

P.I. NEWS

The Pistachio Industry Newsletter • Volume 4 • May 2015

'POT' GROUPS

Pistachio Information and Technology Groups

Pistachio Orchard Walk/Presentations

Riverland:

Wednesday 13th of May - 12 noon.
Martin Simpfordorfer's property
Permedah Fruits, Murtho Road, Paringa

Sunraysia:

Thursday 14th of May - 12 noon.
Colignan Community Recreation Reserve,
Mud Hut, Corner of Grayson's Road and
Kulkyne Way then Rodney Hand's property.

Swan Hill:

Friday 15th of May - 12 noon.
Lois & Colin Caelli's Property,
2381 Murray Valley Highway, Vinifera.
Enter via McLeans Lane and take the
very first right which is about 50 metres
down the lane.

Topics:

Post-Harvest Information and Interpretation

- Grower return sheets
- Yields

Speaker: Chris Joyce

Winter Pruning and Sanitation

Speaker: Dr Jianlu Zhang

There will be a sausage sizzle provided at
each venue.

We will also be discussing the July round of
'PIT' group meetings, topics and venues.

For more information please ring Craig
Feutrill on 0437 307 590

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pgai.com.au



Pistachio Growers' Association



NEWS SNIPPETS:

Health Benefits

Perhaps we could increase sales of
Pistachios with [this video](#) widely
distributed in Australia.

2014 Pistachio Production Short Course

The *Advances in Pistachio Production*
short course sponsored by University
of California was located at Visalia
Convention Center, Visalia CA,
November 18-20, 2014.

Presentations were recorded by
UC Agricultural & Natural Resources
Information Technology Services.
To view videos of the presentations
below, please visit the [MediaSite™](#)
website.

Looking For Some Recipes?

Dinner in 40 minutes: Recipe for Lemon and Pistachio Chicken.

Transfer the pistachio mixture to the bowl
with the lemon zest and juice, along with
the 2 tablespoons of oil, the sugar, a good
pinch each of salt and...

- [Canada.com](#)

Martin Wishart: **Coffee Custard Tart with Pecan and Pistachio**

Coffee custard tart with pecan and pistachio.
Serves 6. Sweet pastry. 150g unsalted
butter. 375g plain flour. 150g icing sugar.
3 medium eggs plus...

- [Herald Scotland](#)

NITROGEN FEEDING TIPS FOR PISTACHIO ORCHARDS



When planning your nitrogen fertilization program for your pistachio orchards, beware of starting your applications too soon.

“Growth between bud break and leaf out is fueled by reserves stored within the tree, not by what it takes up from soil,” says Bob Beede, University of California Cooperative Extension farm advisor, Emeritus, for Kings County.

Adding high levels of N to the soil early in the season does not force the tree into greater uptake unless the tree is deficient. “Nitrogen uptake is driven by demand, not by over-feeding the tree,” he says.

The efficiency of nitrogen uptake from the soil during early leaf out is essentially zero, because nitrogen uptake occurs simultaneously with water use, he explains. Applying N before the tree has about 50 percent foliage risks loss of the nutrient by leaching beyond the main root zone at three to four feet, depending upon rainfall or irrigation amount and soil type.

“Plant N uptake depends upon root health, water management, soil temperature, crop load and overall plant demand,” he says.

In calculating how much N to feed your trees, be sure to consider nitrogen uptake efficiency. It might reach 80 percent.

“With multiple applications at low rates under drip or low volume it might reach 80 percent compared to so-called slug treatments, Beede notes. However, as much as half of the N applied by water run can be lost from volatilization and leaching past the root zone.

Also, don’t forget to adjust for the amount of nitrate N in your irrigation water, since 10 ppm nitrate nitrogen provides 27 pounds of actual N per acre-foot of water applied, he adds.

Since nut fill accounts for 90 percent (about 100 pounds,) of the accumulated seasonal nitrogen, the demand for N and the tree’s capacity to take it up from the soil depends on the crop load, Beede reports. It’s greater in the on-year. University of California researchers have calculated the total N requirement for on-year trees at about 175 pounds.

