



## contacts

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### APC—Pomewest FFS Income 2019–20

Project	\$
General Account Budget including FFS, Project Grant Funding APAL, HIA and DPIRD and Fruit West Co-operative	588,710
Biosecurity Account Budget (FFS)	60,000

### APC—Pomewest expenditure general account 2019–20

Project	\$
New technology project (Susie Murphy White)	90,000
Maturity standards legislation & compliance	40,000
Medfly surveillance trapping network (Ashmere Consulting)	61,557
Systems approach to market access	40,000
Disinfestation & quality management of BRAVO apples in the cold chain for market access (DPIRD & Fruit West Co-operative are co-funders)	229,280
Other projects	15,000
Annual meetings and communications	15,000
Industry sponsorships & association memberships	4,800
Promotion & publicity local project (Fresh Finesse)	37,500
Administration including salary and office costs	165,567
APC charge @10% of FFS income	45,000
<b>Total</b>	<b>743,704</b>

### APC—Pomewest expenditure biosecurity account 2019–20

Project	\$
Codling moth (DPIRD)	35,000
Biosecurity Liaison Officer	15,000
APC charge @10% of FFS income	6,000
<b>Total</b>	<b>56,000</b>

### APC fee-for-service charge

POME FRUIT EFFECTIVE FROM 1 JANUARY 2015

Type of fruit	\$/kg
Fresh fruit — apples, pears, Nashi, other	0.015
Processing fruit	0.005
Biosecurity FFS for fresh fruit	0.002
Biosecurity FFS for processing fruit	0.001

## From the Pomewest

# Executive Manager

## Season update



BY NARDIA STACY  
EXECUTIVE MANAGER,  
POMEWEST

**I**n 2020 our key focus and priority is to grow our industry by lifting consumption for WA apples and pears. This will be achieved by maximising taste quality for our customers.

The year has started with a torrid time for our industry across the nation. Climatic conditions including fire and drought in the East and hail in the West which has resulted in a potential 20% decrease in volume. Our thoughts are with orchardists in NSW and SA who have been terribly affected by the bushfires and QLD growers with drought. We wish them and their orchards a speedy recovery and hope that relief and assistance comes quickly so they can get back on their feet. Despite all this, WA has had a sound start to the season.

### Conditions and Season Update

Weather conditions have been heating up in early February, sunburn is the immediate concern when temperatures soar. The increasing pressure to minimise the risk of hail, birds, water saving and sunburn are influencing many of growers are keen take the plunge to install protective netting. As such, many were encouraged to hear of the proposed federal assistance scheme for netting. This was announced recently by the Department of Agriculture with \$1.5 million promised to improve pomefruit productivity. We look forward to understanding the details of how the scheme will roll-out, we understand eligible growers will be

required to at least match the capped \$300,000 per grower. The eligibility is what needs to be established, APAL and Pomewest are pushing for an equitable solution between states, regions and orchards.

The impact of the hail damage in last October is becoming more evident as the fruit matures, with some blocks still expecting a 30% loss after thinning. At this stage we anticipate a reasonable harvest and crop estimate this year. Pears are another story with a high proportion of damage being noticed due to a very sensitive growth stage at the time of the storm front so volumes will be down.

[The National 2020 Crop Estimate report is available for Apple and Pear growers to access please contact the Pomewest office if you wish to be sent the link.](#)

Water supplies are still holding on with demand increasing during the hot dry summer period. The season continues to track along 7–10 days earlier than usual with the Gala harvest about start second week of February in the South West. The fruit is looking good on the trees with minimal hail damage visible now as most of the damaged fruit has been

removed. The apples are of a good size tracking above average.

### APAL Post Harvest Seminar

Marking the start of the year, myself and Harvey Giblett travelled to Shepparton Victoria to attend the Future Business, Post Harvest Seminar and Orchard Tour. We were excited to represent the Pomewest Committee and the industry to share lessons learnt from our quality and maturity testing program. We received a lot of interest, which was really encouraging. Most participants agreeing that quality is the key factor to ensure the future of the domestic and export market for the industry. With increasing competition with the snack foods for sales at retail, we need to make sure that consumer experiences are top class for growth in consumption in the category.

