



## Booster Broccoli™ bursts onto domestic market

After six years developing groundbreaking naturally high health vegetable products, the Vital Vegetables® program will launch its first product, Booster Broccoli™, onto the Australian market in August.

The license to commercialise Vital Vegetables® products was signed by Fresh Select's John Said on behalf of the commercialisation partners, VVMP Pty Ltd, and Plant and Food Research's Jim Howson on behalf of the research collaborators at Horticulture Australia Limited's (HAL) Sydney office on Wednesday 13 May.

Also in attendance were Perfection Fresh CEO Michael Simonetta, Vital Vegetables project executive manager Russell Sully, and HAL's acting CEO Vanessa Goss.

The marketing consortium, VVMP Pty Ltd, is made up of some of Australia's leading agricultural businesses: Fresh Select, Perfection Fresh, Houston's Farm, Salad Fresh, CostaExchange and Simplot.

The first product to emerge from the Vital Vegetables® program, Booster Broccoli™, has an enhanced level of sulforaphane when compared to other commonly grown broccoli cultivars.

The multiple actions of sulforaphane in humans have been widely studied since 1992 when Professor Paul Talalay and associates at Johns Hopkins University discovered its action as an inducer of detoxifying enzyme systems. Since then, hundreds of scientific papers have been published detailing the effects of sulforaphane on cardiovascular disease, certain forms of cancer, diabetes, and degenerative diseases such as Alzheimers and Parkinson's disease.

Sulforaphane acts in a number of ways in the human body. Firstly, it stimulates one of the body's natural defence systems (Phase II enzymes) which means the body is better able to detoxify and remove potentially harmful chemicals (e.g. carcinogens) that may have been ingested with a meal. This helps to prevent DNA damage caused by carcinogens, thereby inhibiting tumour formation.

Sulforaphane has also been shown to help prevent cancer cell division (tumour growth), cancer cell to cell signalling, angiogenesis (formation of new blood vessels needed for tumours to grow) and several other processes in the cancer cascade.

The strong antioxidant ability of sulforaphane has also been shown to reduce inflammation that can lead to heart disease.

Tests conducted by Vital Vegetables® scientists and other international scientists have confirmed that broccoli with higher sulforaphane is indeed better for you as it more effectively stimulates the body's natural defense systems.

Funding support from HAL has been central to the development of the technology used to create the naturally high health broccoli.

Following the launch of Booster Broccoli™, it will be available from selected Woolworths, Coles and independent retail stores.



Fresh Select's John Said and Plant and Food Research's Jim Howson sign the Vital Vegetables® license to commercialise with HAL's acting CEO Vanessa Goss, Perfection Fresh's CEO Michael Simonetta and VIC Department of Primary Industries' Russell Sully looking on.

# Horticulture industry prepares to manage climate change

Some regions of Australia are already feeling the impact of climate change with unprecedented high temperatures in Victoria and South Australia last summer, and science tells us that the temperature in Australia will be up to 2°C warmer by 2030 and up to 6°C warmer by 2070.

On 11 March, the members of the Industry Management Committee (IMC)\* met to hear from experts about the broad landscape around climate change and carbon management and to identify options for future investment in these areas across the horticulture industry.

Two key issues the horticulture industry has to consider are mitigation of emissions (reduction of or off-setting carbon emissions) and adaptation to the changing climate.

## MITIGATION

IMC Chair, Bob Granger, said horticulture is a minor emitter of greenhouse gases compared to the whole of agriculture, but the industry urgently needs scientifically based information to prove this.

"We need to know what its carbon footprint is. Once we know what it is, we can work on reducing it," Mr Granger said.

A carbon footprint is a measure of the greenhouse gas emissions generated by producing a piece of fruit or vegetable. In the horticulture industry the factors that contribute to the size of the footprint are inputs such as fertilizer, sprays and water. Reducing greenhouse gas emissions is about conserving resources further through best practice growing techniques.

