

AUSTRALIAN AVOCADO

EXPORTER DIRECTORY



AUSTRALIAN
AVOCADOS



ALL YEAR
ROUND



RELIABLE
QUALITY



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WHY SOURCE AUSTRALIAN AVOCADOS?



YEAR ROUND SUPPLY

We supply all year round, all 12 months of the year



SUPERIOR QUALITY

Our avocados are of superior quality, and have a creamy rich flavor



RELIABLE PARTNERS

We are reliable business partners



STRONG SUPPLY

We have a strong supply of avocados – we expect 7% growth year-on-year over the next five years



BRAND SUPPORT

We provide strong brand support - We have an international marketing program and consumer communication program



SUSTAINABLE PRACTICES

Sustainable production practices - such as soil management and smart irrigation practices



COMMITMENT TO STANDARDS

Australian growers are committed to Food Safety and Fair Work practices and standards



THE AUSTRALIAN AVOCADO INDUSTRY

AUSTRALIAN AVOCADO PRODUCTION BY REGION

Percentage of production by region – averaged over two years for 2020/21 and 2021/22

The main avocado growing regions in Australia:

- » North Queensland Atherton Tablelands
- » Coastal Central Queensland
- » Southeast Queensland
- » Coastal Central New South Wales
- » Tristate
- » Western Australia



THE AUSTRALIAN AVOCADO INDUSTRY OVERVIEW

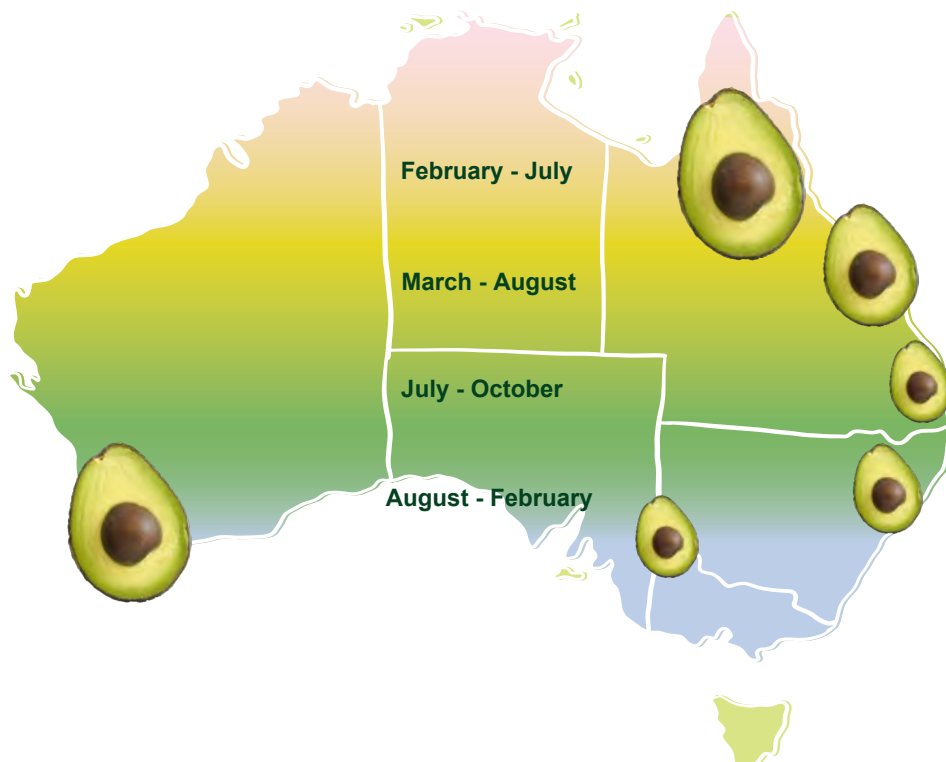
In 2021-22 Australian avocado growers produced over 122,000 tonnes of avocados.