“It is recommended that nitrogen (N) application through the drip system or by calibrated surface equipment begin in mid- to late-April, during early nut development,” Beede says.

“A suggested seasonal application schedule for a 5,000-pound crop (200 pounds of N) is 25 pounds in April, 50 pounds in May, 50 pounds in June and 75 pounds in July.”

This amount assumes a 75-percent application efficiency and no nitrate N in the irrigation water, he adds.

University of California studies show that off-year pistachios have less stored N at the beginning of the year than on-year trees. Uptake occurs primarily between mid-May to late August.

“The research suggests reducing off-year applications by one-third of the on-year rate,” Beede says “In this case, one might consider applying half the season’s N prior to shell hardening and the remainder in July and August.”

Also, the high potassium requirement of pistachios calls for applying 125 pounds of potassium (K+) annually, Beede says. One suggestion is to apply 50 pounds K in May, 50 pounds in June, and 25 pounds in July. These fertilization rates are typically achieved using liquid blends applied through the drip system during May, July, and August, he notes. Nitrogen is applied alone in April in the form of UN32.

Acknowledgement:

Greg Northcutt, Western Farm Press Daily, USA.

EDITOR’S COMMENT: This article is from the USA so growers need to adjust any rates and times to Australian conditions. Consider your fertiliser program and see if the information has relevance to your orchard requirements.

AUSTRALIAN FARMER OF THE YEAR AWARDS 2015 - NOMINATIONS OPEN!

Run by Kondinin Group and ABC Rural, the Australian Farmer of the Year Awards celebrate the highly professional, innovative and sustainable approach of our farmers and farming families, showcasing their passion and raising the profile of the important role they play in Australian agriculture. Coming into its sixth year, the Awards are now considered a showpiece event on the national rural events calendar.

Nominations can be made online or by downloading the nomination form at <http://www.farmingahead.com.au/FarmerOfYear>.

Award categories are:

- Horticultural Grower of the Year
- Livestock Producer of the Year

- Dairy Farmer of the Year
- Grain Grower of the Year
- Egg Farmer of the Year
- Diversification Farmer of the Year
- Young Farmer of the Year
- Biosecurity Farmer of the Year (plant category)
- Agricultural Student of the Year

Please email events@kondinin.com.au for any nomination queries or to enquire about sponsorship opportunities.

OVERSEAS NEWS:

China: Global leader in nut consumption

With nearly 3.8 million tonnes of nuts consumed in 2013, China has become one of the world's leading nut consuming countries.

When calculating nut consumption in 2013, the leading crops were walnuts (1.7 million tonnes), chestnuts (1.6 million tonnes) and pistachios (82.8 thousand tonnes), which together accounted for approximately 89.4% of Chinese consumption. These crops are the main types of nuts grown in China.

From 2007 to 2013, the highest growth rate was attributed to walnuts with shells (CAGR +18.4%), followed by almonds with shells (CAGR +9.0%). The remaining types of nuts also showed positive dynamics +5-7% per year.

In physical terms, walnuts with shells accounted for the highest share (47.0%) in 2013 of Chinese nut production, followed by chestnuts (45.6%), pistachios (2.0%) and almonds with shells (1.2%).

The crops with the largest quantity of area harvested in 2013 were walnuts (425.0 thousand hectares), chestnuts (305.0 thousand hectares), pistachios (25 thousand hectares) and almonds (14.5 thousand hectares), which together accounted for 95.8% of the area harvested in China. Between 2007 and 2013, the highest annual growth rates were registered for walnuts (+12.5%), pistachios (+6.1%) and chestnuts (+4.2%).

Source: industrytoday.co.uk

Pistachio slides on low demand

Pistachio prices declined by Rs 5 per kg in an otherwise steady wholesale dry fruits market today on subdued demand from retailers.

