FRUIT AND VEGETABLES
CLEAN SAFE
PREMIUM QUALITY
Australia’s unique geography and commitment to quality are potent drivers of the nation’s A$8.6 billion horticulture industry.

Australia has an international reputation as a reliable supplier of some of the best fresh horticultural produce in the world. This reputation is enhanced by clean and green credentials forged by a world-class food safety management, quality assurance systems and the environmental stewardship of our farmers and land managers.

Strong safety and quality controls have boosted demand for Australia’s horticultural products in 2013 as growers exported nearly two million tonnes worth A$2.1 billion, up 7 per cent from a year earlier. This figure includes 440,000 tonnes of fresh fruit and vegetable exports worth A$703.5 million. Australia exports more than 90 fresh fruit and vegetable products to more than 60 countries.

The largest destinations are Hong Kong, Japan, the United States and Singapore, although many other countries and regions such as the Middle East, Pacific Islands and Europe are significant destinations for different types of fruit and vegetables.

Australia’s large geographical area covers a variety of geological and climatic zones, ensuring the availability of a broad range of fruit and vegetables for export virtually year round. In the case of produce with shorter growing seasons, Australia’s Southern Hemisphere location means that spring/summer occurs from September to February and autumn/winter from March to August, allowing Australia to provide counter-seasonal fruit and vegetables to Northern Hemisphere markets.

Australia’s position as an island continent has generated a long history of strict controls and research on pest and disease-resistant fruit and vegetables, as well as the declaration of pest-free zones within some parts of the country.

Proximity to Asia shortens transport times, allowing Australia to deliver fresher, more attractive fruit and vegetables to these markets by sea and air, often supplying in counter-seasonal months and in times of short supply. Fresh produce can be packed and airfreighted to Asian markets within 48-60 hours from harvest. Produce sent by sea in refrigerated containers can be in Asian markets within 12-20 days of harvest.

Traceability and quality assurance systems are compulsory in all export packing houses. Refrigerated storage and trucking to port are used in all production regions. Modern and efficient port facilities provide prompt delivery of consignments to export destinations.

In addition, Australia’s strength in research and development as well as its commitment to ongoing R&D and new production techniques assist the nation’s horticulture industry in meeting the changing requirements of dynamic customer markets. This ensures customers receive a product that is not only good to eat, but is also good for the environment.

This export capability statement provides an overview of Australian capabilities across a range of horticultural products. It includes information on seasonal availability, packaging, transport and the best months of the year to contact suppliers to ensure orders can be met.

Talk to your local Austrade representative for tailored advice and information on connecting with the Australian horticulture industry.
Australia’s vegetable industry generated around A$3.8 billion for the Australian economy and exported around A$248 million, or some 7 per cent of total production. All produce undergoes rigorous control and inspection processes. AUSVEG, which represents about 9000 vegetable growers in Australia, works closely with the nation’s biosecurity body, Plant Health Australia (PHA). The two groups have jointly appointed a dedicated biosecurity officer, underpinning Australia’s reputation as a provider of some of the safest, highest quality vegetable products in the world. Australian potatoes, carrots, cauliflower and broccoli are available year round, ensuring a fresh supply at any time of year and eliminating a need for long periods of storage. Australian potatoes, carrots, cauliflower and broccoli are available year round, ensuring a fresh supply at any time of year and eliminating a need for long periods of storage. Australia’s potato industry is made up of three sectors – fresh, processed and seed. Processed potatoes make up 56 per cent of the value chain, followed by fresh potatoes at 36 per cent, and seed, 8 per cent. The nation’s growers exported 36,343 tonnes of fresh or chilled potatoes in 2012-13, as well as 10,555 tonnes of processed potatoes. A wide range of varieties ensures a selection of sizes and shapes. In 2013, the nation’s growers of fresh carrots produced about 272,000 tonnes in 2013 and exported some 67,000 tonnes. All are regulated by internationally recognised, quality management and food safety systems. Australian growers also have a reputation for producing top-quality broccoli and cauliflower on the back of rigorous export protocols. They exported 2,287 tonnes of fresh or chilled cauliflower and broccoli in 2012-13. In addition, Australian-grown beans are unmatched in terms of appearance, texture and flavour. The high standard is due in part to a heavily controlled supply chain, which delivers a fresh, vibrant product. Australian growers exported 1,052 tonnes in 2012-13.

