



Queensland fresh produce



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Horticulture in Australia's southern Queensland

The southern Queensland agricultural area offers a diverse range of soil types, climate and growing conditions, which make the region ideal for the production of a vast array of food crops.

The region is populated by some of the most innovative and progressive farmers in Australia, developing leading farming techniques and delivering the highest quality produce to their partners in the retail and food service industries. A diverse range of premium fruits, nuts and vegetables are grown in the region with recent studies pointing to further development of high value food production across both annual and perennial production systems.

Farmers in the region are able to adapt quickly to an ever-changing consumer environment and proudly boast the highest quality and safety standards in the world.

Ideal climate

The region transitions from dry arid areas in the west (characterised by large broad-acre cropping systems), and temperate and mild regions producing an array of produce, through to quite cool slightly mountainous country providing year round supply for horticultural produce. Most soil types exist in the region, with each coupled to a range of water security programs. River side farms in the west of the region feature loamy, well-drained soil, often with high sand content.

In the same region, nearby flood plains are often made up of alluvium or black soils and these areas make them ideal for annual vegetable production thanks to the soils'

excellent water holding capacity. In the eastern areas of the Darling Downs and Lockyer Valley, farms benefit from some of the most fertile and stable soils in the world.

Water availability and security varies too, with farms relying on a mix of low flow allocation, flood harvest, overland flow and ground water.

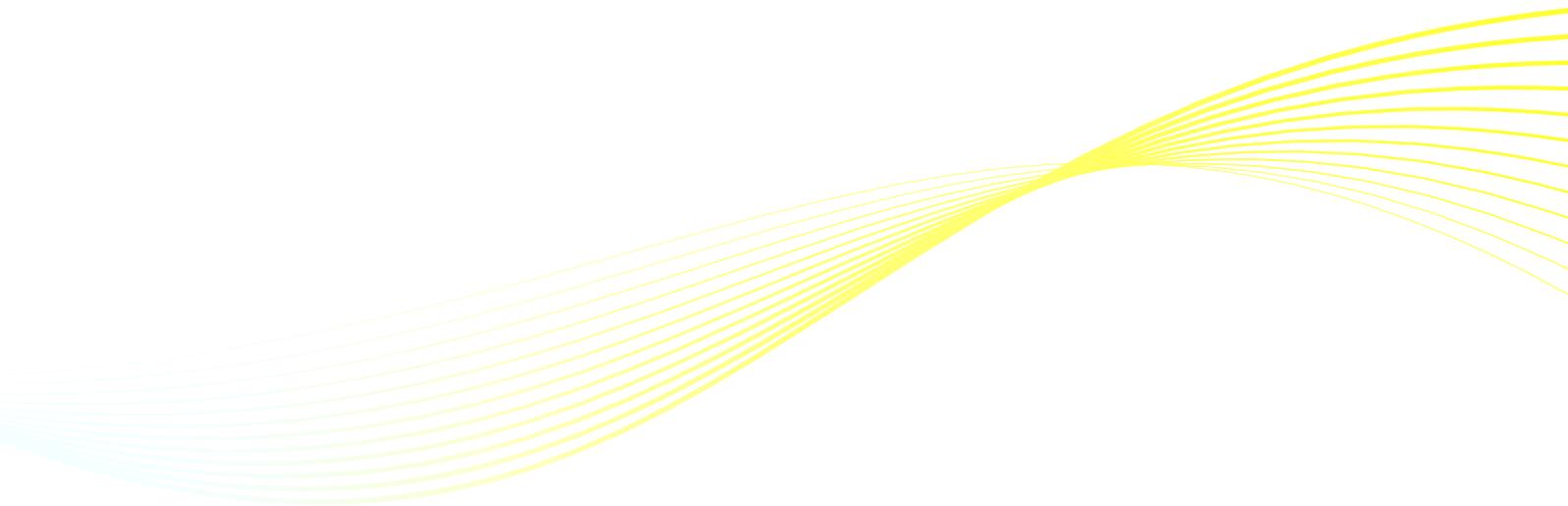
In the key irrigation areas and valleys, water security is significant enough to support perennial crops across most of the region. Further to this, water quality is very good for food crop production thanks to our proximity to the catchments' headwaters.

The eastern end of the region, close to Stanthorpe and Toowoomba, has some of the highest chill hours available in Queensland, making that area suitable for many crops requiring chilling for fruit set. This drops away around to the west as the region becomes more desert like and the climate becomes clear and dry. For many crops this reduces their reliance on pesticide and fungicide applications.

Regional connections

Southern Queensland forms the central part of the catchment area for food production for the Toowoomba and Brisbane areas. Both cities now boast international export points making the process for adjusting existing value chains relatively easy. Toowoomba is home to a number of greenfield industrial and commercial projects that link with new infrastructure developments to support the region's growth. It really has agriculture at its centre.

[We invite you to explore what is just a sample of the production capacity from this region.](#)





Pilton Valley Produce

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Pilton Valley Produce is a family-owned and run agribusiness, producing high quality value added vegetables on four properties in the Lockyer Valley and Darling Downs regions.

The Dewar Family has been farming in Australia for five generations, however more recently the direction of the business moved into horticulture as a way of preserving our greatest asset, water.