The updated long-term forecast suggests Australia's avocado production is expected to continue to increase to about 170,000 tonnes by 2026. So Australian growers and exporters can reliably supply fresh avocados to overseas markets.

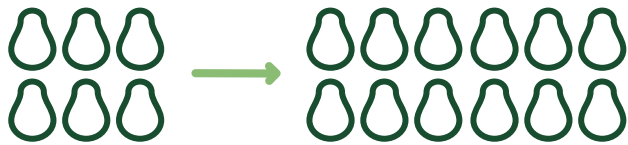
Australian avocado growers are dedicated to growing quality avocados. You can expect clean, high quality and delicious avocados from Australia, and this is due to our orchard practices, and compliance with rigorous quality assurance programs.

Great care is taken to meet all of the necessary guidelines and standards required to safely export our avocados to our overseas customers. Australian avocado growers use sustainable farming systems and ensure fair work practices.

Plentiful land, clean water, well drained soils, and our great environment all work together to create perfect avocados. Our large country has a wide range of climates including tropical, sub-tropical, Mediterranean and temperate. This allows us to provide flavoursome high-quality avocados 12 months of the year.



The Australian avocado industry has existed for over 50 years and is currently experiencing rapid growth.



Our production has doubled in the past 10 years

We expect 7% growth year-on-year over the next five years.



Australia's leading commercial avocado growers have sophisticated production systems and use the latest technological innovations. Many growers use sophisticated irrigation monitoring systems to manage their water use. Micro sprinklers and drip irrigation are widely in use. Many growers use Integrated Pest Management (IPM) approaches that reduce the need for chemicals so we take better care of our fruit, orchards and pollinators.

The Australian avocado industry invests millions of dollars each year in quality improvement across the supply chain. We are committed to driving demand creation for Australian avocados in key export markets through significant investment in export marketing and promotion programs.



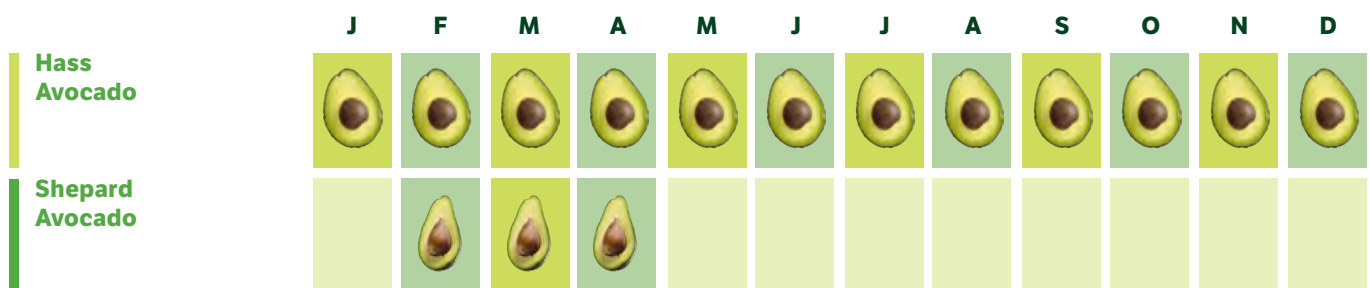
About Avocados Australia

Avocados Australia Limited (AAL) is the representative industry body for the Australian avocado industry. AAL's vision is for a globally competitive and trusted Australian Avocado Industry. Our purpose is to support Australian growers to become world leading sustainable producers.

For more information about Avocados Australia please email export@avocado.org.au.

Avocado supply periods by region and variety

There are two main varieties of avocados grown in Australia, Hass and Shepard. Hass avocados are grown in all areas, and are available all year round. Shepard avocados are only grown in North Queensland and Central Queensland and are available from February to end of April.



Food Standards

Food Standards Australia New Zealand (FSANZ) develops standards that regulate the ingredients, processing aids, colourings, additives, vitamins and minerals. FSANZ develops and oversees Australia's primary production and processing standards. All processors must by law comply with these standards.



