

August 2018

Welcome to the Members Only Winter edition of

Nuts & Burrs



Presidents Report

Hello and welcome to the CAI Members Only Winter edition of the Nuts and Burrs newsletter. Well it has been yet another year of ups and downs for chestnut growers. After what was generally regarded a pretty good year for many growers in 2017 this year has been a bit more challenging. With most of NSW still in the grips of a severe drought, the season has been very difficult for many and we all hope that the drought breaking rains that will eventually arrive, do so very soon.

In the main growing region of NE Victoria there had been good rain events up until February when a spell of hot dry weather extending into April with some very warm days experienced during harvest. Initially the harvest seemed to go well with few reports of internal rots, however as the season continued and stored nuts were being sent to market some instances of rots were being reported. Although this year it has not appeared to be an industry wide problem, it is still of serious concern and research into nut rot must remain our highest priority.

The other serious issue we are all facing is the eradication of chestnut blight. With the detection of 5 infected trees last October the current eradication plan has been suspended and Agriculture Victoria has declared that chestnut blight is no longer technically feasible to eradicate. The CAI Executive has outrightly rejected Agriculture Victoria's position maintaining the view that chestnut blight is still very much contained to 2 locations in the Ovens Valley and is still able to be eradicated.

Members of the Executive Committee has been working very hard to ensure the eradication of chestnut blight is successfully achieved. Many meetings with government agencies have been held and local politicians have been briefed. Our IDO Trevor Ranford has spent many hours compiling extensive documents to support our case for eradication and Trevor has included a more detailed update on the chestnut blight situation in his IDO report. There will also be an industry update on blight after the AGM to be held

in conjunction with the Tri-Nut Conference being held in Beechworth on Friday 7th September and I would urge all growers to attend.

At the AGM the issue of changes to the levy split will again be on the agenda. At last year's AGM support was given to increasing the amount of levy for R&D and decreasing the amount of levy for Marketing however, the Executive Committee decided to wait to see if any changes to the 1c/kg blight levy was also necessary, however the Executive Committee now believe the change to the levy split needs to proceed to ensure much needed funds are available for R&D projects. A more detailed discussion paper on the levy split issue will be circulated to growers prior to the AGM.



TRI-NUT
CONFERENCE 2018

Together we are NUTS about our industry!

As I mentioned the 2nd Tri-Nut Conference is being held in Beechworth on September 7th-9th, bringing together chestnut, walnut, and hazelnut producers from all over the country. The first Tri-Nut Conference was held in Launceston, Tasmania in 2016 and was deemed a huge success by many who attended, and Tri-Nut Conference Coordinator Trevor Ranford has worked hard to again put together a great weekend with machinery and sponsor displays, technical presentations and farm walks over the 3-day event. If you have not registered yet I would urge you to do so as it is sure to be a great opportunity to catch up on the latest things happening in the world of nut trees.

I look forward to seeing as many members as possible at the AGM and Conference.

Good growing.

Brian Casey
CAI President

Marketing Report

Firstly, I would like to welcome to this issue of Nuts & Burrs Kylie Guest to the Marketing Subcommittee. Kylie has considerable knowledge in marketing chestnuts and has already inspired our team with her enthusiasm and some great ideas. Welcome Kylie, to our chestnut family.

One of the greatest challenges the Australian chestnut industry is confronted with when marketing fresh chestnuts is 'knowledge' or seeming lack of it. This leathery skinned nut is still, to many, a baffling mystery to be unravelled. 'What do you do with it', 'How do you cook it', 'What does it taste like', 'How long have they been around' and 'What is the best way to store them?' These questions continue to resonate with stallholders at markets, festivals, retail stores, and while a considerable amount of progress has been made in Australia, to provide consumers comprehensive answers, much much more needs to be achieved, if they are to be consumed as a staple as is the case with our counterparts in Asia and Europe.