However, other dry fruits settled at previous levels after trading in a tight range in scattered deals.

Traders said subdued demand from retailers mainly led to the fall in pistachio prices.

In the national capital, Pistachio Irani, Hairati and Peshawari weakened by Rs 5 each at Rs 1,245-1,345, Rs 1,375-1,445 and Rs 1,495-1,520 per kg, respectively.

Following are today's quotations (per 40 kg): Almond (California) Rs 22,800, Almond (Gurbandi-new) Rs 8,200-8,300; Almond (Girdhi) Rs 6,200-6,300; Abjosh Afghani Rs 15,000-25,000.

Almond Kernel (California-new) Rs 790-810 per kg, Almond Kernel (Gurbandi-new) Rs 650-740 per kg.

Acknowledgment: Press Trust of India, New Delhi, April 24, 2015

Iranian foodstuff, agricultural industries welcome nanotechnology packaging bags

TEHRAN (FNA) - The Iranian Baspar Pishrafteh Sharif Company used nanotechnology to design specific packaging bags and presented them to the market.

The bags significantly reduce the waste and loss of foodstuff and agricultural products during the conservation and transportation. The company claims that this technology enables the export of foodstuff and agricultural products to farther areas.

Baspar Pishrafteh Sharif Company was established in 2012 by a group of university graduates of Sharif University of Technology to help farmers, producers of foodstuff and the exporters active in this field. The products of the company are advanced packaging bags (active and smart) and advanced granules for the production of foodstuff packaging containers.

According to Dr. Rasoul Lesankhosh, the CEO of Baspar Pishrafteh Sharif Company, the products of the company have been presented to the market under the commercial name of Sapack. The products can control the environment inside the packaging bags and prevent the diffusion of gases such as oxygen, carbon dioxide and ethylene.



"Among the other advantages of Sapack, mention can be made of humidity control and prevention of the growth of fungi and bacteria inside the bags. Therefore, the product can block the harmful ultraviolet light," he explained.

Sapack has so far been successfully used for the packaging of dried fruits, meat, chicken and fresh pistachio. In fact, Sapack has provided the possibility for exporting fresh pistachio for the first time to the Persian Gulf littoral Arab states.

Sapack increases the durability of foodstuff and agricultural products at least up to 60%. In some cases like the fresh pistachio, the durability increases up to 20 times.

Iran wins 'pistachio war' with US



Iran ousted the US as the leading producer of pistachio nuts last year and reclaimed the position which it has long held to its credit, an official has said, PressTv Iran reports.

Production of the nut surpassed 235,000 tonnes thanks to satisfactory precipitations and Iran's implementation of development measures for better yield, an official with the agriculture ministry, Ali Mohseni said.

Iran outpaced the United States as the top producer after unofficial figures of 240,000 tons of pistachio crop in the US for 2014 were brushed aside by the Food and Agriculture Organization (FAO), Mohseni said.

“Such figures, far from being realistic, are disseminated by profiteers who seek to buy at knockdown prices from pistachio producers and pave the way for imports,” he said.

Iran is the top pistachio exporter, a position the country has omnipresently maintained, thanks to the premium quality of its produce.

Mohseni said Iran exported 180,262 tonnes of the nut worth \$1.62 billion last year. Those exports marked a 50% rise both in terms of volume and value, the official added.

Iran also has the largest acreage of land dedicated to pistachio plantation, spread over more than 20 provinces in the country.

Mohseni says the country plans to propagate pistachio culture to more provinces, including those in the west, northwest and northeast.

In an ongoing “pistachio war”, Iran faces a fierce competition from the United States which plans to quadruple production by 2020.

Up to 70% of Iran’s pistachio crop comes from Kerman Province, which has an ideal climate and soil for growing the nutty fruit. The province, however, is grappling with years of drought which has affected farming.

Iran is famous for its high quality fruits, described as second to none, including grapes, pomegranates, quinces, tangerines and oranges.