### Maturity Standards/Quality Project — early testing results

Some new season Galas are failing starch minimum standards in wholesale which indicates we still have a way to go with the program. It is important to achieve minimum standards across brix, pressure and starch for a pass result. The challenge remains to

bring the whole industry together to understand the value and the negative impact of sending sub-standard fruit to market for future sales. Susie Murphy White is currently out and about working with growers to assist to test fruit and ensure that it meets the standards.

The Committee is determined to help the local industry help itself. There are many businesses doing the right thing, still others to be convinced, it will take time to change the tide. Next steps will include reporting passes and failures to industry and retail and looking at engaging the whole supply chain to put a stop to the incentive of putting immature and tired fruit on the shelf. Also, looking at improving fruit handling practices so fresh, beautiful fruit reach the mouths of West Australians consistently.



### Donnybrook Apple Festival — industry event, Easter 11-12 April 2020

Pomewest are excited to announce their involvement in this event and planning is underway. We intend to provide information sessions and fruit sales to promote apples and pears at the festival and involve local growers to tell their stories and engage with the public.



► NARDIA Stacy presenting the WA Quality Program for apples.

We will promote the taste profiles of different varieties so that consumers can 'pick their favourite' apple and pear.

As well as encouraging involvement with local value added businesses using apple and pear products to build excitement to the Fresh Produce tent. A report on the event will feature in the Winter edition of *WA Grower*.

### March Pomewest Committee Meeting

The first committee meeting was held in Kirup on Wednesday 18 March 2020. Minutes of the meeting are available and can be circulated on request.

### This edition

We will feature an article from a presentation given at the APAL Post Harvest Seminar on the future of DPA — contamination and alternative treatments in order for export readiness where zero tolerance MRLs are likely in overseas markets. Also Susie reports on her future orchards trials. Richelle Zealey of APAL reports on an opportunity to engage in a workers compensation pilot and an APFIP article on the new direction of the program. 🍏

### MORE INFORMATION ►

In closing this report, I again welcome you to contact myself, Susie or Committee members at any time to discuss any industry matters. Nardia Stacy on (08) 9368 3869, 0411 138 103 or nardia@pomewest.net.au.



► QUALITY Panel discussion — Harvey Giblett (right) with Andrew Mandemaker APAL and Chris Fairless of Kyabram Cold Storage.





# A new direction

BY SCOTT PRICE  
CHAIR, AUSTRALIAN POME FRUIT  
IMPROVEMENT PROGRAM

**F**or more than 25 years, the Australian Pome Fruit Improvement Program (APFIP) has been supported by grower levies to independently evaluate new apple and pear varieties, promote and distribute virus free nursery material, and establish a certification scheme.

Over this time APFIP has racked up quite a few achievements including significantly shortening the time new plant material has to spend in quarantine. But the new variety landscape has changed and, in response, APFIP is changing as well.

*Growers are also adapting, with one of the important changes I have observed in the industry being the establishment of new plantings on training systems and, particularly on the mainland, the increasing adoption of nets.*

However, an issue that remains and may get worse if restrictions are placed on access to the soil fumigant Chloropicrin, is apple replant disease.

While growers in Australia have adopted new varieties and certified material ensuring planting stock is free of known viruses, there has not been the same uptake or access to new rootstocks. In Australia, we've mostly stuck with M26 but around the world there are some really promising new rootstocks that show resistance to replant disease. This is one area that APFIP wants to explore on behalf of growers as we take on new challenges and look to our future.

Around the world there are some promising new rootstocks that show resistance to replant disease.



The APFIP Board, once the same as the APAL Board, has evolved into a subset of the APAL Board. This allows interested directors to focus on APFIP and invest more time into supporting its development.

