



Charles Sturt
University

Gulbali Institute
Agriculture Water Environment

Where are all the quandongs?

Joe Moore

Presentation title

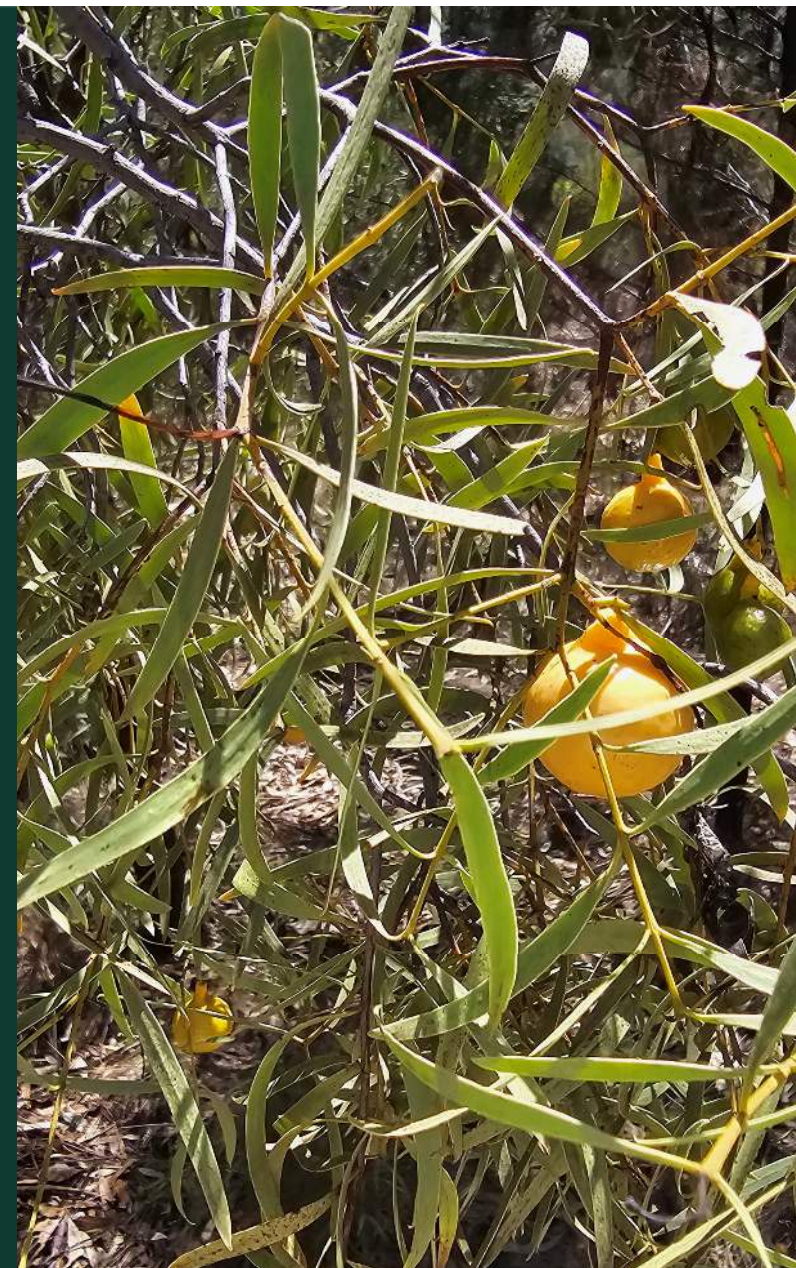
Charles Sturt University is an Australian University, TEQSA Provider Identification: PRV12018.
Charles Sturt University CRICOS Provider Number: 00005F.

Acknowledgement

Wiradjuri, Barkandji and Menang Noongar

Gulbali ngurambang = to understand country

yindyamarra winhanganha = the wisdom of respectfully knowing how to live well in a world worth living in ...



Introduction



- Overview of the Australian native food industry.
- Quandong's significance in Australian culture and history.
- The recent growth and potential of the quandong industry.

Historical Background



Quandong's long-standing presence, including fossilized remains dating back 40 million years.

CSIRO's role in the scientific research of quandongs since 1973.

Development of commercial varieties like 'Powell's No. 1' and 'Frahn's Paringa Gem'.

Market Analysis

- Retail forms: frozen halves, dried halves, dried powder.
- Price analysis: significant disparity between wholesale and retail prices.
- Average price for dried products: \$564/kg.

Indigenous Opportunities



The importance of incorporating Indigenous traditional knowledge.

Challenges in balancing commercial use with protection of Indigenous Cultural and Intellectual Property (ICIP).

Role of IP Australia in safeguarding Indigenous Knowledge.

Agronomic Challenges



- Environmental adversities: semi-parasitic nature, sensitive root systems.
- Pests and diseases affecting quandong production.
- Lack of advanced eco-physiological and agronomic understanding.

Geographic Suitability

- Predicted geographic suitability map (Figure 2).
- Importance of soil types and biogeographical zoning.
- Areas suitable vs. unsuitable for quandong cultivation.

