

End of Project Review September 2022

Title: Hot Water Treatment - Australia

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Aim & Objectives

Key focus

▶ Test the impact of fruit preconditioning on the reduction of heat related damage associated with hot water treatment protocols for market access.

Research questions

- What on-farm, post-harvest and marketing innovations are likely to generate the most significant impacts to reduce losses, increase productivity and quality outputs that will improve returns directly related to smallholder incomes?
- ▶ What innovations have the most cost-effective and positive impacts on productivity, losses, quality and harvest timing, leading to improved price and farmer income?
- ▶ What processes will strengthen markets linkages and agribusiness partnerships and enhance innovation adoption along the chain?

Overview

Aim

► To determine if a commercially practical condition treatment could be developed that takes advantage of the average ambient day time air temperatures 38-41°C (Northern Australia), for NMBP-4069 and export cultivar R2E2.

Outputs

Identification of several suitable conditioning treatments for NMBP 4069 and R2E2 mango that mitigate heat related damage associated with HWT market access protocols.

Benefits of change

What we learnt

- Preconditioning in ambient conditions offers a commercially practical solution for establishing HWT treatment facilities for export for NMBP-4069.
- ► Treatments based on the 46°C for 20 minutes protocol for R2E2 appeared to mitigate the risk of heat related damage.
- Preconditioning would be subject to fluctuating temperature conditions and may be limited to daytime treatments only.
- ► HWT can substantially increase the capacity of business to meet international export protocols, due to its efficiently and relatively low infrastructure costs.

Pathways to adoption

- Recognition of work is required via scientific publication
- Offers low-cost treatment system where fruit can be treated on farm minimising quality loss compared to other methods – offering a greater export opportunity for businesses
- > Treatment currently recognised in Chinese protocol commercial application can commence.
- Can be used as the basis for amending market access protocols
 (via bilateral negotiations) e.g. New Zealand, South Korea, Japan