We are re-engaging with the program's work to ensure we all better understand it to inform decision-making. In June we met in Tasmania and visited the heritage collection in Grove, and in October we met in the Goulburn Valley where we partook in another valuable visit to the Victorian Government's research station at Tatura.

This engagement is supported by APFIP's Operation Manager Tom Frankcomb who took up the reins in October 2018. Since then he has been very busy meeting with growers across all the growing regions to hear from



growers directly. He has also been visiting our evaluation sites to review their status.

With all this fresh input and thinking, we have prepared and submitted a review of APFIP to Hort Innovation outlining the current status of the program's activities and outlining our plan up until the end of the program's current funding cycle (June 2020) and beyond.

A lot of this work is still in progress as we decide on our exact course of action.

However, we've already made some changes to what we are doing. With the review of all the APFIP evaluation sites we've requested some site maintenance and removal of unwanted trees.

New plantings also took place in winter 2019 and we're investigating how to better capture all the data from these sites.

Plus, with abundant, real-time weather data now readily available at growers' fingertips we have ceased investing in the APFIP weather stations, allowing us to invest elsewhere. 🍏

**MORE INFORMATION ►**

To keep you informed we plan to share more news, stories and updates across our newly established **APFIP Facebook page**. Or stay tuned to APAL's *Industry Juice* newsletter or *Australian Fruitgrower* magazine, and your state fruit grower organisations for updates.



# WA growers invited to participate in workers compensation pilot

**A**pple and pear growing businesses in Western Australia (WA) are invited to participate in a pilot program focused on group buying in workers compensation.

This would mean that instead of buying workers compensation insurance as an individual business, everyone who participates would purchase a collective piece of the cover.

This opportunity has stemmed from the rising cost of business-related insurance and an investigation completed by Apple and Pear Australia Limited (APAL) into the creation of a Discretionary Mutual Fund (DMF) for industry.

**The first stage in setting up a DMF is to determine whether it's workable, which was confirmed following a feasibility study completed late 2019.**

The DMF would provide coverage for industrial special risks (ISR) — such as expanded polystyrene (EPS) insulation panels — property, liability, machinery and potentially crop protection.

However, it would not be feasible or advised to have all cover sitting in the DMF which is why group buying opportunities are also being presented.

These opportunities shared across the country would include management liability, motor vehicle, travel and cyber coverage.

There are additional benefits, in terms of workers compensation, for businesses in WA, Tasmania, the Australian Capital Territory (ACT) and Northern Territory (NT) who have an opportunity to pool resources with other growers in their state/territory to save money and purchase this cover as a group.

This is because workers compensation in these areas is underwritten and a broker can negotiate terms for business owners. The government controls workers compensation in each of the other states which is why the same opportunity doesn't apply.

Group buying workers  
compensation.

► THE Discretionary Mutual Fund would provide coverage for industrial special risks, property, liability, machinery and potentially crop protection.

### Why participate in the workers compensation pilot?

There are eight insurers licensed to provide workers compensation in WA. Because there are multiple insurers, engaged individually by each business, there are a range of rates and deals being offered. Collectively, apple and pear growing businesses face similar risks but appear to the insurance industry in silos because these businesses are not acting, or purchasing, together.

APAL has engaged Justin Niven and Tom Patterson from KJ Risk Group to conduct the DMF feasibility study. Now that phase 1 is complete, they're working towards increasing the scale of DMF participants; and implementing group buying and workers compensation opportunities, where appropriate.

A case study has been completed for one of their clients, a large WA-based buying group, to highlight the savings they've made through their workers compensation program within the last two years (Figure 1).

### What is a claim experience discount?

A claim experience discount (CED), or rebate, is a feature offered by most insurers for larger workers compensation programs and acts as both a business retention tool and

also a reward to clients for good claim performance.