Other useful information

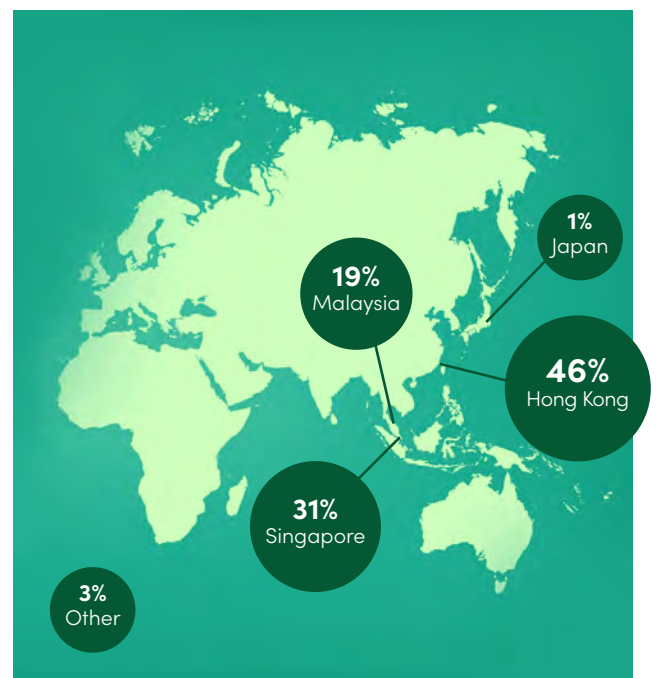
You will find useful information and resources about Australian Avocados on our website at avocado.org.au/global or use the QR code provided on your mobile phone to access the materials.

You can also find more information about Australian Avocados including recipes at this website: australianavocados.com.au



Where we export

This map shows where we export currently in percentage volumes.





**EXPORTER
DIRECTORY**

Austchilli Group

AvoFresh is always ripe and ready avocado, proudly made by the AustChilli Group on their family farm. Inside each pack of AvoFresh is perfectly ripe avocado that's cold pressed to lock in freshness. This means you can rely on AvoFresh to be ripe and ready to squeeze, scoop or spread on your favourite dishes. AvoFresh has no artificial colours or flavours. It is gluten-free, dairy-free nut-free & vegan. It is Halal & Kosher certified. AvoFresh is available in over 1500 retail stores worldwide. It is also available in larger pack sizes for food service or food manufacturing businesses.

We supply:
All year round



Contact

P. +61 7 4150 3300
A. 4496 Goodwood Road,
Bundaberg Central,
Queensland, 4670
E. info@avofresh.com.au
W. avofresh.com.au

Australia Fruits

Exporters of Australian Fruits & Vegetables. With 20 years experience, Australia Fruits exports by Air & Sea Worldwide. Melbourne Based, we Source & Export from all Corners of Australia to meet Customer's needs & requirements.

We supply:
All year round



Contact

P. +61 412 792 513
A. 315 Cooper Street, Epping,
Victoria, 3076
E. ray@austfruits.com.au
W. austfruits.com.au

Australian Produce Partners

APP and Howe Farming Group are a family-owned business who own farms strategically located across the Atherton Tablelands in North Queensland. We partner with other Australian Fresh Food Producers to help grow, package, distribute and promote fresh produce to the domestic and overseas markets. Howe Farming and APP proudly produces, packs and markets both Shepard and Hass avocado varieties throughout the Australian East Coast season.

We supply:
Shepard Avocado: February - April
Hass Avocado: May - August



Contact

P. +61 7 4236 6847
A. 1687 Chewko Road, Walkamin,
Queensland, 4872
E. admin@ausproducepartners.com.au
W. ausproducepartners.com.au

Avorama

Avorama is a family-owned business growing, packing, and marketing avocados for over 20 years. We can supply - avocados by air and sea - hard green or ripe and ready - premium, class 1 and class 2 grades.
Email jake@avorama.com.au for a copy of our export brochure!