According to one of the workshop presenters, the principal horticulturalist from Queensland Department of Primary Industries and Fisheries, Peter Deuter, the most easily accessed and managed adaptation strategies are already being employed by growers.

"These strategies include the use of a range of cultural practices which enable growers to maintain current production in current locations that is, adapt to the 'new' climate in the current location," Mr Deuter said.

"The best defence against future climate change is to continue to develop the capacity and knowledge to manage our response to climate variability more effectively."

In simple terms, by reducing the inputs used, a grower will reduce their emissions and therefore their carbon footprint. The good news for growers is that these goals are in synch with their own objectives e.g. maximising the value of inputs and reducing costs.

While there is a perception that orchardists are at an advantage when it comes to carbon offsets, it's unfortunate that under the Kyoto protocol existing orchard trees will not be included in an emission trading scheme.

## ADAPTATION

Managing climate change is simply about responding to the variable climate. While scientists can project temperatures out to 2070, they cannot predict rainfall. What they can predict is that the climate will be more variable – there will be more droughts, there will be more cyclones and increased extreme weather events. Experts speak of the need to adapt to these changes, but what does that look like, on farm?

According to the presenters at the workshop, it looks a lot like the past.

"We're told we will have to adapt as the climate changes, but the truth is, growers have always done this as a matter of survival whether it be to weather conditions or market demands," Mr Deuter said.

While growers historically have been good at adapting to the changing environment the horticulture industry needs to increase investment into managing the risk of climate change at an individual industry level and the across-industry level.

In partnership with horticultural industries, HAL has invested approximately \$18.8 million into research projects focused on helping horticultural growers adapt to climate change – including projects on water use efficiency, surviving the drought,

pest management, best management practices and climate variability projects. In 2008/09, there were 10 projects being funded in this area, including studies into quantifying the impacts of climate change on specific commodities and carbon footprinting.

In comparison with the extensive climate change and climate variability R&D conducted in broad-acre agriculture and the grazing industries, the investment by horticulture is smaller and mainly involves more recent investments as a result of the drought. Nevertheless, the Australian horticulture sector has historically adapted to the challenges of changes in climate, water availability and weather extremes, and the industry continues to value improvements in production efficiencies and best management practices as approaches to managing ongoing variability and change.

Presentations at the 11 March meeting were made by Climate Change Research Strategy for Primary Industries (CCRSP) secretariat, Dr Owen Cameron; the manager of the Managing Climate Variability Program, Colin Creighton and senior principal horticulturalist, Queensland Department of Primary Industries and Fisheries, Peter Deuter.

\* The Industry Management Committee (IMC) consists of the CEOs of HAL's eight largest member industries and advises HAL on investment in the across industry program.

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# Young chefs, waiters inspired by growers' passion for their produce

The 2009 finalists in the Electrolux Appetite for Excellence program – six chefs and seven waiters from all around Australia – enjoyed a regional produce tour in Victoria in June as part of their prize package sponsored by HAL and six other rural research and development corporations.

Over the course of the week the finalists tasted, tried and discussed a broad range of food with the primary producers who grow, catch and cultivate it. They learned about growing and handling practices, some of the issues growers face and the good environmental credentials of conventionally grown produce.

The Electrolux Appetite for Excellence was established by chef Luke Mangan and business partner Lucy Allon in February 2005 to identify, recognise and nurture the finest emerging young talent within the Australian food industry.

The horticultural stops on the tour this year included a mushroom farm and an apple and pear orchard.

The finalists also visited an olive farm, a cattle property, several dairies, a mussel farm and a vineyard.

The first stop on the tour was Bulla Mushrooms, in Digger's Rest since 1998. The farm produces 8–10 tonnes of *Agaricus* mushrooms per week, which are primarily sold through Melbourne central market.

Later in the week the group visited Rieschieck's Orchard in Gruyere. Brothers Wayne and Andrew Rieschieck run the family farming business which was established by their great grandfather more than 100 years ago in Doncaster. In 1979 the Rieschieck brothers relocated to Gruyere.