If, and when the industry can overcome this overwhelming obstacle of 'knowledge' the next Mount Everest to conquer would be 'Consistent Excellent Quality' and both need to be resolved very quickly, simultaneously, and unequivocally if this industry in Australia is to grow and benefit its' growers. Otherwise, the industry as the past few years have demonstrated will struggle amidst a lack of confidence in its product and lack of knowledge.

To measure some of the progress that has been achieved in Australia in providing information to consumers, the chestnut industry has over the years, conducted consumer surveys. Recently, an online survey undertaken by MacTavish West P/L in late February 2018, subsequently followed up by two consumer focus groups in Hobart Tasmania, endeavoured to measure the current level of knowledge and perceptions surrounding chestnuts, it also provided an opportunity to gain an insight into consumer retail packaging preferences.

In summary, some of the findings were:

- Most consumers store chestnuts on the kitchen bench-top and have unrealistic expectations of a chestnuts shelf life
- Consumers prefer purchasing loose chestnuts with minimal packaging
- Paper and cardboard were preferred packaging over plastic alternatives

- Consumers preferred to see and touch the product to determine quality
- More 'How to' information was cited by consumers as important

Participants in the Focus Groups were chosen to represent the views of the larger consumer population. Answers to two main questions were sought, to understand from the participants how they viewed chestnut quality in terms of flavor and taste, and how they viewed the effectiveness of current retail chestnut packaging and displays.



Chestnut Chat focus group – Hobart Tasmania – March '18

Some additional conclusions were:

- Participants believed that the current availability of chestnut recipes was good.
- Good chestnuts were viewed as firm, shiny, big, brown skin not too dark
- Additional packaging was viewed as more acceptable by consumers only with value-added chestnuts
- The need to educate consumers about the importance of cool chain storage was borne out by the Focus Groups and was viewed as important and requiring reinforcing
- Consumers in the groups viewed chestnuts as being all the same. This highlighted a potential marketing opportunity by promoting chestnuts for their unique quality characteristics, for example easy peelers, or better for roasting or boiling.

While some of these findings were not unexpected, it was evident by these Focus Groups that Chestnuts Australia are slowly educating consumers, on quality, cool chain storage, packaging, and shelf life.

Marketing Plan 2018/2019

The Chestnut Marketing Subcommittee commissioned Sue Dodd to develop 5 new

recipes for 2018/2019. A couple of images to whet your appetite below;



Chestnut Brownies



Chestnut, Maple butter

It was agreed at a recent committee meeting to produce two, four-page brochures, choosing two recipes from the five recipes developed. One being a chestnut and maple butter spread, and the other either a chocolate brownie or a chestnut cranberry and bacon stuffing mix.

The Subcommittee also unanimously agreed to continue to support CAI in applying for funding for Tanya Edwards, to continue her role in supporting the marketing program, and her role in coordinating festivals and their participation.

The Subcommittee agreed to consider as a packaging concept a chestnut paper bag, which could be utilized to assist purchases in stores, similar to the way the mushroom industry have adopted the mushroom bag.

Members again agreed that there was good value in the pre-season and in season media releases. These media releases along with a product drop, were seen as important for consumers to bring chestnuts and the chestnut season top of mind. The media releases were also seen as an important way of engaging media by providing story leads prior to and during the season.



Product drop – in season 2018 – presented beautifully – thank you Sue!

I would like to thank everyone who have assisted the Marketing Subcommittee with their time, labour at festivals, and helpful marketing suggestions. Thank you.

Luciano Cester

Marketing Subcommittee Chair

CAI Industry Development Officer Report - August 2018

Tri-Nut Conference

The upcoming Tri-Nut Conference – 7th to 9th September 2018 at the George Kerferd Centre, Beechworth, Victoria will focus on a number of broad issues including:

- Biosecurity
- Technology in the orchard to assist management practices – precision horticulture
- Soil health

Specific chestnut reports will include the results of the:

- Non-Invasive fingerprinting of Nut rot
- Chestnuts: What consumers think about them and how to store and present them to maximise quality and potential sales
- Trials on Modified Atmosphere Packaging

In addition, there will be great opportunities to network with other walnut and hazelnut growers and learn what these industries are undertaking in a range of research areas. Please register early.