We supply:
Hass Avocado: June - December



Contact

P. +61 431 964 516
A. 906 Stuarts Point Rd, Stuarts Point,
New South Wales, 2441
E. jake@avorama.com.au
W. avorama.com.au

Center West Exports

Center West Exports established in 1981, Center West Export is a Western Australian-owned company specializing in agricultural exports. With our own carrot farm and packing house, we take pride in being expert carrot growers. Additionally, we collaborate closely with other growers in WA, exporting a diverse range of produce including avocado, strawberries, melon, cherry, onions, etc. Our dedicated team ensures that all exported goods meet the highest quality standards and comply with food safety regulations. At Center West Exports, we prioritize strong partnerships with growers and strive to deliver exceptional produce to international markets.

We supply:

Hass Avocado: July - March

Protocol market/s:



Contact

P. +61 470 784 268

A. Croot Place, Woodridge,
Western Australia, 6041

E. agatha@centerwest.com.au

W. centerwest.com.au

Cherry Creek Estate

As growers and producers of top-tier avocado oil, Cherry Creek Estate combines Australian heritage with culinary innovation. Our avocados, nurtured by unique high-altitude climates and mineral-rich soils, give life to a distinctive, creamy oil.

We supply:

January - December



Contact

P. +61 423 522 505

A. 25 Corcoran Road, Cherry Creek,
Queensland, 4314

E. angelo@cherrycreek.estate

W. cherrycreek.estate

Costa Avocado

Costa is Australia's leading grower, packer and marketer of fresh fruit and vegetables operating in the categories of avocados, citrus, grapes, berries, glasshouse tomatoes and mushrooms. Our strategically located farms are positioned across the very best growing regions in Australia. This enables us to provide a 52-week supply solution to meet your needs. Costa ensures our fruit is grown in ideal conditions resulting in excellent quality, taste, and flavour.

We supply:

Shepard Avocado: End of January - April

Hass Avocado: March - January

Protocol market/s:



Contact

P. +61 432 640 097

A. Unit 8, 358 Sherwood Road,
Rocklea, Queensland, 4106

E. wayne.robinson@costagroup.com.au

W. costagroup.com.au



Darling Group Australia

We are a family-owned company who have taken Australasia's freshest produce to the world for over 20 years. We have expanded our global supply networks to allow us to bring consistency of quality, volume, and value in the marketplace year-round.

We supply:

April – September



Contact

P. +61 448 455 366

A. 250 Sherwood Road,
Brisbane, Queensland, 4106

E. shaun@jhleavy.com.au

W. darlinggroup.co.nz

Delroy Orchards

Delroy Orchards are Australia's largest grower and marketer of Australian Avocados. A family business founded in Pemberton Western Australia in 1987 by Russell Delroy. We have expanded to six orchards in the Southwest region of Western Australia. We pack and market fruit on behalf of a number of other growers in the region and market Avocados from farms all across Australia, supplying between 4-5 million trays annually for 12 month's supply. We export to Malaysia, Hong Kong, Singapore and have Japan and Thai certification. Our supply partners can provide ripening, prepacking and distribution services. We provide exceptional quality and service.

We supply:

Shepard Avocado: February - April

Hass Avocado: April - March

Protocol
market/s:



Contact

P. +61 499 687 848

A. Froomes Rd, Pemberton,
Western Australia, 6260

E. export@delroy.com.au

W. delcado.com.au

Golden Hill Packing

Golden Hill Packing is based in the Riverland, South Australia and is a renowned producer and packer of premium South Australian avocados. Golden Hill is a family based growing/packing business that is able to supply all sizes and grades to SE Asian markets via airfreight only at this stage. Golden hill has been supplying export markets in SE Asia either directly or indirectly for over 5 years now and has established a well-recognized and respected brand.