Victorian Chef finalist Matthew Dempsey from Pettavel Winery & Restaurant said the thing he would take away from the visit is an appreciation of the passion that Australia's top producers have and the amount of work that goes into growing the products.

"The technology in all areas (dairy, fruit and veg, cattle, fisheries etc) was quite amazing," Matthew said.

"I never really understood how much knowledge is required to farm viably and will look at a lot of our products in a different light in the future.



2009 Electrolux Appetite for Excellence finalists at Rieschieck's Orchard

"The mushroom farm was quite amazing. I was very impressed with the way that they were able to continually produce the mushrooms to meet consumer demand.

Tasmanian waiter finalist Adnan Crees-Morris said the most valuable thing about the trip was talking to producers.

"Having been raised on a farm, completed a degree in fisheries and worked in an orchard I was pretty well up to date with the practices used in the most of the places that we visited," Adnan said.

"However talking and listening to people that have been in that industry for 20 to 30 years was amazing. They were all so passionate about their single product and I guess some of that is lost in translation from the paddock to the plate. I think this is something restaurants need to recapture as consumers become more aware of what they eat and where it comes from.

"The experience as a whole has changed the way I approach my job. I will be a lot more proud that we only source top quality local produce. While I was before, I will now ensure that everyone that dines with us will know where we get it from and why we source it from there. I think that is a vital element to today's dining experience."

The 13 state finalists are: **Chefs** – Ian Atkinson NSW (Universal, Sydney), Peter Kelly QLD (Alchemy, Brisbane), Ayhan Erkoc SA (The Manse, Adelaide), Matthew Dempsey VIC (Pettaval, Waurin Ponds), Brendan Pratt WA (Frasers, Perth), Jessica Jackson TAS (Daniel Alps, Strathlynn).

**Waiters:** Fleur Elson-White NSW (Tetsuya's, Sydney), Ramon Arnavas QLD (Restaurant Two, Brisbane), Mark Reginato SA (Sparrow, Adelaide), Alice Heath VIC (Montalto, Red Hill), Adnan Crees-Morris TAS (Daniel Alps, Strathlynn), Alyce Hall WA (Richardson, Perth) and Raechell Petty NT (Il Piatto, Darwin).

The tour and the Electrolux Appetite for Excellence awards are proudly supported by Horticulture Australia Limited; the Fisheries Research and Development Corporation, Meat and Livestock Australia, Australian Pork Limited; Grape and Wine Research and Development Corporation; Dairy Australia; and Rural Industries Research and Development Corporation.

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# Australian horticultural exports increasing again

Australian horticultural exports have reversed a declining trend reaching \$905 million in the 12 months to May. This is the first time exports have been valued at more than \$900 million since 2002 when the Australian dollar was at 55 cents US.

The weaker Australian dollar has helped, although overall demand has been strongly fuelled by the global recession that has seen consumers buying more fresh produce.

By May fruit, vegetable and nut sales had increased by 19 per cent.

The table grape industry, which generates 19 per cent of horticultural exports, has recorded an impressive 80 per cent growth to \$176 million in the season to date and growers are reporting the best season ever. Hong Kong and Thailand are the major destinations driving this growth.

Similarly summerfruits have enjoyed a strong comeback this past season with a 30 per cent growth to \$52 million driven by strong sales to the Middle East, Hong Kong and Singapore.

The overall horticultural export results will continue to strengthen with expected growth in citrus exports in 2009.

The mandarin and navel export season is underway and will further contribute to these healthy 2009 figures. More than 50 per cent of Australia's citrus exports are shipped to USA, Hong Kong and Japan. The balance is shipped to 25 other countries in Asia, the Pacific and Europe.

Pears have also enjoyed growth this season. Exports to New Zealand have boosted the export result by 57 per cent and the trend is continuing with strong sales to Canada this season.

