

BUILDING AN EXPORT CULTURE



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Tuesday 18th June

9.15 Registrations

- 9.45 Welcome
- 9.50 Introduction to the workshop

Tom Eastlake, CGA

Season in review

- 10.05 Levy update
- 10.15 Trade stats and export pathways

LRS
Andrea Magiafoglou, CGA

Industry and market insights

- 10.30 Market reports – China
- 10.45 Market report – Vietnam and Indonesia

Tom Eastlake, CGA
Jess Beard, Next Market

11.25 Morning tea

- 11.40 National Residue Survey and export MRLS
- 12.10 Table grapes case study
- 12.40 Citrus case study
- 1.10 Cherry Industry Biosecurity Manual

Jenna Garwood, NRS
Jeff Scott, ATGA
David Daniels, Citrus Australia
Victoria Ludowici, PHA

1.15 lunch

Systems approaches

- 2.15 Cherry case study
- 2.35 Successes and Moving Forward Toward Scientific Acceptance

Kate Hamley, AgVic; Lloyd Kingham, NSW DPI
Kate Fielder CSIRO

Export registration and process

- 2.55 Export accredited properties
- 3.25 Export Manual and CGA services

David Burns, DAWR
Charlotte Brunt, CGA

3.55 Afternoon tea

Training, industrial relations and compliance

- 4.10 Training
- 4.30 Changes to the new Horticulture Award
- 4.45 Responsible sourcing
- 5.00 HARPs
- 5.15 Closing comments

Brendan White, 4UpSkilling; Simon Rouget; Koala Orchards

Tom Eastlake, CGA

7.00 **Dinner at Parlour** (6.30 for pre-dinner drinks) 16 Kendall Lane, Canberra www.parlour.net.au



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Wednesday 19th June

8.50 Welcome

Tom Eastlake, CGA

Logistics

9.00 Trusted Trader

Charmaine Smith, Australian Border Force

9.30 Known Consignor

Sally Bower, Australian Border Force

10.00 Airline security - Industry discussion

Hugh Molloy, Antico

10.50 Morning tea

Cold Chain

11.05 Cold chain and quality to Vietnam

Glenn Hale, AgVic

11.35 Cooling cherries after fumigation – the impacts of carton venting on the effectiveness of forced draft cooling

Susie Green CGASA; Nick Noske, The Blue Cherry

11.55 Post harvest management

John Golding, NSW DPI

12.20 Visy packaging

Keith Gibson and Ian Armstrong, Visy Glamapak

12.35 Case study – Refrigeration and FAC

Tom Eastlake, CGA

1.00 Lunch

End point treatments

2.00 Fumigation

Hugh Molloy, Antico

2.30 Irradiation

Ben Reilly, Steritech

Activities to support trade

3.00 New export project

Tom Eastlake, CGA

3.10 Centralised database

Hugh Molloy, Antico

3.20 Closing comments

Tom Eastlake, CGA

3.30 Afternoon tea and close



Ym-Fab Post Harvest can help growers understand the chain of food handling, providing education and solutions to ensure quality water, filtration and minimal chemicals provide healthy safe produce.



Australia Fruits is a leading exporter of quality, fresh produce, supplying an extensive range of locally grown and exclusive products to the world



The cherry team at TIA is undertaking innovative research on cherry fruit quality and nutrient use efficiency in cherry orcharding. Our research delivers the science that helps growers produce consistent high quality fruit, rich in nutritive value using optimised nutrient management practises.