Mohseni said the country exported 1.8 million tonnes of fresh fruits, worth \$2.7 billion, in 2014. Total fruit production stood around 15 million tonnes in the period.

Iran’s exports of dried fruit, meanwhile, exceeded 759,000 tonnes which brought the country \$2.1 billion in hard currency.

Source: News.Az

Spain: Pistachio production to be promoted in Lleida

Cereals, fruit, olives or feed have been discarded in favour of pistachios, the chosen crop looking to break into the agricultural landscape of Lleida’s plains. The Catalan Government is encouraging growers in the province of Lleida to introduce pistachio, promoting it as an alternative with great potential for the irrigable area of the Segarra-Garrigues canal because of its high yield and resistance to extreme temperatures.

The production of pistachios, whose price (in shell) ranges between five and nine Euro per kilo, could alleviate some of the problems faced by growers due to the considerable drop in prices, especially for sweet fruit. But this crop also has drawbacks: it needs a lot of water and the tree does not bear fruit four for years after being planted.

The International Borges Group, owned by the Pont family, has planted the first 16 hectares of pistachio trees in Mas de Colom de Tàrrega, next to a former Cistercian monastery, that will be irrigated with water from the Segarra-Garrigues canal. The company’s goal is to expand the acreage to 50 hectares. Borges, which already has pistachio plantations in Badajoz, Granada and California, has also signed an agreement with the Department of Agriculture and will provide technical advice and soft loans to future producers, from whom it will buy the production.

Ramón Pont, president of the firm, predicts a dramatic growth for pistachios, similar to that experienced in the United States, where in 30 years its production has multiplied almost by twenty, going from 12,338 to 235,000 tonnes, thus becoming

one of the world’s major producing countries (next to Iran, Turkey and Syria). Spain, with only 5,000 hectares planted, has to import about 14,000 tonnes every year, so the nut’s cultivation has a guaranteed market simply considering the domestic demand.

Antoni Pujol, coordinator for pistachio promotion at Borges, says that the introduction of pistachios on irrigated land has sparked great interest from growers in Lleida, despite the complexity involved for them in the switch to the crop. Besides good production prospects (between 2,500 and 3,500 kilos per



hectare) and marketing, Pujol lists the advantages of pistachios over other major crops in the area, including sweet fruits. One is the tree’s productive longevity, over 50 years, as well as the low production costs, pest resistance, easy mechanisation (similar to olives) and late flowering (from the second half of April), which makes it resistant to extreme temperatures.

One of the main drawbacks, apart from the difficulties involved in finding affordable grafted plants, is the long process necessary before the pistachio trees become productive, which only start bearing fruit after they have been planted for four years and reach their peak from the seventh or eighth year. Furthermore, reaching a high production requires 4,000 cubic metres of water per hectare.

The pistachio is a dioecious tree, with abundant branching and a broad crown. One peculiarity is its sexual differentiation, so that plantations require a strategic combination of male and female trees in the proportion of one to eight, to get a good pollination. Only female plants bear fruit.

Antoni Baldomà, who cultivates 40 hectares of cereals and fruit, is one of the growers in the area who has shown his interest in the new crop, although he is cautious. Like many other producers, he’s afraid to make another investment without having yet amortised those made previously. “I find the idea attractive, but the fact that plantations are not profitable until after ten years is making me think hard before venturing,” he points out.

Source: EL PAÍS

INDUSTRY SKILLS FUND

You may be eligible for funding or financial assistance under the Industry Skills Fund

The Industry Skills Fund - Growth Stream (the fund) assists industry to invest in training and support services and to develop innovative training solutions. The fund is intended to help build a highly skilled workforce that can take advantage of new business growth opportunities and adapt to rapid technological change.

The fund commenced on January 1, 2015 and will deliver 200,000 targeted training places and support services over a 4 year period. It operates on a co-contribution basis, with a sliding scale based on the size of your business.