POTATOES
Varieties
Australia produces many varieties of potatoes, including many under licence.
Seasonal availability
All year
Best time to order
All year
Growing regions
All Australian states
Export centres
South Australia, Western Australia, Victoria
Packaging and transport
There is a wide range of packaging available.
Market Type
Australia exports potatoes for processing to Southern and Northern Asia; fresh are exported to South-East Asia, as well as the Middle East. Seed is a growth market.
### Introduction

### Carrots

- **Varieties**: Nantes
- **Seasonal availability**: All year
- **Best time to order**: All year
- **Growing regions**: All Australian states
- **Export centres**: Victoria, South Australia, Tasmania, Queensland, Western Australia

#### Packaging and transport

Packed in plastic bags inside cartons to maintain high humidity; shipped in refrigerated containers at low temperatures to prevent hair root growth. Cartons of 10kg and 25kg are shipped to the Middle East and 25kg cartons are exported to many markets in Asia.

#### Market Type

Fresh consumption; retail-ready packs available

### Beans

- **Varieties**: French and runner
- **Growing regions**: All Australian states except South Australia
- **Seasonal availability**: November to March
- **Export centres**: Queensland

### Broccoli/Cauliflower

- **Seasonal availability**: All year
- **Best time to order**: All year
- **Growing regions**: All Australian states
- **Export centres**: Queensland, Victoria, Western Australia

#### Packaging and transport

Broccoli are packed in polystyrene boxes with ice. Each dome-shaped head weighs about 500 grams and is free from disease and insects. Broccoli are deep green – not purple – and stem length is cut in proportion to width of the head. Leaves are removed. Cauliflower are packed 18-20 per carton, containing about 1 kilogram of white or pale creamy curd – no yellow or other colours are shipped. Heads are dome-shaped with no leaves. They are packed at exactly the right time – neither over nor under mature. All shipments are free of disease and insects.
Australian onion growers produced just over 300,000 tonnes of onions in the 2012-13 season. Production has decreased by 33 per cent since the 2011-12 season, which has helped remedy an oversupplied market.

Tasmania is the industry’s largest exporter with 95 per cent of its production being sent abroad to Japan, Europe and other countries.

There are several different types of onions.

- **Short Day**: Require a short amount of daylight (10-12 hours) to bulb and are generally grown in Queensland and New South Wales. Planting starts in February through May, and harvest starts in September.

- **Early Long Day**: Require a longer period (15 hours or more) of daylight to bulb and are generally grown in South Australia. Planting occurs in June and July for a March to April harvest.

- **Intermediate**: Require more daylight than short-day varieties but less daylight than long-day varieties (around 13 to 14 hours) per day to bulb.

  This approximates to regions south of 35 degrees latitude. These varieties are generally grown in southern states where planting occurs from May to August for a late November to March harvest.

- **Open Pollinated**: Open-pollinated varieties are the traditional varieties which have been grown and selected for many years for their desirable traits.

- **Hybrids**: A hybrid is made by crossing two different inbred or parent lines. Hybrid varieties are usually more uniform, have a high yield/packout and greater disease resistance than open-pollinated varieties.

### Varieties

<table>
<thead>
<tr>
<th>Onions</th>
<th>Varieties</th>
<th>Seasonal availability</th>
<th>Growing regions</th>
<th>Export centres</th>
<th>Market type</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WHITE ONIONS</strong></td>
<td>Bianca, Gladalan White, White Spanish and Mild Onions</td>
<td>Year round</td>
<td>Riverina New South Wales, South Australia, Victoria, Western Australia, Tasmania</td>
<td>Mainly Tasmania</td>
<td>Brown onion varieties are the most common and versatile so they are most suited for day-to-day household use.</td>
</tr>
<tr>
<td><strong>RED ONIONS</strong></td>
<td>Redshine, Redwing and Red Emperor</td>
<td>Year round</td>
<td>Riverina New South Wales, South Australia, Victoria, Western Australia, Tasmania</td>
<td>Mainly Tasmania</td>
<td></td>
</tr>
<tr>
<td><strong>BROWN ONIONS</strong></td>
<td>Creamgold and Murray Brown</td>
<td>Year round</td>
<td>Riverina New South Wales, South Australia, Victoria, Western Australia, Tasmania</td>
<td>Mainly Tasmania</td>
<td>Their very mild flavour makes them suitable for salads, sandwiches and other combinations using raw onions. They are mostly in demand over the summer months.</td>
</tr>
</tbody>
</table>

---
Citrus is Australia’s leading fruit export. In 2013, citrus exports totalled 170,000 tonnes worth A$190 million. More than 28,000 hectares of citrus are planted by about 1800 growers in every mainland state in Australia, with a variety of shapes and sizes available to meet a range of market requirements.