While the features of a CED can vary per policy, they are fundamentally offered by an underwriter to the client where the following two scenarios are achieved:

1. The **Client** renews their policy with the **Insurer** for a further 12 months (e.g. for a 2019–20 CED to be payable, the **Client** needs to renew the policy with the same **Insurer** for the 2020–21 policy period); and
2. The **Client's** claim costs remain below a certain threshold (most CED's will allow a rebate for claim costs so long as the total incurred costs remain below 70% of the total premium charged for each policy year).

### How are these outcomes achieved?

- As the broker working for the large WA-based buying group, KJ Risk has developed a relationship with senior leaders of their chosen insurer to ensure they're working with the best team
- The strong working relationship between KJ Risk and the insurer ensures all buying group members receive strategic claim support
- A KJ Risk representative attends quarterly claim reviews in person

where they sit with the insurer and review all claims

- Comprehensive safety audits have been introduced at the lower performing sites within the buying group
- Performance reports are shared with the buying group to ensure they're aware of their risks, including trend analysis to identify/clarify the risks across the board
- A Job Dictionary is created to outline the typical tasks performed at each site. *Functional requirements of each role are measured and recorded into a formal document. This document can then be sent to a general practitioner (GP) in the event of a workplace incident, to highlight the list of duties and identify appropriate tasks that can still be performed, with little risk of re-injury/aggravation while the worker recovers from their injury.*



#### MORE INFORMATION ►

If you would like to participate in the workers compensation pilot or require more information about the DMF and group buying opportunities contact: APAL Manager, Future Business Richelle Zealley: (03) 9329 3511 or [rzealley@apal.org.au](mailto:rzealley@apal.org.au) or Pomewest Executive Manager, Nardia Stacy (08) 9368 3869 or [nardia@pomewest.net.au](mailto:nardia@pomewest.net.au).

**Expressions of interest close Friday, 17 April.**

## Performance improvement metrics

Collectively purchasing workers compensation as a state has led to less employee claims, reduced premiums and better management of risk for this large WA-based buying group and KJ Risk client.

Total claim experience discount (CED) payments increased by a multiple of five

5

CED payments in this case study go to a maximum of 20% return each year — previously 4%

20%



Claim frequency reduced by

43%



Premium rate reduced by

8%



Loss ratio reduced by

31%

FIGURE 1 PERFORMANCE IMPROVEMENT METRICS 2017–19 FOR LARGE, WA-BASED BUYING GROUP



# Newer ways to treat superficial SCALD

**T**he antioxidant, diphenylamine (DPA), has been used world-wide since the mid-1950s to successfully treat superficial scald, a storage disorder of apples and pears.

However, a recent lowering of the Maximum Residue Limit (MRL) in the European Union (EU) has led to newer methods being used to treat the disorder by growers wishing to export to the EU.

The EU MRLs tend to be a predictor for other countries, so there has been much interest internationally in searching for alternatives to DPA.

The following information is a short summary of the key findings from a Hort Innovation project (AP17001).

It was completed by Dr Virginia Williamson from the University of Melbourne in 2019 and presented at APAL's Postharvest seminar in Shepparton, January 2020.

SCALD is a physiological disorder caused by chilling injury.

► **SUSCEPTIBILITY** to this storage disorder varies with the variety of apple, environment and cultural practices.

## KEY FINDINGS

Some alternatives to DPA are:

**1. The HarvestWatch™ system**, which is now used in over 30 countries world-wide. It is based on monitoring whether fruit become stressed during controlled atmosphere storage and shift from aerobic respiration to fermentation because of the low oxygen atmosphere. Stressed fruit exhibit a peak in chlorophyll fluorescence (regardless of whether they are green or red fruit) which is picked up and the oxygen level adjusted automatically by a computerised system. The system works extremely well but may not be suitable for all growers because DPA from previously used cool rooms and bins can be transferred in trace amounts to fruit that has not been treated with DPA. Thus, new cool rooms and bins are needed, which is a large financial outlay of approx. \$500K for a new room (this includes ~\$50K for the HarvestWatch™ system). An option is that growers and packers wishing to export, develop a cooperative to split the cost—but testing/certification would be required to ensure no accidental DPA-exposed fruit or bins entered.