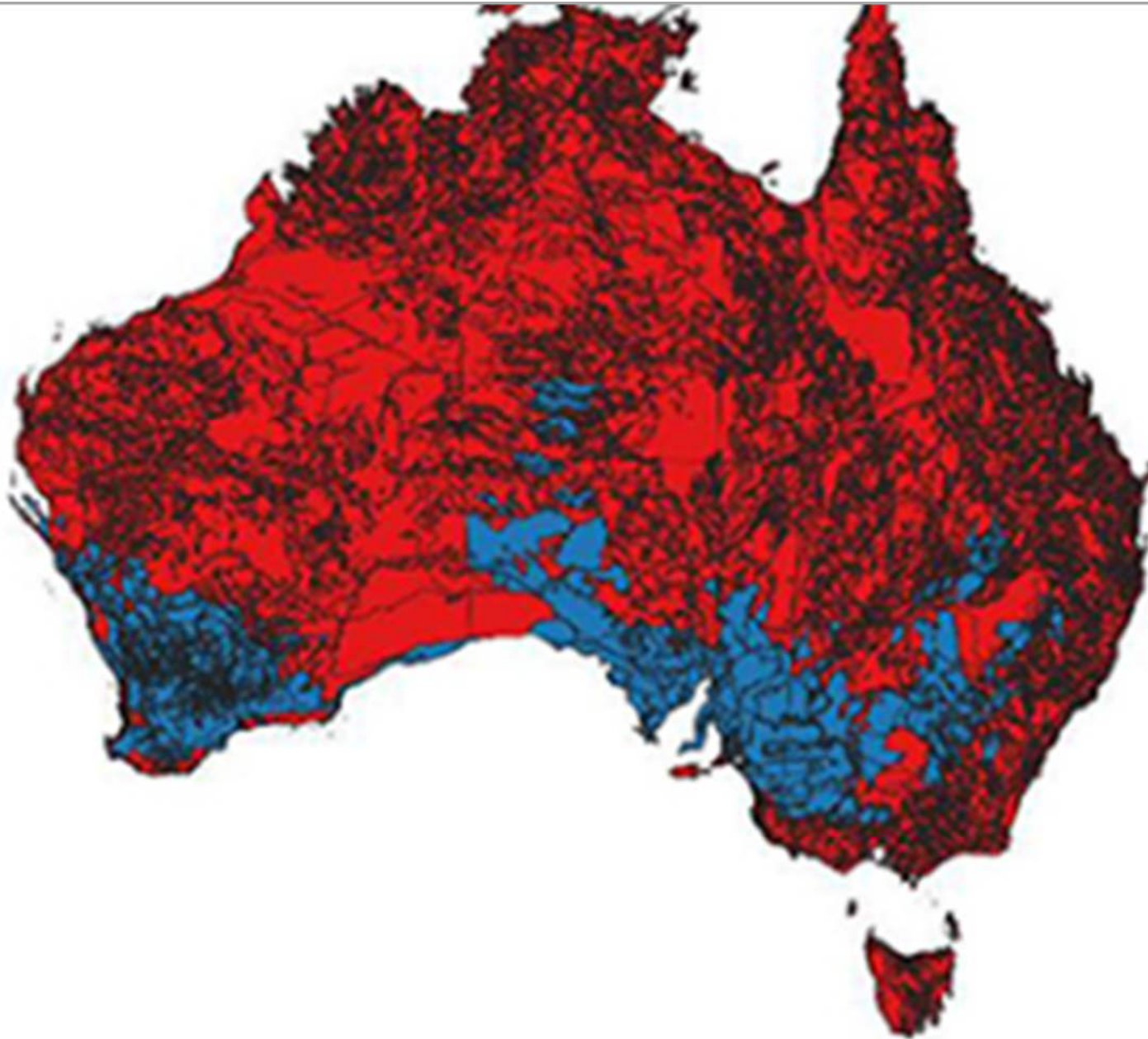


Figure 2. Predicted geographic suitability of the quandong (*Santalum acuminatum*) (reproduced from Canning, 2022). Blue indicates the suitable environmental range, while red indicates the unsuitable range, with locations delineated by soil order mapping and IBRA mapping (McKenzie et al., 2012; IBRA, 2020).

Production

- Current production levels and the small scale of the industry.
- Recent advancements and increased interest from chefs and niche markets.
- Potential for industry growth with strategic investment and research.

Conclusion



- The quandong industry's potential within the growing native foods market.
- Importance of addressing cultivation challenges and integrating Indigenous knowledge.
- Call to action for stakeholders to collaborate in building a sustainable industry.



We'd love to
keep in touch!



research.csu.edu.au/gulbali



Gulbali Institute



Gulbali Institute



gulbali@csu.edu.au

Q&A

Presentation title

Charles Sturt University is an Australian University, TEQSA Provider Identification: PRV12018.
Charles Sturt University CRICOS Provider Number: 00005F.