Australia’s diverse climate is ideal for producing a large range of sweet, safe and healthy citrus products virtually year round. Most production occurs in dry, inland river valleys with annual rainfall typically between 250 – 500 mm. The micro-climate in these regions promotes many positive attributes in citrus: excellent flavour, rich rind colour, good fruit storage life, and very little rind blemish from pests and diseases.

The industry also runs a quality program, which includes regular testing in markets to ensure quality standards are met. Growers continually test and develop their product mix to better align it with demand.

Australian citrus fruit’s sweetness and richness of colour is virtually unrivalled worldwide. For example, oranges sold in Japan and branded ‘Product of Australia’ command a significant price premium over oranges sourced elsewhere in a demanding market where retailers display only produce that is perfect in appearance and taste. Japanese demand for Australian oranges continues to increase, with 30,745 tonnes exported to Japan in 2012-13, a rise of 22.4 per cent over the same period a year earlier.
### Navel Oranges

**Varieties**
- Navelina, M7, Washington, Leng, Thomson, Late Lane, Chislett and Barnfield; blood oranges are available in limited quantities.

**Growing regions**
- New South Wales, Victoria, South Australia, Western Australia

**Seasonal availability**
- June to October

**Best time to order**
- May

**Export centre**
- South Australia, Victoria, New South Wales

**Packaging and transport**
- Australian oranges for export are typically packaged in 18-kilogram fibreboard cartons. Each shipping container has the capacity to hold 1260 cartons, or 22 tonnes, of fruit.

**Market type**
- Australian navels are arguably the sweetest and best coloured navels produced in the world. Class-1 navels are well-positioned in high-value Asian markets targeting consumers who demand sweet, high quality, safe and healthy food.

### Valencia Oranges

**Varieties**
- Hamlin, Salustiana and others

**Growing regions**
- New South Wales, South Australia, Victoria, Western Australia

**Seasonal availability**
- November to February

**Best time to order**
- October

**Export centre**
- South Australia, Victoria, New South Wales

**Packaging and transport**
- Australian oranges for export are typically packaged in 18-kilogram fibreboard cartons. Each shipping container has the capacity to hold 1260 cartons, or 22 tonnes, of fruit.

**Market type**
- Valencia is the most important commercial variety in the world. Valencia oranges are grown chiefly for the domestic juice market and minor fresh consumption. Only limited volumes are packed for export.

### Mandarins

**Varieties**
- Imperial, Honey Murcott, Afourer, Daisy, Hickson, Sunburst, Nova, Clementine and Satsuma

**Growing regions**
- Queensland and some regions to the south

**Seasonal availability**
- April to October

**Best time to order**
- March

**Export centre**
- All major Australian ports

**Packaging and transport**
- Mandarins are packed in 15-kilogram fibreboard cartons. Each shipping container has the capacity to hold 1260 cartons, or 22 tonnes, of fruit.

**Market type**
- Australian mandarins are sold into export markets for fresh consumption and are positioned at the high end in many Asian markets.
INTRODUCTION
POTATOES, CARROTS, CAULIFLOWER, BROCCOLI AND BEANS
ONIONS
CITRUS
CHERRIES
AVOCADOS
MANGOES
APPLES AND PEARs
TABLE GRAPES
SUMMERFRUIT (STONEFRUIT)
FURTHER INFORMATION

Australia’s cherry growers produce about 12,000 tonnes of cherries a year, and during the 2012-13 season, exports accounted for 25 per cent, or 3000 tonnes, of the total. Within five years, Australia is forecast to produce 15,000 tonnes of cherries. Australian cherries are sold to approximately 30 countries, with about 80 per cent of total exports going to Asia.

Australian cherries are known for their superior colour, which ranges from red to deep burgundy and signals health-promoting properties.

Strict quarantine regulations in place in the Australian state of Tasmania have led to its Area Freedom status for fruit fly both nationally and internationally. This recognition provides access to a number of international markets which have stringent import regulations in place, including Japan, South Korea and Taiwan. It is also recognised as free from fire blight, reducing the need for chemicals.

In Tasmania, cherry growers and packers are typically accredited by a recognised food safety and quality-assurance system. Its cherries are purchased worldwide, including countries in Asia, the Middle East and Europe.

CHERRIES

Varieties
Bing, Kordia, Lapin, Merchant, Regina, Simone, Stella, Supreme, Sweet Georgia, Sweetheart, Van

Growing regions
New South Wales, South Australia, Victoria, Tasmania

Seasonal availability
October to mid-February

Best time to order
March to October

Export centre
New South Wales, Victoria, South Australia, Tasmania

Packaging and transport
Cherries packed for export are in fully plastic lined cardboard cartons and shipped on pallets or AVs. Cartons holding 2 kilograms are packed 288 to a pallet or 576 to an AV, and 5kg cartons are 96 to a pallet and 252 to an AV. Cherries for export can be in stores in 48 to 72 hours if transported by air freight, or longer if protocol issues need to be covered.

