



December 2013

Volume 3, Issue 7



**Pistachio Growers
Association Inc.**

27 Ludgate Hill Road

ALDGATE SA 5154

Mob: 0417 809 172

Web: www.pgai.com.au

PGAI Up-date

Hopefully all members/growers had a safe and enjoyable festive season and you are looking towards a good period in the new year leading into harvest.

While dry, the weather conditions at this stage have ensured the effects of any fungal diseases are at a minimum. The chemical project through Dale Griffin has continued with a second efficacy and second residue trial being undertaken with six chemicals either under permit or being trialed with the aim of achieving permit or label registration in the future. The trial trees at the Victorian DPI site at Irymple are being used to undertake the relevant trials.

During early December I attended the Victorian Horticulture Industry Network field day and meetings held in Mildura and surrounding areas. The group included researchers from the Victorian DPI and horticulture industry representatives. The group had the opportunity to visit CMV Farms at Robinvale and inspect both the PGAI trial site and the processing facility. Thanks to the team at CMV farms for hosting the visit. I took the opportunity to also inspect the trial site at Dareton. These trees appear to be in good condition and we need to consider how we can utilise this resource for further R&D.

Jianlu Zhang is currently based in Melbourne due to the fact that his wife is in Melbourne obtaining treatment for a serious illness. Jianlu continues to do limited work from his Melbourne base. If growers need any assistance and/or information from Jianlu can I request that you contact me first. This will assist the process.

On behalf of the President, Executive and members we wish Jianlu and his wife and family all the best as they work through this difficult period.

Happy New Year to you all and may 2014 be a year of prosperity for all.

Trevor M Ranford
Executive Officer



Know-how for Horticulture™



Pistachio Growers Association Inc.



Cooperative Extension



Pistachio Maintenance Program

Achieving the highest quality from your nuts

Many years of post harvest research work has shown that we should be careful not to let the nuts heat up. The following points are worth repeating:-

- ◆ Do not allow the nuts to contact the soil to avoid contamination with foreign material or soil fungi.
- ◆ Minimise the amount of trash (leaves and twigs etc) in the sample.
- ◆ Try to schedule harvest before too many nuts have split hulls because kernel mould development and shell staining are more likely the later harvest is left.
- ◆ Make provision for bins to be held in the shade with air flow through them.
- ◆ Bins should allow airflow through their sides..
- ◆ Get the nuts to the processor, into a cool room or at the very least into the shade as quickly as possible.
- ◆ Nuts with good quality, intact hulls can be held for up to 48 hours without increases in staining whereas those with poor quality hulls can show damage after as short a time as 8 hours if the temperature s allowed to creep up. The nuts actually heat themselves up as they are still actively metabolizing which is different from other nuts like almonds,

Pakistan: Prices of dry fruit skyrocketing

With the winter season setting in, prices of dry fruits including almonds, pine nuts and pistachios are skyrocketing.

Consumers say that even people belonging to the middle class cannot enter into dry fruit shops.

The dry fruits are now beyond the reach of the common man. There is a continuous increase in the prices of dry fruits," said a customer.

According to the dry fruit dealers, the shift in the weather conditions had not augmented the sale of dry fruits as compared to last years. The increase in prices are due to heavy transport charges and

OVERSEAS NEWS

The Syrian Civil War Is Ruining Turkish Baklava With Black Market Pistachios

ISTANBUL -- Nadir Güllü is worried about pistachios. The owner of Güllüoğlu, the world's most famous baklava shop, uses bushels of the shelled nuts as the key ingredient for his popular desserts every day, but he is concerned about low-quality nuts from neighboring Syria saturating the market ever since that nation's civil war broke out in March 2011.

For Nadir, 59, and his Istanbul family business, pistachios are everything. People from all over the Middle East come to his shop for the rich, sweet dessert made of layers of filo pastry filled with chopped pistachios and sweetened with syrup or honey. And these are no ordinary pistachios, Nadir notes. For 141 years, his family has used only the high-quality pistachios from Gaziantep, Turkey, the pistachio and baklava capital of the world, located about 60 miles north of Aleppo, Syria. In order to protect the third-largest pistachio producer in the world, Turkey prevents foreign imports. But in recent years the quality of the local pistachios -- and therefore the taste of the baklava -- has been compromised.



Acknowledgement: By David Kashi, December 17 2013

ARE YOU SELLING 'ONLINE'?

The Australian Consumer Law regulatory agencies have released an educational video to help consumers and businesses understand their rights and obligations when shopping or selling online.

The launch of the *Shop Smart Online* video is a timely reminder to Australians on their consumer rights and obligations under the Australian Consumer Law.

As explained in the video, all of the usual consumer rights apply when shopping with an Australian online business. These rights may also apply when consumers buy from an overseas online business, however consumers may experience practical difficulties in obtaining a remedy from them.

The video also covers aspects of online shopping that can cause consumer confusion, such as navigating unfamiliar selling platforms, figuring out which reviews to trust, and making sure you pay securely.