DPA is a fat-loving substance that becomes ingrained in cool room walls, floors and bins over many years of use. Some possible methods of removal from facilities will be discussed at the end of this article.

**2. SmartFresh™ or 1-methylcyclopropene (1-MCP)** is already used by Australian growers to inhibit ethylene production in apples (and pears—using conditioning and a step-wise cooling process<sup>1</sup>) during storage. 1-MCP

<sup>1</sup> James, H. 2016. Using SmartFresh™ with pears. Apple and Pear Australia Ltd. Published January 26, 2016. [www.youtube.com/watch?v=mZZEEJQ03aM](http://www.youtube.com/watch?v=mZZEEJQ03aM) Accessed 12 December, 2018.

can also inhibit superficial scald, but fruit stored longer than 20 weeks may need another application of SmartFresh™ because the gene involved in superficial scald production is no longer suppressed after that time<sup>2</sup>.

- 3. Antioxidant dips (e.g. ascorbic or citric acids)** should be retested for their effectiveness in controlling superficial scald. The original work in the 1950s, from which the world-wide use of DPA arose, did not test these acids at the same concentration as DPA. For example, DPA was effective at 1,000 and 2,000 ppm, but ascorbic and citric acids were only tested at 500 ppm and were discounted because they did not control superficial scald as well as the higher rates of DPA. Thus, higher concentrations of these two acids need to be tried.

Additionally, some recent research has revealed that ascorbic acid may have a role in preventing internal browning in apples<sup>3</sup>. Therefore, trials testing the efficacy of higher concentrations of ascorbic acid to prevent both superficial scald and internal browning are warranted. Furthermore, a pre-harvest ascorbic acid dip may negate the need for a further SmartFresh™ application prior to 20 weeks of storage (as mentioned above), but again, this will await trials.

- 4. Lovastatin** is naturally produced by oyster mushrooms and is better-known as a statin, or cholesterol-lowering drug. Yet, it was as effective as DPA at inhibiting superficial scald in Granny Smith and Delicious apples

and d'Anjou pears<sup>4,5</sup>. The cost of this drug is the same as DPA, so this is another option worth considering.

### Possible DPA removal methods from facilities

DPA is difficult to remove, not only because of decades of use world-wide, but also because it is a fat-loving substance that has become ingrained in various surfaces.

Some removal trials were conducted in several places around the world, but because numerous attempts are required to remove DPA to virtually undetectable limits, some exporters built new cool rooms instead.

► SCALD on a granny smith apple.



As mentioned above, this may not be feasible for all growers and packers, so the following options are proposed:

- a) Heating cool rooms to +40°C** was trialled in Western Australia with some success because DPA levels decreased (A. Crawford, pers. comm.)

2018). The released DPA was then broken down using ozone (level not stated), but ozone removal is not recommended because even a small amount of 5 ppm is dangerous to health. Venting the released DPA into the atmosphere is a safer option. It should be noted, though, that it is uncertain how the joint-sealing paint in cool rooms withstands heating.

- b) High pressure washing with 10% soda lime** was suggested by Italian researchers in 1992<sup>6</sup>, but no information was provided about its effectiveness or the temperature of the washing liquid.

- c) Hot water (+40°C) high pressure washing with either an acidic or alkaline solution** is worth trialling. The melting point of the DPA molecule is 53–55°C and it is stable at pH values between 5 and 9, so using either an acidic solution less than pH 5 or an alkaline one more than pH 9 (taking care of any exposed metal pipes and refrigeration coils) may help dislodge it. If a surfactant was added to the solution, it would aid in the breakdown of the fat-loving DPA molecule.