Market Type
Australian cherries are exported for consumption and gift-giving. Their counter-seasonal availability features heavily in both categories. Consumption target markets are middle-class and affluent families in Europe, Asia and the Middle East that include fresh, healthy food in their diets. Target gift markets are Asia, where cherries are popular Lunar New Year gifts; and Europe, where Australian cherries are a feature of the Christmas holiday season. The Middle East is a growth market in this area.
Avocado production in Australia totalled about 55,000 tonnes in 2012-13, up from about 51,000 tonnes a year earlier. The nation’s range of climates assures year-round supply, with production from the southern regions increasing the availability of avocados throughout Australia’s summer months, December to February. Main varieties produced are Hass, which makes up about 86 per cent of production, and Shepard.

The environmental diversity of Australia’s various growing regions, along with the range of varieties, allows the Australian avocado industry to supply fruit year round to international markets.

Many growers belong to Avocados Australia, which actively works to identify and implement supply-chain improvements across the industry. For example, its online information system, Best Practice Resource, includes demonstration videos, ongoing training packages and other information to assist industry participants in delivering fruit that is as fresh as possible and of the highest possible quality. It also launched a quality-improvement program called Qualicado, which includes a central register of quality issues in the supply chain for action by industry.

Australian avocado growers have increased production, enabling them to raise the amount of fresh quality avocados available for export. Australia currently exports to a number of countries, particularly throughout Asia. Because Australia is close to Asia, our fruit travels shorter distances, arriving faster and in excellent condition.

AVOCADOS

<table>
<thead>
<tr>
<th>Varieties</th>
<th>Hass, Shepard, Reed, Sharwil and Wurtz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Growing regions</td>
<td>Queensland, New South Wales, South Australia, Victoria, Western Australia</td>
</tr>
<tr>
<td>Seasonal availability</td>
<td>All year</td>
</tr>
<tr>
<td>Best time to order</td>
<td>All year</td>
</tr>
<tr>
<td>Export centres</td>
<td>Brisbane, Sydney, Perth</td>
</tr>
<tr>
<td>Packaging and Transport</td>
<td>Australian avocados are usually packed into cardboard trays, which hold 5.5 kilograms of fruit per tray. Avocados delivered by air freight are transported on AV pallets which hold 250 trays or PP pallets, also known as air pallets, which hold 732 trays. When shipped by sea, avocados are picked and packed for delivery to the vessel in the shortest possible time, ensuring the best-quality fruit on arrival. Sea freighted pallets and trays are designed to encourage maximum air flow with a view to delivering the freshest possible avocados. A standard sea freight pallet holds 120 trays. A six-metre Reefer container holds 12 pallets, or 1440 trays. A 12-metre Reefer container carries 26 pallets, or 3120 trays. Australia’s exporters also pre-pack avocados with store labels, provide a foodservice grade, and develop custom packing on request.</td>
</tr>
<tr>
<td>Market type</td>
<td>Fresh consumption</td>
</tr>
</tbody>
</table>
Mangoes

Varieties
Kensington Pride, R2E2, Calypso, Honey Gold, Keitt

Growing regions
Northern Territory, Queensland, Western Australia (Keitt is grown in Queensland only.)

Seasonal availability
September to February

Best time to order
September to February

Export centre
Northern Territory, Queensland

Packaging and transport
Australian mangoes usually come in a 7kg tray, although 5kg trays may be available for specific export markets. Depending on the variety, each tray could contain 12-18 mangoes, although larger varieties may be 8-12 pieces of fruit per tray.

Market type
Fresh consumption and gift-giving
Australian growers produce 290,000 tonnes of apples and 126,000 tonnes of pears annually. Out of this total production, Australian growers export 3000 tonnes of apples and 6000 tonnes of pears. Advanced storage techniques allow them to supply the fruit year round. The main export window for pears is March to June, and the main window for apples is April to October.

The country has a long history of growing and exporting apples and pears. For example, the nation's growers have been exporting apples to Britain since the 1800s.

Australia has some natural advantages and expertise in breeding, growing, harvesting, storing and exporting premium-quality fruit all year round. Australia's diverse climate includes many temperate regions nationwide which are suitable for growing crisp, flavoursome apples.

