nutrient, and pesticide loads.

The funding forms part of the Queensland Governments South East Queensland Investing in Our Environment for the Future Program 2022-25.

Queensland Fruit & Vegetable Growers (QFVG) CEO Rachel Chambers said she was pleased the good work and collaboration between the South East Queensland stakeholders can continue with this funding.

“It’s vital we invest in continually improving water quality through horticultural best practice,” Ms Chambers said.

“This funding will ensure the good work Growcom has accomplished on the ground, is able to further produce quality outcomes for industry and community alike.”

In addition to Growcom, Healthy Land & Water (\$2.156 million) and the Queensland Department of Agriculture and Fisheries (\$1 million) were also awarded funding to continue their programs.

Key outcomes from the funded water quality programs include:

- Delivering multiple assessments of erosion and sediment control practices across SEQ urban areas and conducting

training, field days, and aligning local government and the construction industry with best management practices to improve SEQ water quality.

- Targeting three kilometres of bioreactors at key locations in the Pumicestone region to dramatically reduce the amount of nitrogen flowing to waterways and Moreton Bay.
- Reduced sediment, nutrient and pesticides entering local waterways and flowing to the Pumicestone Passage and Moreton Bay through delivery of a seed-funding program, supporting farmers to implement sustainable land management and on farm practice changes.
- Producing innovative agronomic research to reduce nutrient and pesticide application in key food production areas in SEQ.
- Assuring the continued delivery of the SEQ Report Card and accompanying monitoring – building on more than 20 years of previous investment and trend analysis for this initiative.

Environment Minister Meaghan Scanlon said the grant program is SEQ’s leading investment in water quality projects that target on-ground actions to reduce sediment, and nutrient and pesticide emissions to waterways, Pumicestone Passage and Moreton Bay.

“The department has been funding initiatives with key partners to research, improve, monitor and report on SEQ water quality for the past 20 years and I am delighted to announce this funding to continue these programs,” Minister Scanlon said.

Partnership continued. Growcom will continue to deliver the horticultural best management practice program Hort360 in South East Queensland.



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Hort360 SEQ is funded by the Queensland Government Department of Environment and Science.





Horticulture in Reef catchments to benefit from phase 2 investment

Horticultural growers in Reef catchments are set to benefit from a renewed collaboration between Growcom and the Queensland Department of Environment and Science.

Growcom will receive \$3.3 million over four years to deliver the second phase of the successful Hort360 Great Barrier Reef program (Hort360 GBR) which will focus on boosting the productivity and profitability of horticultural growers.

A key component of phase one of the project was the voluntary uptake of Hort360 Reef Certification enabling industry to demonstrate best practice. The successful uptake of Reef Certification resulted in horticulture Reef regulations being deferred through to December 2024.

Hort360 Manager Scott Wallace said with further grower support and adoption of Hort360 Reef Certification Growcom is seeking to clearly demonstrate that Reef regulations need not be applied to horticulture.

Phase two of the project will continue to focus on assisting growers and industry to address environmental impacts and agricultural runoff from farmland entering the Great Barrier Reef lagoon.

“Growcom has identified through existing Hort360 data, that extension, training and technical support can reduce risks and optimise opportunities to provide lasting and positive outcomes to water quality in the Great Barrier Reef lagoon,” Mr Wallace said.

“This program will further develop best management practice in Reef catchments, incorporating improved standards through good scientific, education and facilitation practices.”

Queensland Fruit & Vegetable Growers CEO Rachel Chambers said natural resource management is an important issue for horticultural growers with much of Queensland’s fruit, vegetable, and nut production close to sensitive environments such as the Great Barrier Reef.

“We are pleased the Queensland Government is taking a holistic approach rather than a regulatory approach, as supporting growers to understand how their practices may impact the Reef and thereby be able to improve these practices, will offer greater long-term outcomes.”

The Hort360 Great Barrier Reef program is funded through to June 2026.



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Hort360 GBR is funded through the Queensland Government’s Reef Water Quality Program.





Victoria University researchers Ghowsalya Mahendrarajah and Ghofran al-Nasiri with sustainable packaging products made from vegetable waste.

VEGGIE WASTE OFFERS GREEN SOLUTION TO SINGLE-USE PACKAGING

Australia's mounting packaging stockpile could soon shrink with a little help from greener packaging made from vegetable waste.

