

TASMANIAN PRODUCE

Vegetables

the Tasmanian advantage

Tasmania's temperate climate and changing seasons provide the perfect combination for growing full-flavoured vegetable produce. Tasmania's quality temperate-climate vegetables and its low levels of chemical residues and pollutants make the State competitive with the world's best vegetable producers.

Tasmania – Australia's Temperate Island State

Separated from the rest of Australia by the waters of Bass Strait, Tasmania is also set apart by its climate. Air masses roll in constantly from the oceanic west, bringing the world's cleanest air, along with rain that is pure enough to bottle and export. Reliable rainfall leads to an abundance of fresh water.

Disease Freedom

Tasmania has been formally recognised as free from fruit fly and tobacco blue mould as well as a number of other pests. The quality of Tasmania's temperate climate vegetables and its low levels of chemical residues and pollutants make it competitive with the world's best.

Seasonal Advantages

When it's winter in the Northern Hemisphere, it's summer in Tasmania, allowing primary producers to send fresh, out-of-season fruit and vegetables to their trading partners on the other side of the world.

Food Quality and Safety

Tasmania recognises that consumers demand food that is fresh and free from contaminants. Tasmania is committed to systems that ensure the production of high-quality, safe food and agricultural products and does not permit commercial genetically-modified food crops.

Freight and Transport

Minimal distances between growing areas and transport terminals, coupled with direct shipments or flights to most markets and careful post-harvest packaging techniques, ensure that Tasmanian produce is in prime condition when it reaches consumers.



Broccoli

Varieties Seasonal
Mode of Shipment Air or refrigerated FCL



Brussel Sprouts

Varieties Oliver, Roger, Atropolis, Valiant, Lynch
Mode of Shipment Air, sea, refrigerated FCL or consolidated



Cabbage

Varieties Green, Red, Dutch, Savoy
Mode of Shipment Sea, refrigerated FCL or consolidated



Carrots

Varieties Nantes, Kurodas
Mode of Shipment Air, sea, refrigerated FCL or consolidated



Kabocho

Mode of Shipment Sea



Mushrooms

Varieties Honey Brown, Honey White, Oyster, Shitake
Mode of Shipment Air



Lettuce

Varieties Iceberg, Mignonette, Cos, Oaklead, Red Coral, Red Velvet, Monet, Frillice, Mezuma, Lamb's Lettuce, Baby Endive, Radicchio, Rocket
Mode of Shipment Air



Onions

Varieties Tasmanian Cream Gold, Red, Pukekohe Long Keeper
Mode of Shipment Sea or FCL (ventilated storage)



Potatoes

Varieties *White Flesh* – Kennebec, Russet Burbank, Bismarks, Nadine
Yellow Flesh – Bintje, Celeste, Gold Star, Latona, Pink Eye, Royal Blue, Symfonia, Victoria
Mode of Shipment Sea, FCL (ventilated storage)



Pumpkin

Varieties Jarrahdale, Sweet Gray
Mode of Shipment Sea, FCL or consolidated (ventilated storage)



Swede

Varieties Seasonal varieties including Laurentian
Mode of Shipment Sea or refrigerated FCL

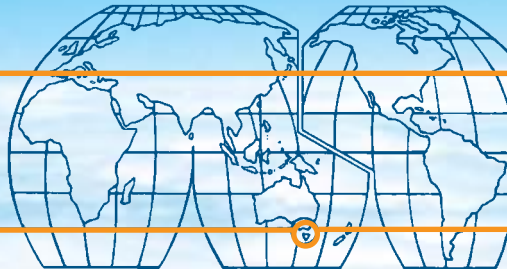
Seasonal Availability

	Jan	Feb	Mar	April	May	June	July	Aug	Sep	Oct	Nov	Dec
Broccoli		█	█	█	█	█						
Brussel Sprouts						█	█	█				
Cabbage	█	█	█	█	█	█	█	█	█	█	█	█
Carrots		█	█	█	█	█	█					
Kabocha			█	█								
Mushrooms	█	█	█	█	█	█	█	█	█	█	█	█
Lettuce	█	█	█	█	█	█				█	█	█
Onions		█	█	█	█	█	█	█				
Potatoes		█	█	█	█	█	█	█				
Pumpkin			█	█	█	█						
Swede	█	█	█	█	█	█	█	█	█	█	█	█

Other vegetables available (but not necessarily in exportable quantities): asparagus, beans, cauliflower, celery, cucumber, leeks, parsnip, sweet corn, tomatoes and zucchini.

Tasmanian vegetable growers are always striving to expand the variety of vegetables that can be supplied. Greenhouse capsicums; herbs for both culinary and medicinal purposes; exotic mushrooms such as the Asian maitake and the European morel; sprouts including alfalfa, soy bean and linseed; truffles, walnuts and wasabi are some examples of new industry opportunities that are being developed.

40°N



40°S

For further information contact:

Department of Economic Development

Head Office: 22 Elizabeth Street, Hobart, Tasmania, Australia 7000

Telephone: (03) 6233 5888 International: + 61 3 6233 5888

Facsimile: (03) 6233 5800 International + 61 3 6233 5800

E-mail: info@development.tas.gov.au

Website: www.development.tas.gov.au

Department of Primary Industries, Water and Environment

Head Office: Marine Board Building

1 Franklin Wharf, Hobart, Tasmania, Australia 7000

Telephone: (03) 6233 6833 International: + 61 3 6233 6833

Facsimile: (03) 6228 5123 International: + 61 3 6228 5123

E-mail: food.fibre@dpiwe.tas.gov.au

Website: www.dpiwe.tas.gov.au



Tasmania

April 2003