In addition, the nation's growers offer a broad range of varieties. Some of the most popular were discovered or developed in Australia, including Granny Smith and Cripps Pink (traded internationally as Pink Lady™) apples.

Growers in Australia use modern controlled-atmosphere coldstores, another factor which enables them to supply all year round.

### APPLES

<table>
<thead>
<tr>
<th>Variety</th>
<th>Growing regions</th>
<th>Seasonal availability</th>
<th>Best time to order</th>
<th>Export centre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cripps Pink (Pink Lady™)</td>
<td>All</td>
<td>April to May</td>
<td>October to January</td>
<td>All Pink Lady™ exports must be handled by a licenced Australian Pink Lady™ exporter and a licenced importer. For more information, see pinkladyapples.com.au</td>
</tr>
</tbody>
</table>

**Packaging and transport**

Apples are exported in standard cardboard cartons with a minimum net carton weight of 18 kilograms. Bulk shipping is available where quarantine protocols allow. In most cases, arrangements can be made for customers with specific packing requirements.

**Market type**

Fresh consumption and gift-giving

### GRANNY SMITH

<table>
<thead>
<tr>
<th>Variety</th>
<th>Growing regions</th>
<th>Seasonal availability</th>
<th>Best time to order</th>
<th>Export centre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Granny Smith</td>
<td>All</td>
<td>March</td>
<td>October to January</td>
<td>All regions</td>
</tr>
</tbody>
</table>

**Packaging and transport**

Apples are generally exported in standard cardboard cartons with a minimum net carton weight of 18 kilograms. Bulk shipping is available where quarantine protocols allow. In most cases, arrangements can be made for customers with specific packing requirements.

**Market type**

Fresh consumption
### INTRODUCTION

FRUIT AND VEGETABLES

- POTATOES, CARROTS, CAULIFLOWER, BROCCOLI AND BEANS
- ONIONS
- CITRUS
- CHERRIES
- AVOCADOS
- MANGOES

#### APPLES AND PEARs

#### TABLE GRAPES

#### SUMMERFRUIT (STONEFRUIT)

#### FURTHER INFORMATION

---

#### APPLES

<table>
<thead>
<tr>
<th>Variety</th>
<th>Growing regions</th>
<th>Seasonal availability</th>
<th>Best time to order</th>
<th>Export centre</th>
<th>Packaging and transport</th>
<th>Market type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Royal Gala</td>
<td>All</td>
<td>January to February</td>
<td>October to January</td>
<td>All regions</td>
<td>Apples are exported in standard cardboard cartons with a minimum net carton weight of 18 kilograms. Bulk shipping is available where quarantine protocols allow. In most cases, arrangements can be made for customers with specific packing requirements.</td>
<td>Fresh consumption</td>
</tr>
<tr>
<td>Red Delicious</td>
<td>All</td>
<td>March</td>
<td>October to January</td>
<td>All regions</td>
<td>Apples are exported in standard cardboard cartons with a minimum net carton weight of 18 kilograms. Bulk shipping is available where quarantine protocols allow. In most cases, arrangements can be made for customers with specific packing requirements.</td>
<td>Fresh consumption</td>
</tr>
</tbody>
</table>

#### Fuji

<table>
<thead>
<tr>
<th>Variety</th>
<th>Growing regions</th>
<th>Seasonal availability</th>
<th>Best time to order</th>
<th>Export centre</th>
<th>Packaging and transport</th>
<th>Market type</th>
</tr>
</thead>
<tbody>
<tr>
<td>All</td>
<td>All</td>
<td>April</td>
<td>October to January</td>
<td>All regions</td>
<td>Apples are exported in standard cardboard cartons with a minimum net carton weight of 18 kilograms. Bulk shipping is available where quarantine protocols allow. In most cases, arrangements can be made for customers with specific packing requirements.</td>
<td>Fresh consumption</td>
</tr>
</tbody>
</table>

---

Variety: Apple Varieties

- **Royal Gala**
  - Growing regions: All
  - Seasonal availability: January to February
  - Best time to order: October to January
  - Export centre: All regions
  - Packaging and transport: Apples are exported in standard cardboard cartons with a minimum net carton weight of 18 kilograms. Bulk shipping is available where quarantine protocols allow. In most cases, arrangements can be made for customers with specific packing requirements.
  - Market type: Fresh consumption

- **Red Delicious**
  - Growing regions: All
  - Seasonal availability: March
  - Best time to order: October to January
  - Export centre: All regions
  - Packaging and transport: Apples are exported in standard cardboard cartons with a minimum net carton weight of 18 kilograms. Bulk shipping is available where quarantine protocols allow. In most cases, arrangements can be made for customers with specific packing requirements.
  - Market type: Fresh consumption