With an Australian Government target for all packaging to be reusable, recyclable or compostable by 2025, Victoria University researchers have been looking at how agricultural waste from vegetables such as zucchini, broccoli, celery and lettuce could be used to create affordable and easily compostable packaging.

Known as 'biopackaging,' the global environment-friendly food packaging market is expected to reach about \$184 billion by 2026, according to Modor Intelligence as increasing bans on plastic and growing consumer awareness affect markets worldwide.

As a solution, polymer expert Dr Marlene Cran and her team have been working in the research labs at VU's Werribee Campus with the unusable produce provided by a nearby Werribee South market-farm. Leaves, stems, and rejected produce is normally used as animal feed, composted, or can be sent to landfill where it decomposes and produces methane gas.

Instead, the team has created a range of food packaging products using the waste vegetables.

VU researchers found celery's high cellulose content makes ideal food trays, whereas zucchini, broccoli and lettuce can be processed into thick films that could be suitable as a tray insert or

produce separator. Mycelium – the root structure of mushrooms – can be grown on the partially dried waste materials to make good replacement for Styrofoam boxes.

The team's goal is to use minimal interventions such as intensive drying or the use of excessive additives so that the processes are as natural and inexpensive as possible, and easier to scale-up in the future.

Pea starch has starring role in film-making

Away from the farm, the team is using starch waste material left over from the extraction of proteins from yellow peas to create a flexible film that could become the new plastic in a true circular economy.

"In future there could be protein powders or dried peas sold in a bag made from the leftover starch sourced from the vegetables... inside the bag. That's the dream," Dr Cran said.

Despite the lack of industry-grade testing facilities and the expense to test alternative packaging - meaning a possible long road ahead - Dr Cran says it just makes sense to replace throw-away packaging with sustainable natural products.

"Designing something that can compete on price and effectiveness with plastic and foam is the work of decades. But the investment needs to start now," Dr Cran said.

MUSHROOMS MAGNIFY MEMORY BY BOOSTING NERVE GROWTH

Researchers from The University of Queensland have discovered the active compound from an edible mushroom that boosts nerve growth and enhances memory.

Professor Frederic Meunier from the Queensland Brain Institute said the team had identified new active compounds from the mushroom, *Herichium erinaceus*.

“Extracts from these so-called ‘lion’s mane’ mushrooms have been used in traditional medicine in Asian countries for centuries, but we wanted to scientifically determine their potential effect on brain cells,” Professor Meunier said.

“Pre-clinical testing found the lion’s mane mushroom had a significant impact on the growth of brain cells and improving memory.

“Laboratory tests measured the neurotrophic effects of compounds isolated from *Herichium erinaceus* on cultured brain cells, and surprisingly we found that the active compounds promote neuron projections, extending and connecting to other neurons.

“Using super-resolution microscopy, we found the mushroom extract and its active components largely increase the size of growth cones, which are particularly important for brain cells to sense their environment and establish new connections with other neurons in the brain.”

Co-author, UQ’s Dr Ramon Martinez-Marmol said the discovery had applications that could treat and protect against neurodegenerative cognitive disorders such as Alzheimer’s disease.

“Our idea was to identify bioactive compounds from natural sources that could reach the brain and regulate the growth of neurons, resulting in improved memory formation,” Dr Martinez-Marmol said.

Dr Dae Hee Lee from CNGBio Co, which has supported and collaborated on the research project, said the properties of lion’s mane mushrooms had been used to treat ailments and maintain health in traditional Chinese medicine since antiquity.

“This important research is unravelling the molecular mechanism of lion’s mane mushroom compounds and their effects on brain function, particularly memory,” Dr Lee said.



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Deploying microscopic organisms to increase horticulture yields

Scientists are investigating whether root systems packed with certain combinations of tiny living things – or microbiomes – result in a more productive plant with the aim of developing new products to increase yield.

The \$1.4M, four-year project is being delivered through Hort Innovation and led by Murdoch University with co-investment from the CRC for Future Food Systems.

Using advanced computer technology, the researchers will identify a range of microbes associated with healthier, higher-yielding plants to select combinations that exhibit higher tolerances to stresses and develop these into new products that increase crop yield and therefore profitability of annual and perennial Australian horticultural crops.

Once collections of beneficial microbes are developed based on a sequence data-driven approach, they will be demonstrated at field sites, allowing for extension and training activities with growers.

Hort Innovation Chief Executive Officer Brett Fifield said developing new microbiome-based products could bring immediate and widespread benefit to horticulture growers across the country.