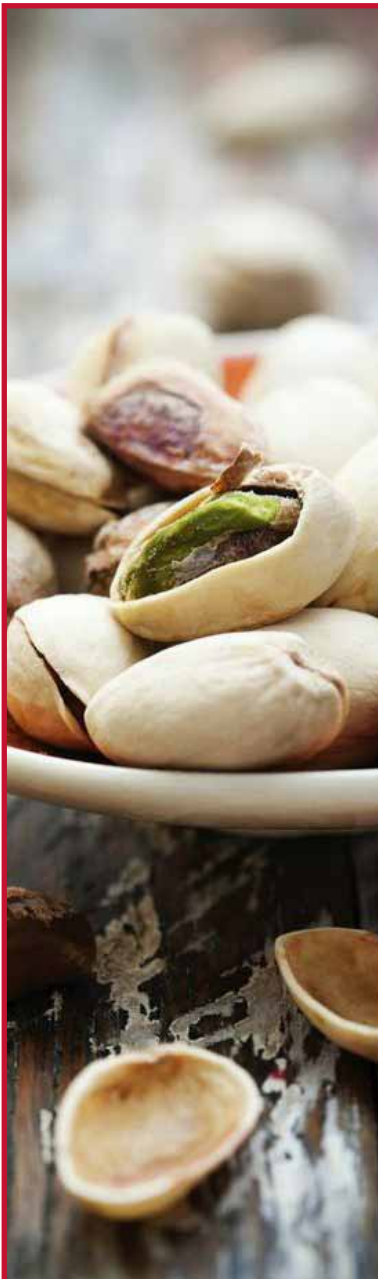
The focus of the fund is on supporting training required to enable a business to pursue a growth strategy, for example, where a business is looking to:

- Diversify into new or emerging markets
- Adopt new or emerging technologies
- Enter export markets
- Respond to domestic market opportunities
- Reposition themselves because of a market driven structural adjustment

Some OTrain Solutions and Services may be subject to funding under this scheme.

The Industry Skills Fund - Growth Stream is now open for applications.

For further information, visit Industry Skills Fund or contact OTrain on (07) 3040 3310



QUEENSLANDERS PREFER SNACKS OVER SEX, NEW RESEARCH REVEALS

More than 50% of Queenslanders experience snack cravings, overshadowing their urge for time between the sheets.

The research, released by Wonderful Pistachios, showed 55% of those surveyed craved snacks with only 53% craving "partner-time" between the sheets (53%) or cuddles (34%).

It suggests Aussies care more about satisfying their appetite than intimacy.

Quirky habits include hiding snacks, travelling up to 10km for a food fix and holidaying with favourite snacks

Notably, the study shows 46% of Queensland residents snuggle up with snacks in bed as a top snacking hotspot, suggesting a sense of comfort is created from snacking.

Cravings are strongly linked to action with over two-thirds (68%) of people stating that they snack because of a craving, and many admit going to surprising lengths for their love of snacks.

Almost half (46%) of Queensland confesses to secretly stashing their favourite snack treats to hide them from others and 40% claim they are prepared to travel up to 10km to get their favourite food fix.

Why do we crave snacks?

According to survey results, the number one trigger to snack is being around snackers.

Four in five (82%) people believe others snacking around them is their catalyst for snacking.

Additionally, almost two thirds (64%) of Queensland residents admit they're more likely to eat unhealthy snacks if those around them are doing so.

Australian Clinical Psychologist Leanne Hall said what we're doing, or what others were doing around us could awaken sensory areas of the brain that trigger snack cravings.

"So when we see others making poor snack choices, this can tempt us to follow suit and it also feels more socially acceptable," she said.

The study shows Queensland partners influence our snack choices most (81%), followed by friends who have the second biggest impact (33%).

"Let's face it, we're all human, but at social occasions where unhealthy snacks are inevitably involved, such as Easter, it's important to try to maintain our healthy eating patterns," Ms Hall said.

"Social snacking is a powerful tool that can positively influence those around us to make nutritionally wise choices."