- **Fuji**
  - Growing regions: All
  - Seasonal availability: April
  - Best time to order: October to January
  - Export centre: All regions
  - Packaging and transport: Apples are exported in standard cardboard cartons with a minimum net carton weight of 18 kilograms. Bulk shipping is available where quarantine protocols allow. In most cases, arrangements can be made for customers with specific packing requirements.
  - Market type: Fresh consumption
## INTRODUCTION

**FRUIT AND VEGETABLES**

**ONIONS**

**CITRUS**

**CHERRIES**

**AVOCADOS**

**MANGOES**

### APPLES AND PEARS

#### TABLE GRAPES

#### SUMMERFRUIT (STONEFRUIT)

### FURTHER INFORMATION

---

## PEARS

<table>
<thead>
<tr>
<th>Variety</th>
<th>Packham’s Triumph</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Growing regions</strong></td>
<td>Victoria, South Australia, New South Wales, Tasmania</td>
</tr>
<tr>
<td><strong>Seasonal availability</strong></td>
<td>March to April</td>
</tr>
<tr>
<td><strong>Best time to order</strong></td>
<td>September to December</td>
</tr>
<tr>
<td><strong>Export centre</strong></td>
<td>Victoria</td>
</tr>
<tr>
<td><strong>Packaging and transport</strong></td>
<td>Pears are exported in standard cardboard cartons with a minimum net carton weight of 12 kilograms. In most cases, arrangements can be made for customers with specific packing requirements.</td>
</tr>
<tr>
<td><strong>Market type</strong></td>
<td>Fresh consumption</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Variety</th>
<th>Williams Bon Chretien</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Growing regions</strong></td>
<td>Victoria, South Australia</td>
</tr>
<tr>
<td><strong>Seasonal availability</strong></td>
<td>January to February</td>
</tr>
<tr>
<td><strong>Best time to order</strong></td>
<td>September to November</td>
</tr>
<tr>
<td><strong>Export centre</strong></td>
<td>Victoria</td>
</tr>
<tr>
<td><strong>Packaging and transport</strong></td>
<td>Pears are exported in standard cardboard cartons with a minimum net carton weight of 12 kilograms. In most cases, arrangements can be made for customers with specific packing requirements.</td>
</tr>
<tr>
<td><strong>Market type</strong></td>
<td>Fresh consumption</td>
</tr>
</tbody>
</table>
## PEARS

<table>
<thead>
<tr>
<th>Variety</th>
<th>Corella</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Growing regions</strong></td>
<td>Victoria, South Australia, Western Australia</td>
</tr>
<tr>
<td><strong>Seasonal availability</strong></td>
<td>March to April</td>
</tr>
<tr>
<td><strong>Best time to order</strong></td>
<td>September to December</td>
</tr>
<tr>
<td><strong>Export centre</strong></td>
<td>Victoria</td>
</tr>
<tr>
<td><strong>Packaging and transport</strong></td>
<td>Pears are exported in standard cardboard cartons with a minimum net carton weight of 12 kilograms. In most cases, arrangements can be made for customers with specific packing requirements.</td>
</tr>
<tr>
<td><strong>Market type</strong></td>
<td>Fresh consumption</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Variety</th>
<th>Josephine</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Growing regions</strong></td>
<td>Victoria, South Australia</td>
</tr>
<tr>
<td><strong>Seasonal availability</strong></td>
<td>March to April</td>
</tr>
<tr>
<td><strong>Best time to order</strong></td>
<td>September to November</td>
</tr>
<tr>
<td><strong>Export centre</strong></td>
<td>Victoria</td>
</tr>
<tr>
<td><strong>Packaging and transport</strong></td>
<td>Pears are exported in standard cardboard cartons with a minimum net carton weight of 12 kilograms. In most cases, arrangements can be made for customers with specific packing requirements.</td>
</tr>
<tr>
<td><strong>Market type</strong></td>
<td>Fresh consumption</td>
</tr>
</tbody>
</table>
INTRODUCTION

POTATOES, CARROTS, CAULIFLOWER, BROCCOLI AND BEANS

ONIONS

CITRUS

CHERRIES

AVOCADOS

MANGOES

APPLES AND PEARs

TABLE GRAPES

SUMMERFRUIT (STONEFRUIT)

FURTHER

INFORMATION

Warm, dry summers and deep, rich soils provide an excellent environment for Australia’s 1200 growers to produce sweet, world-class table grapes.