Chestnut Blight

The finding of additional infected trees in October 2017 has resulted in a review of the chestnut blight eradication program. Throughout 2018 Chestnuts Australia Inc. (CAI) has been pushing for time to review a number of options and associated issues and be in a position to put an effective and cost-efficient program to the Federal and State agencies that would continue to drive the eradication of this exotic chestnut disease.

While CAI is waiting formal confirmation of a time extension it is working behind the scenes to bring together past, current and new information that supports our current thinking.

The CAI Blight Coordinating Committee strongly supports the following:

- Blight is still contained to the original outbreak areas and the existing IP's have very strong linkages to the original heavily infected orchards
- There are no heavily infected orchards left and it is highly unlikely we will ever find large numbers of multiple active cankers in an orchard again
- It is also therefore highly unlikely that blight will ever be spread organically
- The risk of blight being spread by manual pathways is very low given the high biosecurity awareness in the industry over the last 7 years
- That there is no credible scientific evidence to change the current 2-year latency period for chestnut blight
- Given the high classification of the organism *Cryphonectria parasitica* that all parties agree that eradication of the disease within Australia is still the ultimate objective.

It is worth remembering and reminding your employees, friends and associates that chestnut blight is in the same disease category as:

- *Erwinia amylovora* – Fire blight of apples and pears
- *Xanthomonas axonopodis* pv. *citri* – Citrus Canker
- *Xylella fastidiosa* – Pierce's disease of grape vines.

In the coming period CAI will be presenting a 'CALL TO ACTION' to all growers to assist with:

- a) property self-assessment
- b) area-wide spring survey.

The coming period across September to November is an ideal time to inspect your trees and look for symptoms as shown in the following 2 photos.



If you find such symptoms, please report them.

A more detailed report on the way forward will be made at a Chestnut Blight meeting after the CAI Annual General Meeting on Friday 7th September 2018 at the George Kerferd Conference Centre.

Technical Bulletins

Recently you would have received a number of new technical bulletins. Hopefully you found them of value/interest. I am working on a number of new ones and once completed they will be emailed to you as well as being placed on the CAI website. If you have specific topics of interest that you would like a bulletin prepared, please let me know.

HARPS/QA/Food Safety

Recently there was a request for industry support/assistance in relation to the implementation of HARPS – Harmonised Australian Retailer Produce Scheme. CAI are currently looking to establish the grower/packer interest and if there is enough we will pull together an information session. Please look for the special notice on HARPS and respond ASAP.

Trevor Ranford

CAI Industry Development Officer
Chestnuts Australia Inc.

Member Snapshot



Hi everyone! I'm Kylie Guest and I've recently been invited to join the chestnut Marketing Subcommittee and am keen to help out. I married into a chestnut family and quickly learned that Easter has nothing to do with chocolate and everything to do with chestnut harvest!

My husband Joel & myself manage Sawyer Rd Farm in Samaria, North East Victoria. It has about 1000 trees that were planted in 2010. We planted another 1000 the following year but they were so badly damaged by dear, they didn't survive. Our focus this year will be grafting on a few of the trees that haven't produced any fruit.

I have a passion for social media and trying to spread the word about chestnuts in general whilst promoting Sawyer Rd. You can catch up with all our farming adventures including our kids Bo and Macey on Instagram and Facebook.



Instagram post – a family affair!

I try to post regularly farming experiences, recipes and general chestnut info. I chat to chestnut farmers from all over the world who are interested in our farming practices and have plenty of questions. They especially love photos with Australian things such as fauna and animals like kangaroos.

We do a boutique style of chestnut delivery and deal directly with our customers which has been really interesting getting direct feedback about our chestnuts and seeing how they like to eat and cook them. Our customers send us photos of their recipes and love sharing them with friends. I actually forgot to tell one customer about scoring them first and she rang to tell me how she nearly had a heart attack when they exploded in her oven!