Nuts account for 23 per cent of horticultural exports and have increased

26 per cent in the 12 month period to May. This growth was driven by macadamia exports to its largest market, Europe, followed by the USA and Japan. Almond exports to India and Europe are also expanding.

The more competitive Australian dollar this year has meant that high quality Australian produce has become more affordable.

One of the best features of Australian fresh produce is taste and quality. Buyers around the world agree that Australia produces some of the best tasting produce available anywhere in the world.

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## Massive increase in macadamia sales to Japan

The 2009 macadamia marketing campaign in Japan has helped contribute to a massive 73 per cent rise in macadamia sales in that country, arresting a five-year declining trend.

The campaign, "likoto Mitsuketa", meaning 'I've discovered something I wish I had known before', hinted at the undiscovered knowledge of the taste, health and beauty benefits that Australian macadamias provide, particularly to female Japanese consumers aged 25–34 years old.

The likoto Mitsuketa campaign message is the first to cater straight the consumer.

Rather than engaging in traditional trade promotions, the macadamia levy-funded marketing strategy aimed to target consumers directly by inviting 30 of Japan's most influential bloggers to a macadamia-focused talk show and dinner at the Australian embassy in Tokyo. The macadamia promotional website [www.iikotomitsuketa.jp](http://www.iikotomitsuketa.jp) was launched at the event and bloggers discovered the health and beauty benefits of the Australian nut.

The bloggers responded by writing enthusiastically about these health and beauty advantages and referred their female audience to the *iikotomitsuketa* website for more information, promotions and prizes.

HAL's export development manager, Wayne Prowse said the online campaign had been very effective.

"We found that our target, while familiar with chocolate coated macadamias, did not know enough about the benefits of macadamias," Mr Prowse said.

The most effective media to reach our core target is the internet."

"The website engages with consumers and bloggers, with mini competitions, offers recipes, and highlights these key health and beauty benefits affecting this female skew.

"We also carried out product sampling and frequent giveaways on the site which kept visitors coming back to *iikotomitsuketa*."

Kumiko Sakamoto, the key liaising agent of the campaign in Japan, notes the success of using the internet.

"More than 25,000 visitors accessed the site within the first four months of the launch and it currently receives over 1000 hits each week," Ms Sakamoto said.

"The office sampling giveaways exceeded expectation with 4,795 companies in Tokyo entering."

The campaign also developed partnering relationships with Japanese confectionery companies to include macadamias in their products.

"The Japanese prefer to eat macadamias combined with other food products rather than eating the nuts on their own," Mr Prowse said.

"Due to Japan's high confectionery and snack food interest, we have seen macadamias included in products such as rice crackers, chocolate bars, ice cream and snack food bars."

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# Country Queensland school crowned Australia's healthiest

Mt Alford State School in Queensland is officially Australia's healthiest school and is \$25,000 richer for having been named so in the apple industry's promotion The Search for Australia's Healthiest School.

In its second year, the partnership with Channel 9's *Today Show* reached 300,000 people every week day for three weeks with the one a day superfood message.

Apple and Pear Australia Limited (APAL) general manager Tony Russell presented the prize money to school principal, Meryl Tress.

"Winning the title of Australia's Healthiest School has highlighted the hard work of the whole school community in bringing the students of Mt Alford up in an atmosphere where physical and emotional resilience are valued," Ms Tress said.

Ms Tress said the school hadn't yet decided what to do with the prize money but the local community had been invited to contribute suggestions for its use with a decision expected in term three.

The prize also included a visit from Channel 9's *Today Show* weather team for the live weather crosses on Tuesday, 9 June.

"The community support engendered by our appearance on the *Today Show* has been exceptional even for a school such as ours which can proudly boast of high community involvement levels," Ms Tress said.

With just 68 students Mt Alford State School, which is an hour and a half drive south west of Brisbane, put on a superior effort producing a video that demonstrated the school's commitment to healthy living, incorporating apples and a good sense of humour.

While the total population of Mt Alford is only 150 people, the Parents and Citizens Association (P&C) manages to fund raise so the school students can have free fruit available to them every Thursday.