Table grapes are one of Australia’s most valuable horticultural exports with more than half of production destined for international markets. Australian growers produce 120,000 tonnes of table grapes per year. Exports totalled 70,000 tonnes in 2013. Australia’s geographical spread of production ensures a relatively long growing season, with fresh table grapes available from November to May.

A national biosecurity plan has recently been adopted by the wine, dried and table grape industries of Australia. The plan allows industries to minimise the risk of exotic pest incursion and respond effectively to threats, should they eventuate.

Government research and development agencies and private consultants work with growers to provide technical information regarding best management practices to develop the industry. The Australian Government matches all research spending by the sector’s peak industry body, the Australian Table Grape Association.

Australia’s export grapes are grown in regions with hot, dry days and cool nights. These conditions help maximise colour and sweetness of the fruit, providing the consumer with a product with superior appearance and flavour.

TABLE GRAPES

Varieties

Green seedless
Menindee Seedless, Sugaone, Thompson Seedless

Green with seeds
Calmeria

Black semi-seedless
Autumn Royal, Magic Seedless

Red seedless
Flame Seedless, Ralli Seedless, Crimson Seedless, Scarlotta Seedless®

Red with seeds
Red Globe

Growing regions
Queensland, New South Wales, Victoria, South Australia, Western Australia

Seasonal availability
Late November to May. Peak season February-March

Best time to order
December to June

Export centre
Queensland, New South Wales, Victoria

Packaging and transport
Australian grapes have outstanding internal quality and ship exceptionally well at extremely low temperatures. Travel time to major export markets is extremely short. Grapes can be airfreighted overnight. If shipped by sea, they arrive within 15-20 days.

Market type
Consumption and gift-giving
INTRODUCTION

POTATOES, CARROTS, CAULIFLOWER, BROCCOLI AND BEANS
ONIONS

CITRUS

CHERRIES

AVOCADOS

MANGOES

APPLES AND PEARS

TABLE GRAPES

SUMMERFRUIT (STONEFRUIT)

FURTHER INFORMATION

Australian peaches, nectarines, plums and apricots are some of the world’s best eating fruit thanks to Australia’s leading horticultural practices. The many varieties of yellow and white flesh nectarines and peaches and red and black plums, coupled with the diverse growing areas, enable growers to export a selection of varieties between November and April.

Most of Australia’s peach and nectarine exports are yellow-fleshed varieties, although white-fleshed fruit is also exported to certain markets, particularly at the beginning and end of the season.

Australian summerfruit is produced in approximately 26 regions in all states across the country. Australia is free from some of the world’s major agricultural and aquatic pests and diseases and produces high-quality summerfruit under clean, green and safe supply conditions. Chemical use is minimised, and markets concerned about the use of agro-chemicals can be confident that Australian summerfruit is produced to the highest standards for reduced pesticide use.

Australia has very strict food safety standards that apply to retail, wholesale, exporting and processing. These standards are developed jointly by leading Australian retailers and Food Standards Australia New Zealand (FSANZ). All reputable Australian summerfruit producers operate an independently audited HACCP-based food safety system. These systems cover all facets of production and include periodic testing of fruit to ensure it complies with maximum residue level requirements in proposed destination markets.

Australia’s warm climate and hot, dry summers promote sweeter, juicier summer stonefruit, and its proximity to Asia enables lower freight costs and better access to fresh markets in the region.

SUMMERFRUIT (STONEFRUIT)

Export centres

Victoria, South Australia, Western Australia, New South Wales

Packaging and Transport

Summerfruit for export is packed in single-layer trays of about four kilograms (kg) each. Fruit of about 47 millimetres (mm) in diameter could have up to 52 pieces per tray, whereas fruit that is 93mm in diameter would have about 12 pieces per tray. The trays are packed in bulk-fill cartons of 5kg or 10kg. The cartons are transported by air freight LD3 or shipping container for sale at the wholesale or retail levels.

Market type

Consumption and gift-giving
FRUIT AND VEGETABLES
PEACHES
(White and Yellow)

Varieties
- Ivory Duchess, Snow Angel, Pearl Princess, Snow Beauty, Klondike White, Snow Fire, April Snow, Spring Princess, Bright Princess, August Flame, Sweet Dream

Seasonal availability
- October to April

Best time to order
- December to March

NECTARINES

Varieties
- White Nectarine Varieties:
  - Polar Light, Snow Flare 21, May Pearl, Arctic Star, Diamond Pearl, Spring Pearl, Kay Pearl, Giant Pearl, Bright Pearl, Candy Pearl, Fire Pearl, Grand Pearl, Arctic Pride, Regal Pearl, August Pearl, Arctic Snow
- Yellow Nectarine Varieties:
  - Zee Fire, Rose Bright, Diamond Bright, Kay Sweet, Honey Blaze, Honey Fire, Honey Kist, June Sweet, Spring Bright, Red Bright, Grand Bright, Grand Candy, Grand Sweet, Honey Royale, July Bright, Pacific Sweet, Summer Fire, Fire Sweet, Western Sweet, August Bright, Honey Deeva, August Fire, August Red, Autumn Bright, September Red, September Bright