If you're on social media, make sure you say hi!

<https://www.facebook.com/sawyerrdchestnuts/>

<https://www.instagram.com/sawyerrdchestnuts/>

Editor's Note: Kylie and Joel were new members to CAI in 2018, and subsequently Kylie was invited to come onto the Marketing Subcommittee and thankfully agreed! Thanks to Kylie for providing a little bit of background on herself and the family by means of this article. Both Kylie and her husband Joel volunteered at both festivals that CAI used as marketing promotions this season. CAI thanks everyone for their participation at these events!

CAI Office News

- Welcome New Joint members - Matthew Vaughan & Nicki Letts - purchased 300 tree Orchard, Wandiligong/Joel & Kylie Guest - manage a property in Samaria NE Victoria – 1000 tree orchard and Chris & Athena Eliopoulos of Enfield NSW. New single member – Julie Killick – 10-acre property at Yahl, South Australia. Welcome aboard!
- Members don't forget to check the Members Only section of the industry website under members news regularly for updates and new information www.chestnutsaustralia.com.au/industry
- Office Hours for Tanya – Wednesday 1pm – 5pm & Friday 9am – 1pm
- Update on CAI marketing assets (fire roaster/gas roaster/electric roasters x 2) – now available for hire by members (when

not in use by CAI) - \$55.00 hire fee per item, per event, per day/Copy of Public Liability Insurance to be provided/Signed waiver required/All bookings need to go through the Office to keep track of everything (no private arrangements!!). To book for your event or for more information phone Tanya (03) 5751 1466



For hire

- Instagram – I am always looking for current photos from around the orchard to share on Instagram, everything is of interest to consumers these days! If you have a photo to share, please text to Tanya on 0428 521 326
- Is your business on Facebook? Please shoot me an email and I will forward to our Marketing Consultant Sue Dodd so she can tag you into any marketing opportunities
admin@chestnutsaustralia.com.au
- Make a note in your diary the CAI AGM is to be held on Friday 7th September at the George Kerford Hotel, Beechworth, in conjunction with the 2nd Tri-Nut Conference being held on 7/8/9 September 2018
- CAI are updating our records, is your farm address different from your home or postal address? How many trees are now planted in your orchard? We would appreciate if you could pass on this information. Thank you
- Do you have a favorite chestnut recipe? What do you do with chestnuts that you can recommend to others? Any tips or tricks? Are you gluten free? Have you developed any recipes that you would be happy to share? We would love to hear from you! Sent through your recipes and a photo to
admin@chestnutsaustralia.com.au

- Recently several members with Bigpond email address reported problems receiving emails from CAI. Our technical adviser suggested doing the following: the issue may be emails are being accepted by Bigpond but being put into a junk folder, not the junk folder of your email account but the junk folder on your server (webmail account). To check this junk folder the end client (with the Bigpond email account) needs to log into the Bigpond webmail (with their email account and password) and check the junk folder there. If the emails are in there you can mark the emails as not being junk and hopefully in future said emails get through to you!

2nd Australia New Zealand Biochar Conference

(ANZBC18) will be held at Southern Cross University Gold Coast Campus on August 14, 15 & 16. It is a 3 Day Networking event designed to Build Viable Biochar Industries in ANZ.

<https://anzbc.org.au/>

2018 Seasonal Reports

Orange, NSW

David Ogilvy

Just when you think you have seen it all, up comes 2018. The driest winter since records began, a very poor spring, followed by a fiercely long hot summer with bushfires all around.

Then when the harvest was about to commence a big hailstorm struck and removed about 10% of the leaves and left a thick layer of ice on the ground. The effect of this was to stop the trees dead in their tracks causing the harvest to be delayed by more than a week.

Despite all of this and the necessity of having to irrigate throughout the harvest to get the nuts to drop, the quality was excellent with little or no rot.