"With the support of a local fruiterer who provides top quality fruit at a very reasonable price, fruit is sliced, diced or served whole," Ms Tress said.

"There are apple slinkies and real fruit juice slush puppies. The children think it is great to have the fruit available each week."

The Search for Australia's Healthiest School promotion ran from 4 to 22 May, and all schools in Australia were eligible to enter



APAL general manager Tony Russell presents Mt Alford State School principal Meryl Tress with the cheque for \$25,000

by sending in a 60-second original video showing why they should be crowned Australia's healthiest school. Of course, apples were required to feature in the video. The winning video can be viewed at [www.oneadaysuperfood.com.au](http://www.oneadaysuperfood.com.au).

"Each Australian currently eats around 65 apples a year, which equates to approximately one a week," HAL's apple and pear marketing manager Michelle Toft said.

"We hope that by celebrating Australia's Healthiest School we also inspire kids to enjoy more apples."

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## Pineapple industry levy collection starts

Pineapple growers commenced paying a statutory levy on 1 July 2009, marking the beginning of a new era for the industry.

Last year the pineapple peak industry body, Growcom, undertook a consultation process with growers to seek support for the introduction of a national pineapple industry levy to fund further research and development and promotional activities. The proposal met with overwhelming endorsement from growers.

The pineapple industry has a history of investing in research and development through HAL, but on a voluntary contribution basis. The institution of the levy will be used to fund research, development and marketing projects in a strategic way.

The pineapple industry advisory committee (IAC) made up of grower representatives

from all major growing areas, held its first meeting on 30 January 2009 to discuss the likely production forecast for fresh and processed pineapple for 2009/10 and coming years. Based on this information the levy income for 2009/10 was forecast.

The IAC also developed an annual investment plan for the both R&D and marketing levies to be collected in 2009/10 HAL pineapple industry services manager, Dr Kendle Wilkinson said.

"The R&D levy will be invested primarily into chemical trial and residue work urgently required by growers, identified as top priority during the consultation with growers on the levy," Dr Wilkinson said.

"Our aim with the marketing strategy in the short term is to help alleviate a likely oversupply in the fresh fruit market due to restructuring in the processing industry. Discussion with both the IAC and pineapple

pack house representatives has also highlighted the need to invest marketing levies into increasing generic consumer and retailer education. For example, research indicates that most consumers are still not aware that a pineapple will not ripen further once picked, and should be eaten as soon as possible after purchase or stored in the fridge, not the fruit bowl on the kitchen bench.

"HAL and the Pineapple IAC will be working together to ensure that pineapple R&D and marketing levies are invested into areas that will increase consumer demand, productivity and profits to growers."

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# Introducing Juliette – the stronger, sweeter strawberry

A new more flavoursome, sweeter strawberry variety, Juliette, will give the strawberry industry a boost this year as more runners become available and Juliette makes its way in commercial quantities to retail stores.

Australia produces 27,000 tonnes of strawberries annually with a farmgate value of more than \$200 million.

The majority of Australia's strawberry production is consumed domestically as fresh fruit with smaller quantities processed into a range of value-added products.

Juliette is a bright red, flavoursome strawberry that fruits early in the season in Victoria and South Australia (September) followed by Queensland and Western Australia. It was bred through a levy and VC-funded project, through the strawberry breeding program.

Strawberry grower and chair of Strawberries Australia, Sam Violi, has been involved in the development of the variety. Last season Mr Violi had 29,000 Juliette plants in the

ground and has increased this to a more commercial 150,000 plants for next season.

"We had a great response last year with the trial fruit. It sold very well and demand was higher than supply," Mr Violi said.

"A lot more growers are trialling it in a commercial sense this year and hopefully they will experience good fruit yield and flavour and, in turn, sales."

Mr Violi said in addition to its eating qualities, the Juliette is a firm fruit which means it can be picked at a more advanced stage of ripeness, is more robust and has a longer shelf life.