Seasonal availability
- October to April

Best time to order
- December to March

PLUMS
(White and Black)

Varieties
- Black Diamond, Amber Jewel, Fortune, September Candy, Staruby, Tegan Blue

Seasonal availability
- January to early May

Best time to order
- January to April

SUGAR PLUMS

Varieties
- D’Agen, Moyer, Tulare, Sierra Sweet

Seasonal availability
- January to March

Best time to order
- January to February

APRICOTS

Varieties
- Earlicot, Poppicot, Castlebrite, Helena, Honeycot, Rival, Robada, Orange Red, Solarmate, Autumn Glo

Seasonal availability
- November to February

Best time to order
- December to early February
**INTRODUCTION**

**POTATOES, CARROTS, CAULIFLOWER, BROCCOLI AND BEANS**

**ONIONS**

**CITRUS**

**CHERRIES**

**AVOCADOS**

**MANGOES**

**APPLES AND PEARS**

**TABLE GRAPES**

**SUMMERFRUIT (STONEFRUIT)**

› **FURTHER INFORMATION**

The following organisations are some of the government and industry bodies involved in the horticulture industry in Australia.

Contact your local Austrade representative to connect and partner with the Australian horticulture industry.

**INDUSTRY ASSOCIATIONS**

- Australian Horticultural Exporters Association is a national member-based organisation formed to promote the development of the export and import of fresh horticultural resources.
  
ahea.com.au

- Horticulture Innovation Australia Limited works in partnership with the horticultural industry to deliver research, development and marketing programs.
  
horticulture.com.au

- Onions Australia is the national industry association for the country’s 380 onion growers. Membership includes growers, packers, agronomists, researchers, horticulturalists and many related Australian agricultural businesses.
  
onionsaustralia.org.au

- AUSVEG is Australia’s peak industry body representing the interests of about 9000 of the nation’s vegetable and potato growers.
  
ausveg.com.au

- Citrus Australia is the peak industry body for the country’s growers of oranges, mandarins, lemons, limes and grapefruit. More than 28,000 hectares of citrus are planted by about 1900 growers in every mainland state in Australia.
  
citrusaustralia.com.au

- Cherry Growers Australia Inc is a national, member-based organisation that represents the interests of its member states and orchardists. As the peak industry body of more than 500 cherry growers across Australia, CGA addresses their issues through its representative and lobbyist roles.
  
cherrygrowers.org.au

- Avocados Australia represents Australia’s avocado growers, as well as input suppliers, supply chain participants, exporters, retailers and others affiliated with the industry.
  
industry.avocado.org.au

- The Australian Mango Industry Association is the peak industry body for growers and businesses affiliated with the production, sale and transport of the fruit.
  
industry.mangoes.net.au

- Apple and Pear Australia represents the nation’s commercial growers of apples and pears. As the peak industry body, APAL advises on the use of members’ levies for research and development initiatives, as well as marketing efforts.
  
apal.org.au

- Summerfruit Australia Ltd is the peak industry body for growers of peaches, apricots, nectarines and plums and works closely with other interested groups, government and supply chain partners to maximise profitability for the industry.
  
summerfruit.com.au

- Australian Table Grape Association is the peak industry body representing commercial table grape growers from across the country.
  
australiangeaptes.com.au

**CENTRES OF RESEARCH**

- CSIRO is Australia’s national science agency and one of the largest and most diverse research agencies in the world with health activities including both health services delivery and preventative health.
  
csiro.au

- Australian universities are also at the forefront of developments in areas of horticulture.
FRUIT AND VEGETABLES
The Australian Trade Commission – Austrade – contributes to Australia’s economic prosperity by helping Australian businesses, education institutions, tourism operators, governments and citizens as they:

- develop international markets
- win productive foreign direct investment
- promote international education
- strengthen Australia’s tourism industry
- seek consular and passport services.

Austrade helps companies around the world to identify and take up investment opportunities in Australia as well as to source Australian goods and services.

Our assistance includes:

- providing insight on Australian capabilities
- identifying potential investment projects and strategic alliance partners
- helping you to identify and contact Australian suppliers.

[info@austrade.gov.au](mailto:info@austrade.gov.au)