We supply:

Mixed varieties | mainly Hass and some Greenskins: August - December



Contact

P. +61 437 939 119

A. PO Box 158, Waikerie,
South Australia, 5330

E. kym.thiel@outlook.com

Green Skin Avocados

Established in 2015, Green Skin Avocados is an Avocado business that combines passion and expertise in product innovation, farming, packing, logistics, strategic management & marketing. Our exceptional avocados are available all year round. Fresh from our pristine farms to stores, they are ready to be enjoyed by consumers under three brands: • Shepard – Under our GreenSkin® Avocados brand • GMax® – A unique variety exclusive to our company under the GreenSkin® GMax® brand • Hass – Under our PurpleSkin® Avocados brand.

We supply:

GreenSkin® Shepard: January – April

GreenSkin® GMax®: May – July

PurpleSkin® Hass: May – January

Protocol
market/s:



Contact

P. +61 418 737 861

A. 189 State Farm Road,
Kairi, Queensland, 4872

E. robert@gsa.net.au

W. greenskinavocados.com.au

Mackays Marketing

Experienced grower and exporter of avocados. With a strong focus on quality, we aim to deliver what the end consumer requires. All enquiries can be directed to Daniel Green.

We supply:

February - July



Contact

P. +61 488 184 322

A. 32 Butler Street, Tully
Queensland, 4854

E. daniel@mackaysmarketing.com.au

Murray Bros

Murray Bros was established in 1921 and has been trading in wholesale fruit and vegetables in Queensland, since it started. The business has evolved and expanded to include importing and exporting produce, cold storage, quality control, ripening, pre-packing, order assembly and value adding. We are one of the biggest wholesale trading companies in the Brisbane Markets, specializing in Avocados.

We supply:

Shepard Avocado: February - April

Hass Avocado: April - January



Contact

P. +61 414 979 760

A. 250 Sherwood Road,
Rocklea, Queensland, 4106

E. yuri@murraybros.com.au



Rock Ridge Fresh Pty Ltd

Creamy, delicious, versatile, and healthy... that is synonymous with Rock Ridge Avocados. Rock Ridge Farming is a family owned and operated business. Our avocados are grown in the far north of Queensland on rich volcanic soils under optimal climatic conditions to ensure perfect growth from February through to late July each year. We harvest the Shepard variety from February to late April, and then follow with the Hass variety from April to late July.

If you would like to supply your customers with quality Australian grown avocados, then contact Paul Wilson on 61 448 587 399 to arrange your first airfreight or shipment during our season.

We supply:

Shepard Avocado: February - April

Hass Avocado: April - Late July



Contact

P. +61 427 812 447

A. Level 1, Suite 11, Building G,
385 Sherwood Rd
Rocklea, Queensland, 4106

E. patti@rockridgefresh.com.au

W. rockridgefarming.com

Rocky Creek Orchards

Rocky Creek Orchards is a family-owned horticultural, processing and packaging business operated by the Masasso family on the Atherton Tablelands in Far North Queensland. Our farms in Tolga, Mutchilba and Dimbulah take advantage of the naturally fertile soils and tropical climate, growing a diverse and quality crop of avocados including Shepard, Hass, Gem and Sharwil. Rocky Creek Orchards' state-of-the-art, custom-built packing facilities are equipped to deliver fresh, packed produce of the highest quality and shelf life. Servicing export and domestic markets, Rocky Creek Orchards work with supply chain partners to ensure the paddock-to-plate logistics are optimised through technology adoption and innovation.