All these removal options would require repeated attempts, with residue testing in between to determine efficacy. Thus, they would not be appropriate if export to the EU is an immediate goal. However, as a medium-term strategy, using an alternative to DPA as mentioned above, combined with one of the suggested removal methods, may enable more apple and pear exports to the EU. 🍏

### MORE INFORMATION ►

The full project report is available to apple and pear levy payers via this link: [www.horticulture.com.au/growers/help-your-business-grow/research-reports-publications-fact-sheets-and-more/ap17001](http://www.horticulture.com.au/growers/help-your-business-grow/research-reports-publications-fact-sheets-and-more/ap17001)

<sup>6</sup> Galantini, G, Galantini, GC, Petrini, C, Mazzini, C, Tugnoli, G and Zucchi, M. 1992. Indagine sull'inquinamento ambientale da difenilammina in mele non trattate in post-raccolta. (Investigation on environmental pollution from diphenylamine in post harvest untreated apples.) *Industrie Alimentari* 31: 435–438.

<sup>2</sup> Pechous, S, Watkins, CB and Whitaker, BD. 2005. Expression of  $\alpha$ -farnesene synthase gene AFS1 in relation to levels of  $\alpha$ -farnesene and conjugated trienols in peel tissue of scald-susceptible 'Law Rome' and scald-resistant 'Idared' apple fruit. *Postharvest Biology and Technology* 35: 125–132.

<sup>3</sup> Mellidou, I, Buts, K, Hatoum, D. et al. 2014. Transcriptomic events associated with internal browning of apple during postharvest storage. *BMC Plant Biology* 14: 328 doi:10.1186/s12870-014-0328-x

<sup>4</sup> Ju, Z & Curry, EA. 2000. Lovastatin inhibits  $\alpha$ -farnesene biosynthesis and scald development in 'Delicious' and 'Granny Smith' apples and 'd'Anjou' pears. *Journal of the American Society for Horticultural Science* 125: 626–629.

<sup>5</sup> Savran, HE and Koyuncu, MA. 2016. The effects of superficial scald control methods having different effect mechanisms on the scald formation and  $\alpha$ -farnesene content in apple cv. 'Granny Smith'. *Scientia Horticulturae* 211: 174–178.





# Growing Season Update

► FRUIT size monitoring in December 2019.



# from your Pomewest Project Manager



BY SUSIE MURPHY WHITE  
PROJECT MANAGER,  
POMEWEST

**I**t is the growing season and your trees are actively growing with trial activity in full swing. This season I have a number of trials underway plus the usual fruit size monitoring.



Fruit sizing data continues to be collected across the South West to maintain the Orchard Net database and this year those growers measuring fruit size have also stepped up to record the amount of water applied in the orchard.

### Water use, growth rate and taste

One of the Future Orchard trials is looking at the amount of water applied in the orchard and comparing fruit growth rate, maturity and taste of the fruit.

This trial is a result of the Future Orchards Community Orchard Group asking about how much water is required by apple trees and when it can be reduced.

So this trial sets out to define how much water is being applied this season across eight orchards from Donnybrook to Pemberton. Each orchard reports on how many hours of irrigation has occurred for the week, rainfall and evapotranspiration is collected from the DPIRD weather stations. Then a simple water balance calculation is then used to define the irrigation deficiency.

The orchards participating in the trial have a range of watering different systems (drip or under tree sprinkler), different environments some with netting others without, a range of soil types and climatic conditions. This season we had some really hot days (>38°C) very early in the season during December and it was interesting to see those who applied more water before the event and after the event.

► SNAP pruned trees (left) Click pruned trees (right).

