

Fruitwise

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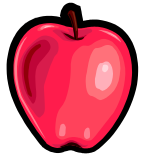
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NSW DEPARTMENT OF
PRIMARY INDUSTRIES



Fruit Drops

Do you have a great value adding idea?

Individuals, groups of producers and small to medium sized food processing businesses in regional Australia are eligible to apply for up to \$200,000 grants (matched funds) for projects that encourage food processing, set up regional networks and establish market contracts.

The Food Processing in Regional Australia Program (FPRAP) is a federal government initiative run through the Department of Agriculture, Fisheries and Forestry.

Recently 19 grants have been approved- including a business idea from a NSW fruit grower.

Applications for round Four close on the 31st of August 2006.

Further info is available online at <http://www.daff.gov.au/regionalfood> or by phone: **1300 794 550**

Do you or your workers need to learn new skills?

NSW DPI offers a range of training courses designed to meet the needs of people working in agriculture. PROfarm courses are either run at a location near you for groups of 12 or more, at the Murrumbidgee rural studies centre (Yanco) or Tocal College (Tocal in the Hunter Valley).

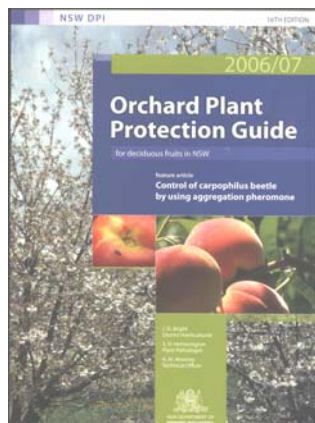
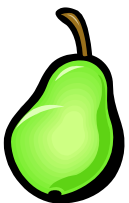
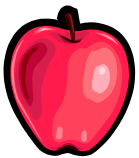
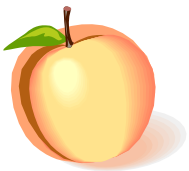
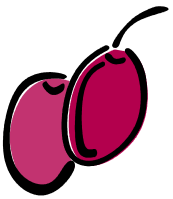
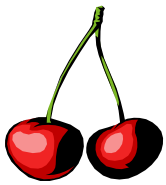
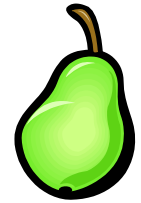
Follow the link to what courses are on offer.
<http://www.dpi.nsw.gov.au/agriculture/profarm>

The Guide is here- get yours!

The 2006-07 edition of the orchard guide is hot off the press. Normal delivery arrangements will apply in each district.

The first copy is free to commercial fruit growers. Additional copies may be purchased from the NSW DPI Book Shop. You can also download sections from the DPI website

Contact your local DPI horticulturist if you are having trouble getting your copy.



Important News from WORK COVER

Do you have a work cover NSW licence to operate equipment (e.g.: EWP, front end loader, forklift) issued before the 1st of April 1996?

If you have not already converted your pre- 1st April 1996 card (old style licence) into a National Certificate of Competency (NCOC), you must contact work cover now.

FROM THE 2ND OF SEPTEMBER 2006 OLD STYLE LICENCES WILL NO LONGER BE ABLE TO BE CONVERTED. After this date, you will need to apply for a new National Certificate of Competency, which may mean you have to undergo a full or partial assessment of competency.

Old style licences issued before the 1st of April 1996 will continue to be recognised until the 31st of August 2007, however after this date it will be illegal to work under an old card.

To convert your old card:

Take to any work cover office; a completed conversion form, your old licence and proof of ID. Conversion will cost \$30.

You can also do it via mail if you send JP certified copies of these documents to the address on the form.

Copies of the forms are available from the link below

<http://www.workcover.nsw.gov.au/OHS/NationalCertificatesCompetency/default.htm>

Or by calling
13 10 50.