We supply:

Shepard Avocado: January - April

Hass Avocado: April - August

Gem Avocado: May - June

Sharwill Avocado: May - June



Contact

P. +61 411 039 529

A. 2 Mapee Road, Tolga,
Queensland, 4882

E. rockycreekorchards@bigpond.com

W. rockycreekorchards.com.au

Simpson Farms Pty Ltd

Simpson Farms has been supplying domestic and international markets for over 30 years. Our partnerships with buyers, suppliers and other growers mean everything to us. Simpson Farms partners with growers from all over Australia to provide quality avocado supply for 12 months of the year. Fruit quality, operational sustainability, production efficiency, food safety. We believe we get these things right and provide a good eating experience for all our customers. Simpson Farms also manufacture, and supply value add processed avocado products for the food service industry.

We supply:

All year round

Protocol
market/s:



Contact

P. +61 407 549 909

A. 1721 Goodwood Road,
Childers, Queensland, 4660

E. brentc@simpsonfarms.com

W. simpsonfarms.com

The Avocado Collective

The Avocado Collective is an experienced sea and air freight exporter, supplying Japan, Singapore, Malaysia, Hong Kong, UAE and Thailand.

We supply:
August to March

Protocol
market/s:



Contact

P. +61 431 273 876
A. 40 Ralston Road, Manjimup,
Western Australia, 6258
E. sophie@theavocadocollective.com.au
W. theavocadocollective.com.au

The Avolution

The Avolution is Australia's leading marketing company for avocado and fruit growers – supplying the retail, wholesale and foodservice industries in Australia and beyond. With a trailblazing approach to technology, we revolutionize the avocado supply chain – maximizing benefits for our growers and business partners to give both a competitive advantage.

We supply:
All year round

Protocol
market/s:



Contact

P. +61 409 330 030
A. PO Box 3006, Yeronga,
Queensland, 4104
E. international@theavolution.com.au
W. theavolution.com.au

Harvesta - Nourishing the World

Our farms located in the Far North Queensland region and Western Australia incorporate cutting edge farm practices with a focus on quality and sustainability to deliver Australian avocados among the highest standards globally, time and time again. At Harvesta we have a supply window between February through to August. Our team strives to lead the environmental agriculture sector by delivering sustainable, efficient and innovative processes that align with global ethical standards. At Harvesta we are pushing the boundaries of technology and innovation in modern day farming. We plant, track and harvest our avocados to the highest quality of nutritional value at the time of harvest and consumption.

We supply:
February to August

Protocol
market/s:



Contact

P. +61 409 091 495
E. Salesadmin@bondiagri.com.au
W. www.harvesta.com.au



COLOUR GUIDE FOR HASS AVOCADOS

RIPENESS CHART



HARD



**PRE-CONDITIONED
(RUBBERY)**



**BREAKING
(SOFTENING)**

Description	No give with strong thumb pressure.	Slight give with strong thumb pressure.	Deforms 2–3mm with moderate thumb pressure.
Use	Just Picked Can be cold stored, easy to transport.	Ripening Ready to eat in about three days when held at room temp.	Good for Retail Ready to eat in two days or less when held at room temp
Handling	Susceptible to skin damage when dropped	Susceptible to bruising	Susceptible to bruising
Firmness	>10	2.2-10	1.1-2.1
Penetrometer¹ Hass and Shepard	>81	74-81	59-73
Durometer² Hass	>80	70-80	54-69
Durometer² Shepard			

STORAGE TEMPERATURE

At Distribution Centre

Hass: 5°C
Shepard: 7°C

When ripening

Hass: 16-20°C
Shepard: 16-20°C

Once ripe

Hass: 5°C
Shepard: 7°C



FIRM RIPE



RIPE

Deforms 2–3mm with slight thumb pressure

Deforms easily with gentle hand pressure.

Slicing Ready
Good for slicing

Smashing ready
Good for slicing, smashing, spreading

Highly susceptible to bruising from squeezing or dropping

Highly susceptible to bruising by squeezing or dropping

0.7-1.0
44-58
41-53

0.4-0.6
33-43
32-40



SELECTING TIPS FOR A PERFECT SHEPARD AVOCADO

Bright green skin, even when ripe!

