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The annual production of Raisins in Australia is approximately 1,300 to 1,800 tonnes, most of which is consumed locally.

Up to four kilograms of freshly picked Raisins are required to produce just one kilo of dried fruit. In Australia, no sulphur is used in the drying process, although the fruit is treated in the same manner as Sultanas using an emulsion to alter the wax layer on the skin of the berries but using a stronger concentration.

Once the seed has been removed from the Raisin, there are only two quality levels: standard or manufacturing grades. The unique sweet muscat flavour of Australian Raisins makes them an ideal ingredient in meat or fish dishes, as well as cereals, cakes and desserts. They're also delicious as a healthy snack.

Raisins are best stored in a cool, dry, clean and well-ventilated area, at 10-15°C, with relative humidity below 50%.

Sunmuscats

The Sunmuscat variety was first imported into Australia in 1974 by the CSIRO (Commonwealth Scientific Industrial and Research Organisation). A plump, seedless Raisin, Sunmuscats are proving a winner with consumers because of their distinct muscat flavour.

For growers, Sunmuscats are providing improved production yields and reduced susceptibility to rain damage and splitting. Up to four kilograms of freshly picked Sunmuscats are required to produce one kilo of dried fruit. In Australia, no sulphur is used in the drying process, although the grapes are treated with a drying emulsion the same as Sultanas.

The annual production of Sunmuscats in Australia continues to rise and exceeded 1,100 tonnes in 2004.

Australian Sunmuscats range in colour from pale gold to amber to dark brown. They are classified by size, colour and texture and their intended use best determines which grade is most suitable. Australian Sunmuscats are delicious in a variety of foods. They have a sweet flavour with a muscat after taste, making them ideal for meat or fish dishes, cereals, as well as cakes and desserts. They're also ideal for use as a snack.

Sunmuscats are best stored in a cool, dry, clean and well-ventilated area, at 10-15°C, with relative humidity below 50%.



Currants

Currants were cultivated in Greece, near the city of Corinth from which they derive their name. One of the earliest written accounts of fruit drying in Western Europe is by the Greek poet, Homer during the period 900 – 800 BC. Currants were not generally used in Europe until the Crusades, when they became popular as a valuable alternative to honey.

The small, purple Currant grape dries quickly in the sun and this is possibly why it was one of the first varieties to be planted by the early Australian grape growers.

Approximately 2,000 to 3,500 tonnes of Currants are grown and dried each year in Australia with about two thirds of these consumed locally.

When the Australian grape harvest begins in late January/early February, Currants are usually the first grapes to be picked.

Up to four kilograms of freshly picked Currants are required to produce just one kilogram of dried fruit. In Australia, no sulphur is used in the drying process. Currants are not treated with a drying emulsion; rather they are left to dry naturally on racks or the trellis depending on the harvesting system used.

Australian Currants range in colour from dark blue to black and they are classified by size, colour and texture. The grade determines the most suitable end use of fruit.

The tangy flavour of Currants provides an ideal taste for many traditional recipes ranging from meat dishes and desserts through to fruited breads, yoghurts and cereals. Currants are best stored in a cool, dry, clean and well-ventilated area, at 10-15°C, with relative humidity below 50%.

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Australian Dried Fruits Association

Enjoy the grape taste