NEW Primefacts on line

Primefacts (PDF format) can be downloaded from the links below:

Dithiocarbamate fungicides

<http://www.dpi.nsw.gov.au/aboutus/resources/factsheets/primefacts/?a=73979>

Olive Industry Overview

<http://www.dpi.nsw.gov.au/aboutus/resources/factsheets/primefacts/?a=71289>

Organic Certified Production with Bees

<http://www.dpi.nsw.gov.au/aboutus/resources/factsheets/primefacts/?a=68785>

Pesticides- a guide to their effects on honey bees

<http://www.dpi.nsw.gov.au/aboutus/resources/factsheets/primefacts/?a=65963>

Spined Citrus bug

<http://www.dpi.nsw.gov.au/aboutus/resources/factsheets/primefacts/?a=76733>

Clean Fresh Project Update

Lawrence Ullio
District Horticulturist
NSW DPI Menangle (EMAI)

The NSW Department of Primary Industries commenced a new pesticide residue survey of some fruit and vegetables in 2005. The project, known as Cleanfresh, monitors the pesticide residue status of a number of vegetables and fruit grown in NSW. Included in the survey are **nectarines**.

The objectives of the monitoring program are:

- Sample selected fresh fruit and vegetables and test for a wide range of pesticide residues,
- Provide information on pesticide residue results to cooperative growers,
- Develop a trace back program for growers with samples found to contain unacceptable high pesticide residue levels,
- Take advisory or regulatory action to ensure excessive residues do not recur,
- Develop advisory programs that assists industry to adopt best pesticide management practises and improve integrated pest management programs and
- Reduce residue detection and violation in selected crops.

The crops selected for the project were identified by the previous general pesticide residue survey undertaken from 1989 to 2004 as having high incidents of maximum residue limits (MRL) breaches. They were also selected by other criteria including production volumes, growing areas, dietary importance, export trade and new chemical use patterns.

CleanFresh program has two components; sampling and testing and an advisory program.

The sampling program is both crop and grower based. Produce is purchased at random from wholesalers and the growers market in Sydney Markets, retailers and road side stalls. Samples are sent to NATA accredited laboratory for analyses.

The samples are tested for the presence of a range of chemicals likely to be used on that crop. The program allows for the testing of over 110 chemicals including the does widely used in fruit production. They include insecticides such as organochlorines, organophosphates, carbamates, acaricides and synthetic pyrethroids, fungicides such as captan and iprodione and herbicides such as simazine and oxyfluorfen

The grower based sampling is an on-farm testing verification program where samples from a small number of cooperative growers are tested and results are matched with their spray records and farm management practices.

The advisory program will help identify common pesticide application and management issues that may cause excess pesticide residues on produce. A training program on best management practice for use of pesticide will be developed based on the findings of both residue and grower surveys.

How to prevent excess pesticide residues

- **Use only registered products**
- **Apply at the recommended rate**
- **Follow withholding period**
- **Test for pesticide residues as part of a quality assurance program**

The Cleanfresh project will continue until 2008.

Carpophilus information day for cherry growers

Jeremy Bright
District Horticulturist, NSW DPI
Orange Agricultural Institute

Carpophilus has long been a problem in stonefruit but until recently rarely a problem in cherries. Last years Orange district cherry crop had a large percentage of the crop destroyed by hail damage. This created an excellent opportunity for Carpophilus beetle. The beetle was a concern not so much for its damage to the fruit but more because it is an excellent vector of brown rot. An invitation was issued to Dr Mofakhar Hossain who is a leading authority on Carpophilus beetle, to visit Orange district to inform the growers about:

- Carpophilus life cycle.
- Damage and how to monitor Carpophilus activity.
- Making a funnel trap.
- Funnel trap as a decision tool for spraying
- Presentation of attract and kill system.
- How it is used, how it is made and a typical grid system for using it.



Dr Hossain demonstrates how to make a funnel trap to local cherry growers.

About 20 growers attended the day and were very impressed by the information Mofakhar had to offer. Mofakhar gave a demonstration to growers on how to make a simple funnel monitoring trap using apple juice and yeast.

Some interesting points from the day included:

- **Orchard hygiene is a major factor in reducing Carpophilus beetle.**
 - Carpophilus will easily over-winter in mummified fruit.
 - Carpophilus will not fly until the temperature is 22°C
 - The climate in Orange will make it extremely difficult for Carpophilus to survive through the winter.
- Carpophilus over-winter by emptying their stomachs and grouping together in a ball of beetles (aggregation).
 - Control programs using pheromones and monitoring stations should start at least six weeks prior to harvest.
 - Carpophilus will migrate to different varieties as they ripen.
 - Carpophilus will use non target fruit such as apples to survive.
 - Attract and kill is more effective, less expensive and safer to predators than spray controls.
 - There is still a lot we don't know about Carpophilus beetle.