We would appreciate your help to promote the video and raise awareness amongst your own networks.

The *Shop Smart Online* video is available from the [ACCC YouTube Channel](#).

For more information on shopping online, visit the ACCC website at www.accc.gov.au/shoppingonline .

The 'Stay Smart Online' video is a joint initiative of the Australian, state and territory governments

Small Business Partnership & Education



To Control Cholesterol, Turn To Pistachios

Simple dietary changes like adding pistachio nuts to the diet can lead to multiple health benefits—diabetes could be controlled, and the propensity for heart disease may be reduced in Indians, a new study has found. The study, the first of its kind with a trial period of six months, was carried out by the Diabetes Foundation of India (DFI) and the National Diabetes, Obesity and Cholesterol Foundation. The results of the study were released Monday, even as the prevalence of obesity and diabetes are rapidly rising in India. Nuts (mainly pistachios, almonds and walnuts) have been shown to have beneficial effects on glycemic and lipid parameters. Pistachios have a low glycemic index, are naturally cholesterol free, and are source of protein, fibre and antioxidants, the study found. These properties make consumption of pistachios potentially useful for those at risk for obesity and heart disease. Pistachios are part of the traditional Indian diet. However, the health effects have not been clearly understood. This study shows multifaceted beneficial effects of pistachios suitable for the Indian body type, for the alleviation of multiple risk factors,” said Anoop Mishra, chairman, Fortis Centre of Excellence for Diabetes Metabolic Diseases and Endocrinology (CDOC). Seema Gulati, research head at the National Diabetes, Obesity and Cholesterol Foundation, said: “Based on this study, we can say that pistachios provide an excellent snack option, especially for those at risk of metabolic problems

Pistachio seedlings

Available for Spring 2014 planting

P terebinthus, PG1, UCB1



Anthony Carpenter

02 4567 1192

INDUSTRIAL RELATIONS

Bullying and Roster Changes - New laws commence 1 January 2014

Important amendments impacting bullying and roster changes take effect from 1 January 2014, the result of a number of amendments to the *Fair Work Act 2009* introduced by the previous Labor Government.

Bullying in the Workplace – Fair Work Commission

From 1 January 2014 the Fair Work Commission will have the power to deal with and make orders regarding claims of bullying from employees who reasonably believe they have been subject to bullying in the workplace. This adds another avenue for employees to take if they feel they are being bullied in the workplace.

The Commission has released a summary of the case management model which identifies a range of orders that can be issued in relation to bullying. This includes an individual or group stopping specified behaviour, regular monitoring of behaviour by an employer, compliance with an employer's workplace bullying policy, provision to workers of information / support / training or review of an employer's workplace bullying policy.

With this in mind, it is important for employers to review and ensure bullying / harassment policies and procedures are up to date, and ensure that all employees have read and understand them.

Consultation with employees regarding roster changes

Effective 1 January 2014, an employer will need to consult with employees if there is going to be any change to their regular roster or ordinary hours of work. This new provision requires that the employer provide information about the change, invite the employees to give their views about the impact of the change (including any impact on their family or caring responsibilities) and to consider these views.

The employer will also be required to allow the employee to have representation during this consultation.

Modern Award Review commencing from 1 January 2014

The Fair Work Commission has recently announced the review of all modern awards. Horticulture will be looking to make an application for those items that were not able to be pursued in the current 2012 Award Review due to legislative constraints, including penalty rates particularly on Sundays, and span of ordinary hours during vintage. PGAI will be collecting information from wine industry employers in the coming weeks.

INDIA: Pistachio falls on subdued demand

Pistachio prices declined by Rs 10 per kg in the national capital today largely due to subdued demand from retailers and stockists.

Adequate stocks position following increased arrivals from overseas markets also put pressure on pistachio prices.

Pistachio (hairati and peshawari) eased by Rs 10 to settle at Rs 1,340-1,440 and Rs 1,490-1,590 per kg, respectively.

Traders said subdued demand from retailers and stockists against fresh arrivals, mainly led to the fall in pistachio prices on the wholesale dry fruit market here.

The following are today's quotations (per 40 kg):

Almond (California) Rs 17,400 Almond (Gurbandi-new) Rs 8,000-8,300; Almond (Girdhi) Rs 4,100-4,400; Abjosh Afghani Rs 8,000-22,000.

Almond Kernel (California-new) Rs 595-625 per kg, Almond Kernel (Gurbandi-new) Rs 470-520 per kg.

**Press Trust of India | New Delhi
December 28, 2013**

Drones may help detect crop problems at early stage

Not only would scouting crops be quicker with drones, but it would be potentially much more efficient, because they would provide a bird's eye view of different areas of a field where stress points in a crop are likely to be found. Could scouting of crops become easier with drones in the future?



In an interview with the South East Farm Press, Virginia Tech Scientist Jim Owen says technology for the small, battery-powered aircraft has come a long way in the past couple of years, but regulations for their use remains a little cloudy at best.