The average temperatures throughout the harvest were approx 8C above normal in other words in the low to mid-thirties. This caused some of the nuts to ferment on the trees requiring a sharp nose and eagle eye to extract them during the sorting process. In addition, some could not be harvested in time and it was necessary to destroy them using a mulcher and start again.

An interesting observation was that the Red Spanish variety had only two nuts to each burr despite an excellent pollination period and no changes to the orchard. It appears to me that the trees re-acted to their being no sub soil moisture during the pollination period. The other effect of this was that almost no nuts of this variety fell free of the burr there not being enough pressure to split the husk.

On the marketing side we entered some Bouche de Betizac nuts in The Sydney Royal Easter Show as part of the NSW Western Region Exhibit who won the fresh fruit and nuts section. Also, three Orange restaurants had chestnuts on their menus throughout the season ranging from chestnut torte to chestnut ice cream.



Ogilvy's prize-winning Bouche de Betizac – Good looking nuts!

In summary though the size was generally down a little it was a high-quality season despite the elements with little or no rot after an almost totally dry blossom period.

Stanley, NE Victoria

Helen McIntyre

Stanley Plateau's bountiful autumn harvest of berries, grapes, apples, walnuts, hazelnuts and chestnuts - and one giant pumpkin - finally finished in May. Stanley's landscape is stunning with its late May yellow-gold nut groves.

Several Stanley chestnut growers celebrated the end of harvest at Chestnuts Australia Inc's marquee and open fire roaster at the fabulous La Fiera festival at Myrtleford on Saturday May 19th. Growers cut and roasted 220kg of De Coppi chestnuts for keen consumers, and another 280kg were sold fresh. Half a tonne all up!!! Thank you to Chris Chambeyron, Brian and Jane Casey, Joy and Andrew Hall, Dave (and myself), Tony McDonald, John Morton, Michael Brain, Mike Novak & Jill Shennan, Richard Guthrie, Anna

Cester, Rohan & Deanne Whelan, Joel & Kylie Guest, Trevor Ranford, Tanya Edwards and wood supplier, Don Arden.



La Fiera, Myrtleford – Happy cutters from left: Tony McDonald, John Morton, (Don's chair!) and Trevor Ranford

This year a chestnut cooking master class presented by local growers took place next to the Piazza. I was able to demonstrate Chestnut Hommus, Deanne Whelan made Chestnut-Mushroom soup and Jane Casey created trays of Mont Blanc desserts. This went down very successfully with the audience who were all eager to taste and try the versatile chestnut. The demonstrators are now being affectionately referred to as 'Chestnut Queens'.



'Chestnut Queens' in action! From left; Jane Casey, Helen McIntyre and Deanne Whelan

Meanwhile The Age Epicure May 22nd edition featured Daylesford's famous Lakehouse Restaurant winter menu of 'Chestnut pasta, foraged mushrooms, celeriac and chestnut chips'. In the same edition the Movida team hunted out the 'Best of the High Country' and this included a great profile article about 'Hall Stanley Chestnuts'.

Carlotta, WA

John Stanley

Chestnut Brae in WA had its best season ever. A 12-tonne crop was the biggest crop on the farm and all their nuts were sold.



Chestnut Brae – Aurora Johnson (Granddaughter)

The farm has been involved in a number of chestnut dinners in Perth and attended Truffle Kerfuffle where it had its busiest day ever.

Editor's Note: Thank you to all contributors for the reports.

Nuts for Life WHAT'S NEW

Nut Allergy

Immunologists and allergy specialists often recommend that some people with allergens to one nut or certain nuts, continue to eat the nuts that they are not allergic to, as there is some evidence to suggest that this may be helpful.

For those who can safely eat certain types of nuts, it's important to ensure that there is no cross contact with other nuts. If cross contact can be completely avoided, such as where nuts are in their shell, or where the grower can guarantee the nut has not come into contact with any other nut, they are deemed safe to consume.