Because the plants have been bred for Australian conditions they are more resistant to heat and generally better able to tolerate Australian conditions.

Plant breeder Bruce Morrison, from the Department of Primary Industries, Victoria, leads the team responsible for the creation of Juliette which is also naturally resistant to pests and diseases.



"By not using pesticides developing varieties we have bred plants that are highly tolerant of, or resistant to, pests, diseases and fungi," Mr Morrison said.

With close to a million plantings in the ground for next season, Australian consumers can look forward to tasting the high quality, flavoursome fruit come September.

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## Mechanisation offers more than labour savings says scholar

Vegetable grower and Nuffield Scholar Tim Harslett, recently spent almost four months travelling internationally to identify the latest in vegetable harvesting and weed control technology.

Walking along the many rows of mini cos lettuce growing on his family's vegetable farm in Amiens, Queensland, Nuffield Scholar Tim Harslett can see the benefits of machines that can weed not just between rows, but between plants.

As a horticulturalist keen to find alternatives to chemical weed control, the chance to see the latest infrared and GPS-driven weed machinery in action was a highlight of Mr Harslett's 16-week Nuffield scholarship, exploring some of the world's most advanced agricultural technology and research.

Mr Harslett says he found world-best-practice in the horticultural industry in Europe. Among the many farm businesses he visited was one in Denmark that mechanically harvests mini cos lettuce, like those

he produces at Amiens, 20 kilometres west of Stanthorpe, just north of the Queensland-NSW border. He also grows Chinese cabbage and celery for the domestic market as part of his family's vegetable business.

Mr Harslett says with two million lettuces harvested during a 25-week period, he is keen to introduce mechanical harvesting, and will build most of the harvester himself, based on the Danish model he saw, with a few key parts imported from Europe.

"Cutting labour costs is often given as the main reason for mechanisation," he says.

"However, I think the real financial benefits will come from changes to our agronomic practices to achieve a more consistent crop. Machines can't handle variation in produce the way that people can. So to use mechanical harvesters we must have a much more consistent crop, and that's a higher quality, higher value product," he says.

There are also other, less tangible benefits. Mechanisation can eliminate some of the more undesirable and repetitive labour tasks and can help staff work at a more constant speed.

In Denmark Mr Harslett also saw the latest mechanised weeding technology, which he says is being developed as much to reduce chemical use as to reduce labour costs.

Mr Harslett's scholarship was funded by HAL using the vegetable levy and matched funds from the Australian Government.

Mr Harslett's report *Some future trends for the production of vegetables in Australia* can be downloaded from <http://www.nuffieldinternational.org/reports/report.php>.

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# Greening the great indoors

The profile of indoor plants as an integral part of a healthy environment was given a boost on Monday 18 May when Adjunct Professor Margaret Burchett from the University of Technology, Sydney presented the findings from her latest research to media gathered at HAL's Sydney office.

The UTS-based research team is the global leader in this field of research and development. Professor Burchett talked about the results of two HAL-funded projects, one through the nursery levy, and one through a voluntary contribution, both looking at the benefits of having plants indoors. The studies show that any plants can improve indoor air quality and the size of the pot or plant does not matter as long as it is 200mm or larger.

Eighty per cent of Australia's population spends 90 per cent of their time indoors and yet don't realise for the most part the air they breathe indoors is actually more polluted than the air outside.

This is due to volatile organic compounds (VOCs), organic chemical compounds that vaporise under normal conditions and enter the atmosphere. VOCs are emitted by any 'plastic' or 'synthetic' objects and finishes indoors – from computers, televisions, from most paints and from most carpets and furnishings.

VOCs at imperceptible levels cause a loss of concentration, headaches, dry eyes, nose and throat and nausea. In the long term it can cause chronic illness as in outdoor pollution. The effects of urban pollution on humans in the short term include: asthma, stroke, heart attack, and sudden infant death syndrome (SIDS).