Firm and bright green - **ready in 1-2 days.**

Hard and bright green - **ready in 2-3 days.**

Gently press the neck of the avocado. If it gives a little, it is ready to **eat now.**

Gently Press Here



AVOCADO NUTRITION INFORMATION

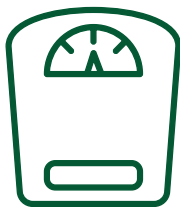
Research shows that avocados, as part of a healthy diet, may:



Improve lipid profiles and contribute to cardiovascular health



Increase the diversity and abundance of gut microbiota



Assist in weight management



Maintain cognitive function in aging



Improve skin appearance

Avocados are also



Rich in folate, which is needed during pregnancy for tissue development



Nutrient dense with a soft texture making them a perfect first food for babies and the frail elderly



A useful source of monounsaturated fats in lower carb, higher fat, low-GI diets to help with glycemic management



Find out more avocado nutrition information here: australianavocados.com.au/health-professional/



AVOCADO RECIPES



Spicy avocado and salmon toasted muffins

SERVES 4

INGREDIENTS

2 small firm ripe avocados,
stone removed, peeled
¼ tsp dried red chilli flakes
2 tsp lemon juice
4 whole grain English muffins,
halved
50g baby spinach leaves
100g sliced smoked salmon
Lemon wedges, to serve

METHOD

1. Place avocado flesh in a medium size bowl with the chilli flakes and lemon juice. Mash roughly with a fork, season to taste with sea salt and freshly ground black pepper.
2. Toast muffins until golden. Divide spinach leaves evenly over half the toasted muffins. Top with the mashed avocado and some sliced smoked salmon. Serve with remaining muffin half and a wedge of lemon.
3. **TIP** Try adding a poached or fried egg on top.



Crispy Roast Duck and Avocado Pancakes

SERVES 1

INGREDIENTS

½ large BBQ duck
 16 ready-made pancakes
 3 ripe avocados
 1 large cucumber, seeds removed, cut into match sticks
 1 cup spring onion, shredded
 Plum or hoi sin sauce for spreading

METHOD

1. Reheat the BBQ duck in an oven then slice the meat and skin and place on a serving plate.
2. Heat the pancakes in a microwave or steamer. Cut the avocados in half, slice and lay on another platter with the cucumber and spring onion.
3. To serve, spread a pancake with a little sauce, top with some cucumber, duck, shallots and a slice of avocado. Season the avocado with a pinch of salt, wrap up and enjoy.



Mini Avocado & Chocolate Tiramisu

SERVES 1

INGREDIENTS

5 ripe avocados
 ¼ cup agave or maple syrup
 5 tbsp cacao & extra to dust
 2 cups coconut yoghurt or chilled coconut cream, whipped
 1 cup strong black coffee, cold
 2 tbsp coffee liquor, optional
 2 tbsp water
 Sugar to taste, optional
 30 each ladyfinger, Savoiardi biscuits

METHOD

1. First make the avocado mousse. Blend the avocado to a puree with the maple and cacao.
2. Scrape into a bowl and fold through the whipped coconut cream or coconut yoghurt. If you can't get these, use mascarpone or thickened cream, whipped.
3. Combine the coffee with the liquor, water and sugar if using, to taste, then quickly dip the biscuits in the coffee mix, working one at a time (not long enough to soak and become soft. They will soften as the tiramisu rests) and lay into your serving dish or glasses.
4. Spoon over some avocado cream then layer more soaked sponge and final layer of mousse. Dust with cacao to finish and let sit for at least 2 hours or overnight.



Acknowledgement

The Exporter Directory is an initiative funded by Hort Innovation, using the Avocado research and development levy and contributions from the Australian Government. Hort Innovation is the grower-owned, not-for-profit research and development corporation for Australian horticulture.

Disclaimer

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**Avocados
Australia**

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