Nuts for Life recently updated their list on where to purchase nuts-in-shell

https://www.nutsforlife.com.au/wp_super_fa/qi-have-a-specific-nut-allergy-where-can-i-buy-nuts-that-have-not-come-in-contact-with-other-nuts/

Factors associated with body mass index in children and adolescents: an international cross-sectional study

<https://www.ncbi.nlm.nih.gov/pubmed/29718950>

The aim was to investigate the association between postulated risk factors and body mass index (BMI) in children and adolescents.

Although several early life exposures were associated with small differences in BMI, most effect sizes were small. Larger effect sizes were seen with current maternal smoking, television viewing (both with higher BMI) and frequent nut

consumption (lower BMI) in both children and adolescents.

Victoria - Agriculture Energy Investment Plan

You can now apply for an on-farm energy assessment. Agriculture Victoria is rolling out the first action in the Victorian Government's \$30 million Agriculture Energy Investment Plan: free on-farm energy assessments. Assessments are now open.

The on-farm assessments are available to eligible primary producers until March 2020 or until available funding is exhausted (whichever comes first). Apply early so you don't miss out.

Be aware that you will need an on-farm energy assessment, or an equivalent certified assessment conducted in the past two years, to access one of the grants in the Agriculture Investment Energy Plan.

You will need to provide supporting documentation with your application. If you haven't done so already, register now to receive information on the Agriculture Energy Investment Plan. We will send you updates on energy assessments as they become available.

If your application is successful, an energy assessor will conduct an audit and provide you with a report about your on-farm energy status. Assessors may also identify if there is any energy-saving value in obtaining a joint assessment in conjunction with your neighbours.

To apply for an assessment, learn more about preparing your documentation and registering your details, go to <http://agriculture.vic.gov.au/agriculture/farm-management/agriculture-energy-investment-plan>

Chestnuts Australia continue to support Nuts for Life program in 2018/19

Nuts for Life have made great strides in increasing nut consumption by promoting the nutritional reputation of nuts.

Their achievements this year:

- Health Star Rating - continued lobbying policy makers to push for a blanket 5-star rating for all unsalted raw and roasted nuts.
- General Level Health Claim - All Nuts for Life contributors have access to the 'Nuts and Heart Health' health claim, which can be used on packs and in advertising.

- Education and new resources - Dietitians and other health professionals gave an overwhelmingly positive response to the new Nuts and Brain Health resources and webinar.
- Horticulture Innovation Australia - secured government matched funding for research and development activities to June 2020.

A new direction...

2018 sees the launch of a new direction as Nuts for Life broaden their focus and activities. Important work will continue with health professionals and regulators, but add a new stream focusing on consumer engagement. Across all audiences they will be educating people on the health benefits of nuts and inspiring all Australians to 'make healthy snacking easy' by enjoying a healthy handful every day.

...and a new team

Belinda Neville (APD) was appointed as Nutrition Program Manager in September 2017, with Claudia Higgins joining as Marketing Manager in April 2018. Belinda is responsible for educating health professionals and ensuring that food regulators are fully informed about the health benefits of nut. Claudia will deliver a new consumer marketing strategy, including a refreshed #nuts30days30ways campaign in September.

Ongoing industry support and partnership with the whole Australian tree nut industry will ensure the success of Nuts for Life continues.

BOM Seasonal Outlook

Issued: 28th June 2018



Climate outlook overview

The July to September outlook, shows northern and eastern mainland Australia are likely to be drier than average.

Most of the country is likely to see warmer than usual days during July to September; nights are likely to be warmer than average, except for the tropical north.

The Bureau's climate model indicates that higher than average pressure is likely to the south of Australia, resulting in weaker westerlies and fewer cold fronts extending into southeast Australia.

The monthly and seasonal Climate Outlooks for July to September 2018 are now available on the Bureau's website.