A CSIRO study estimated urban pollution costs are \$12 billion a year. According to the Environmental Protection Association (EPA) urban pollution kills 1400 people per year in Sydney alone.

Previous work has found that plants effected reductions in office workers incidences of:

- cough and fatigue by 37 per cent
- ear, nose and throat symptoms by 23 per cent
- sick leave by 60 per cent
- perception of pain
- blood pressure
- reports of anxiety, depression, hostility
- intentions to quit

The presence of plants was shown to effect improvements in:

- computer tests
- item sorting tasks
- creative thinking exercises
- exam scores
- job satisfaction
- class room behaviour in junior high school
- mood in dementia patients

The UTS research also shows there are clear trends of the reduction of stress and depression in people whose offices have plants compared to those whose offices do not.

The conclusion then is that indoor plants promote health, reduce stress and enhance productivity in the workplace.

So, in the words of Professor Burchett, "it's worth cleaning up the air if we can".

The research team tested to see whether size influenced the plant's ability to remove VOCs. They tracked removal rates to find that all pots over 200mm worked equally well in removing a dose of VOCs. Additionally a group of smaller pots, that is three 125mm pots, worked as effectively as a 200mm pot. This means that plant walls, towers and clusters of small pots will be equally good as larger pot plants in assisting human health.

A total of 12 plant species were tested and all worked equally well.

The research revealed that potting mix played a central role in removing VOCs, indeed the potting mix bacteria were the main removal agents. However, a pot of fertiliser only would not perform the same function as a plant in potting mix. When fertiliser only was tested the VOC processing died down within a few weeks. When a plant was present, the VOC processing continued ad infinitum. The researchers suspect this is because the plant controls the water balance and keeps the nitrogen in the soil.

All in all, the message is that indoor plants are critical for short and long term human health, especially given we live so much of our time indoors.

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# Nominations open for HAL Awards

HAL is currently seeking nominations for the 2009 HAL awards, including the Graham Gregory Award and Young Leader Award.

With a cash prize of \$10,000 the Graham Gregory Award is Australian horticulture's most prestigious accolade. It recognises outstanding achievements from all sectors in horticulture throughout the whole supply chain including growers, researchers, exporters and other agri-business leaders. Nominations are invited for individuals who have demonstrated excellence in an area that has enhanced the horticulture industry in research and development, marketing, technology transfer or education and training.

The Graham Gregory Award is named in honour of the late Graham Gregory AO who was the first chairman of HAL's predecessor the Horticultural Research and Development Corporation.



Throughout his life, Graham Gregory made an exceptional contribution to research and development in Australia's wine and horticulture industries.

Last year's winner was internationally recognised leader in horticultural postharvest research, Dr Barry McGlasson.

Dr McGlasson has been an enthusiastic and tireless supporter of Australian horticulture for more than 50 years and is co-author of the first textbook on postharvest, *'Postharvest. An Introduction to the Physiology and Handling of Fruit, Vegetables and Ornamentals'*, now in its fifth edition (2007).

In addition to a \$10,000 cash prize, the Graham Gregory Award includes travel costs to the value of \$2,000 for the winner and family to travel to the award presentation in Sydney, and a commemorative bronze medal.

The HAL Awards also seek to foster the next generation through the Young Leader Award. It is open to nominees under 35 who are able to demonstrate leadership in any discipline related to the horticulture industry. Up to five young leaders can be recognised by this award each year.

Last year's Young Leader Award winners were South Australian cherry grower, John Jeffs; Moraitis' general manager, national category management, Jenny Mercer; and Victorian summerfruit grower Gaethan Cutri.

The winner(s) will receive a prize valued at up to \$2,000 that includes travel to the award presentation in Sydney with one night's accommodation, a free registration at a HAL-funded conference and a certificate of recognition.

Nomination forms are available on HAL's website [www.horticulture.com.au/halawards](http://www.horticulture.com.au/halawards). Nominations close on Monday 28 September.



2009 Young Leader and Graham Gregory Award winners with HAL Chair Dr Nigel Steele Scott

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