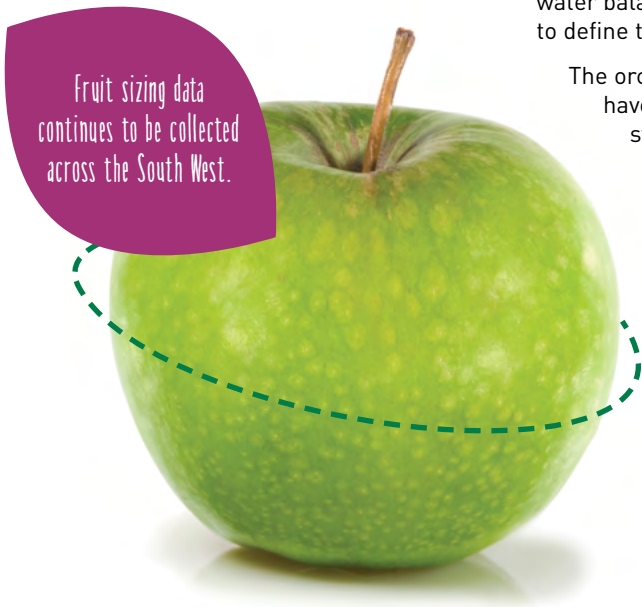
The amount of water applied throughout the season, accumulated water deficit, along with fruit growth rate and maturity testing has been recorded.

For Gala and Pink Lady apples a taste test will be undertaken to see if there is any difference in taste between the different watering systems.

The results of this trial will be discussed at the next Future Orchards Walk **Monday 22 June 2020**.

### SNAP vs click pruning

Another Future Orchards trial compares the time and costs of pruning using the SNAP method vs Click method at Fox's Orchard. SNAP pruning had been introduced several years earlier to growers by many Future Orchard speakers and has gained lots of supporters. The trial is being conducted on 2015 planted Alvina Gala on V trellis. We have recorded the time it takes to prune each block with these two methods and utilise experienced pruners trained in these techniques.



Fruit sizing data continues to be collected across the South West.



The results show there was little difference in the time taken to prune using the different methods. But the SNAP pruned trees had a better yield than the Click pruned trees. The average number of apples per tree was 220 on the SNAP trees and 168 apples per tree on the Click pruning.

Ultimately the fruit have responded to the treatments and decisions on changing practices in the orchard can now be made on the method of pruning used.

### Predicting lenticel damage

Last season lenticel damage was reported in Kanzi and Fuji apples. To help determine when lenticel damage will be a problem a trial has been set up to predict if lenticel damage will be a problem again this season. There are three different methods used to test apples from orchards who had damage and didn't have any damage last season. The prediction methods include dipping the apples in Hot Water for 30 minutes, dipping apples in Ethephon for two seconds and keeping fruit at room temperature. All three methods are undertaken three weeks prior to harvest to enable the grower to then make a decision on whether the apples will be stored or sold directly into the markets. This trials follows a similar trial that has been undertaken by Tree Fruit Researchers at Washington State University on Honeycrisp Apples.

### Soil treatments for apples planted after apples

Next trial to be monitored is the long term soil treatment trial at Fontanini's. Trunk diameter, shoot growth and for the third leaf and a fruit count will be done this year. We are planning to go back visit this site for the last Future Orchards Walk in September 2020. It will be interesting to see the impact of the Chloropicrin, Biofumigation and Beneficial Bacteria have had on the longer term growth rate.



► THE mobile maturity testing unit is available to test Gala's, Granny Smith and Pink Lady apples.

### Maturity testing

Meanwhile, I continue to mix up iodine solution so it is ready and available for growers to test the starch in apples that are about to be picked. The mobile maturity testing unit is available anytime to test Gala's, Granny Smith and Pink Lady apples and to view components to set up your own maturity testing unit. Please contact me to arrange a time.

Despite the hail damage that was observed early in the season it is pleasing to see some great looking trees out there now with minimal hail damage.

A fantastic job has been done this year to ensure the crop looks it's best. Pack outs and consumer preference will now tell the real story.

Thanks to all growers involved in the trials this year, it is really appreciated the time and effort it requires to gain valuable insights into growing great apples and helping WA provide great produce that is sought after. 🍏

### MORE INFORMATION ►

Contact Susie Murphy White, Project Manager (Pome), on 0429 413 420, (08) 9777 0151 or [susan.murphy-white@dpird.wa.gov.au](mailto:susan.murphy-white@dpird.wa.gov.au)