<http://www.bom.gov.au/climate/outlooks/#/overview/summary>

Dennis Fulbright receives Chestnut Pioneer Award from chestnut industry

The Midwest Nut Producers Council honored Dennis Fulbright, Michigan State University professor emeritus, at their annual meeting in March.



Dennis Fulbright (middle) receiving the Chestnut Pioneer Award from Roger Blackwell (left), president of Chestnut Growers Inc., Josh Springer (right), and Midwest Nut Producers Council president

Michigan's chestnut industry would not exist if it were not for the efforts of Dennis Fulbright, professor emeritus, Michigan State University. Fulbright tirelessly dedicated much of his professional and personal time to advance the industry not only in Michigan, but also nationally and internationally. Fulbright answered the call made by early chestnut growers who desperately needed scientific leadership in the form of university support. Over the decades that followed, he oversaw an impactful and dynamic research and outreach program that spanned projects addressing everything from horticulture to market development.

His most impactful research included identifying cultivars suited to Michigan production, developing a biocontrol for chestnut blight and discovering a pollen incompatibility between chestnut species that threatened the nascent Michigan industry. His research has had a profound effect on the Michigan chestnut industry and provides a legacy of success for Michigan producers. Internationally, Fulbright is an expert in demand throughout the chestnut world and

regularly consults in Europe, Eastern Europe and the Middle East.

Because of his many prolific contributions to the chestnut industry, the Midwest Nut Producers Council and Chestnut Growers Incorporated have passed a joint resolution honoring Fulbright with a Lifetime Distinguished Service Award naming him Chestnut Industry Pioneer. The award was presented by the industry on March 9, 2018, at the Kellogg Biological Station during the annual spring membership meeting of the Midwest Nut Producers Council.

Congratulations, Dennis Fulbright!

This article was posted by Erin Lizotte and published by Michigan State University Extension. For more information, visit <http://www.msue.msu.edu>



Horticulture Code: It's time to comply

If you trade in horticulture produce, either as a grower or trader, you need to be aware the Horticulture Code of Conduct is now in full effect.

From 1 April 2018, most growers and traders of horticulture produce are subject to the Code and must ensure they are compliant. If you are unsure whether the Code applies to your activities, you can refer to our website.

Importantly, you need to have a written Horticulture Produce Agreement (HPA) which complies with the Code. As set out on our website an HPA needs to have specific provisions including:

- any requirements for delivery of produce
- any quantity or quality requirements
- the specifications used to determine quality
- circumstances under which produce can be rejected
- quality specifications relating to an pooled produce
- how price or commission will be calculated and when payment will be made
- the process for varying or terminating the agreement.

Traders must publish terms of trade which set out basic details on how they intend to do business with growers.

The Code also provides a number of other obligations that aim to improve the clarity and transparency of trading agreements, including an obligation on all parties to deal in good faith. Enforcement of the Code is an ACCC priority. Breaches of the Code could attract court-ordered penalties of up to \$63 000. The ACCC can also issue infringement notices to the value of \$10 500 for body corporates or \$2100 for individuals.

The ACCC has the power to ask for information or documents that growers and traders must keep, produce or generate to check compliance with the Code. This includes terms of trade and HPAs.

Further guidance is available on the ACCC website <https://www.accc.gov.au/business/industry-codes/horticulture-code-of-conduct> including FAQs, and template HPAs.

If you would like to contact us regarding a competition or fair-trading issue, our website has contact details. If you would prefer to anonymously report an issue in the agriculture sector, you can use our online tool.

To keep up with the latest news and events relevant to the horticulture sector, sign up to our Agriculture Information Network <https://www.accc.gov.au/media/subscriptions>

Kind regards
Agriculture Unit
Australian Competition and Consumer Commission (ACCC)

Chestnut Classifieds

GIVE AWAY(!): Chestnut Grader

Chestnut grader that came with property we purchased several years ago. We have no use for it and free to anyone who can pick it up from Comboyne NSW. It has interchangeable grading drums. The motor seems to be in good working order. Call Josh 0413 398 923