“Making the growing of fruit, vegetables and nuts more efficient for growers is a priority for a lot of horticulture industries,” he said.

“By applying microbiome-based products, growers can produce more from fewer plants, resulting in a greater per-hectare yield and reduced inputs. Ultimately the aim is to limit costs for Australian growers while producing more quality produce for consumers here and overseas.

“Arming growers with effective microbiome-based products will also see the environment benefit as growers could produce more with less.”

CULTIVATING NEW IDEAS IN HORTICULTURE

Hort Innovation has partnered with the Churchill Trust to develop tomorrow's leaders of the Australian horticulture industry.

Up to three Hort Innovation Churchill Fellowships are available nationally this year for topics related to horticulture. To meet the criteria, applicants must be proposing to explore topics that provide clear benefit to the Australian horticulture sector and, ultimately, to the wider community; and be transformational in nature for the horticulture industry in general.

For projects that are specific to a particular horticultural industry, the applicant must be from a registered levy-paying Australian horticulture business in that industry.

The Hort Innovation Churchill Fellowships are jointly-funded with the Winston Churchill Memorial Trust using Hort Innovation's Leadership Fund, as part of a strategic co-investment initiative.

[MORE INFO](#)



NEW MACADAMIA VARIETIES TO LOWER PRODUCTION COSTS

Macadamia growers could significantly reduce their labour costs in the future through new tree varieties that are shorter and enter production earlier.

The Hort Innovation-funded national macadamia breeding program led by Queensland Alliance for Agriculture and Food Innovation (QAAFI) has found one trait which produces a shorter tree variety and a second that triggers earlier nut production from young trees.

Dr Mobashwer Alam said the first trait involves reducing the height of mature trees from an average of 15 metres down to around five.

"This means pruning the trees is less labour-intensive and costly and harvesting the nuts is easier," Dr Alam said.

"The second trait reduces the time before new plantings produce nuts from five to three years, meaning growers will be earning an income sooner after the costly establishment of an orchard."

Trial plantings of trees with those traits are ongoing but there have already been significant improvements.

"So far yield with the new tree architecture has reached as much as seven kilograms per tree after just four years," Dr Alam said. "This equates to 2.1 tonnes per hectare nut-in-shell."

Hort Innovation Research and Development Manager Dr Vino Rajandran said the breakthroughs are a great example of grower levies in action.

These traits allow for the development of future high-density orchards that go into production early accelerating the potential return on investment for Australian grower," he said.

Dr Alam said the new tree traits would allow the macadamia industry to continue expanding.

"We have demonstrated we can acquire the expertise needed to make an industry-relevant genetic gain. That opens up an exciting new phase in macadamia breeding," he said.





Samphire, saltbush & seapurslane. PHOTO: Megan Pope.

Salty and sustainable – a bush food with business potential

A group of plants used by First Nations Australians as food, animal fodder and medicine could be a nutritious alternative to salt, according to University of Queensland research.

PhD candidate Sukirtha Srivarathan from the Queensland Alliance for Agriculture and Food Innovation (QAAFI) has found that edible halophytes have potential as a bushfoods business opportunity.

“Australian edible halophytes like samphire, seablite, saltbush and seapurslane have nutritional benefits and bioactive properties,” Ms Srivarathan said.

“They’ve been used for more than 65,000 years as food – especially during drought – because they grow all year-round.

“They’re a good source of protein and most of them are a good source of fibre, minerals and trace elements, especially calcium, iron, potassium and zinc, while some also have considerable amounts of folate (vitamin B9) and vitamin C.

“Now we’re looking at how we can use these plants in food production.”

QAAFI Senior Research Fellow Dr Michael Netzel said the salt-tolerant halophytes are a sustainable food source.

“Halophytes have a lot of bioactive compounds, so it’s a more sustainable and healthy choice to eat as a salad or side dish,” Dr Netzel said.

“It’s these little things; if you can replace something with something healthier rather than changing the whole diet, it can have an impact.

“For example, instead of table salt you can use halophytes as a freeze-dried powder condiment.”

The research was conducted through the ARC Industrial Transformation Training Centre for Uniquely Australian Foods at the request of a Western Australian First Nation community led by Bruno Dann and Marion Manson.

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Articles appearing in Fruit & Vegetable News do not necessarily represent the policies or views of QFVG.

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Padthaway, South Australia

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