Farming:

Our farms have been strategically picked and developed to be able to produce the highest quality vegetables and have geographically enabled the Dewar family to produce consistent quality vegetables 12 months of the year. In total the business farms on nearly 1000 acres and is still developing more country for horticulture as the business grows.

Our product lines are all leafy vegetable crops and available most of the year:

- ▶ Baby leaf salad lines
- ▶ Iceberg
- ▶ Baby cos
- ▶ Sweet crunch
- ▶ Cauliflowers
- ▶ Broccoli
- ▶ Carrots

Pilton Valley Produce has recently expanded production to meet the ever increasing export demand and we continue to successfully export fresh quality vegetables throughout Asia.



PILTON VALLEY
PRODUCE





Story Fresh

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STORY FRESH

We have a long history of supplying very high quality product to customers with very strict food safety requirements. We've worked with many of the biggest food service providers in Australia and have been operating our on-farm factory since 1990.

We have experience in exporting to NZ and Singapore and are currently trialling with other countries in the Asia Pacific.

We have built a strong business on the back of high quality product and meeting our customers' expectations and look forward to offering this beyond Australia's borders.

We supply 52 weeks of the year and offer the following products.

Retail

- ▶ Baby spinach
- ▶ Baby rocket
- ▶ Mesclun mixes
- ▶ Baby kale
- ▶ Customised blends, pack sizes and packaging

Food Service

- ▶ Baby spinach
- ▶ Baby rocket

- ▶ Mesclun mixes
- ▶ Baby kale
- ▶ Shredded iceberg lettuce
- ▶ Shredded cos
- ▶ Shredded carrot
- ▶ Customised pack sizes and cut sizes are possible

All products are 100% Australian grown and 100% Australian packed. Our focus is on high quality, safe Australian product.

Our competitive advantage is in our quality. We achieve this because we grow the product ourselves specifically for our packaging processes and with our customers' desires in mind. When the crop is ready we cut, cool, process and have the product on its way to the customer within 24 hours. We specialise in delicate leafy crops where the speed and sophisticated automation we use delivers superior products. We are flexible and willing to work with our customers on packaging and recipes.





Moonrocks

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Moonrocks is a horticulture enterprise located in Queensland, Australia. It is a family owned business run by two brothers David and Andrew Moon. They are fifth generation farmers who are passionate about the safe and secure production of food and fibre crops.

Moonrocks' two farms 'Gillebri' and 'Blenheim', sit within the St George Irrigation Scheme (28° 2' S / 148° 34' E). The area is known for fertile alluvial soils and high water security, sitting just below the junction of two rivers with a catchment area of approximately 244,000 square kilometres. A combination of on farm storages and licenced off take quotas from the irrigation scheme ensure water is plentiful and available all year round for farming operations.

Region rich with opportunity

In this environment numerous crops are able to be grown with Moonrocks focusing on bulb production (onions and garlic) and cotton. Bulb production begins with planting in May each year with harvesting occurring from October through to the end of November.

Moonrocks is an emerging broccoli supplier with an export market focus and product available from May to July each year.

In-house packing and storage facilities

Moonrocks has extensive storage and packing facilities over two packing sites including approximately 1800 tonne of climate controlled cold store. This allows packing operations to continue all year round. Product is able to be packed in numerous different sizes from 1kg prepacks through to 1 tonne bulk bags.

Refrigerated transport delivers Moonrocks produce to all major centres in Australia for distribution every day of the year, allowing for easy access to export market destinations.

Moonrocks's position in the region creates a starting point for a wide range of potential agricultural opportunities. Our land, water, infrastructure, expertise and experience are all valuable assets providing a solid base to launch new horticulture value chains.

Ability to meet strict food safety standards

Australia's strict food production requirements ensures produce grown in Australia is some of the safest in the world. As a supplier to the Australian retail chains, Moonrocks is also required to maintain



ongoing policies and procedures in relation to environmental sustainability, quality, and consistency of pack. Audits are conducted annually by third party providers for an independent assessment of Moonrocks' commitment to customer requirements and good growing practices.





Qualipac

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Qualipac is a 4th generation Australian and family-owned farming enterprise that specialises in growing, packing and supplying quality produce to the domestic and international markets.

Our produce is grown in several South East Queensland locations including the Lockyer Valley and Eastern Darling Downs. Our packing and dispatch facility as well as our head office are located in Gatton, an hour's drive from the main air and sea ports of Brisbane on the east coast of Queensland, Australia.

Qualipac is owned and operated by the Qualischefski family who have been farming vegetables since the early 1940s. Today, the business is run by Russell Qualischefski and his two sons, fourth generation farmers Troy and Bradley. The business employs over 15 permanent staff and over 100 staff during peak production seasons.

We pride ourselves on supplying quality produce and utilising the best and most efficient farming methods and practices.

Our farms and facilities are all FRESHCARE and HACCP (Hazard analysis and critical control points) accredited. We service the domestic Australian market as well as our growing overseas markets.

Our brands include Qualipac, Lucky Lizard and Glenore Grove across the following lines:

Broccoli – Main supply season Apr to Oct (year-round supply can be facilitated)

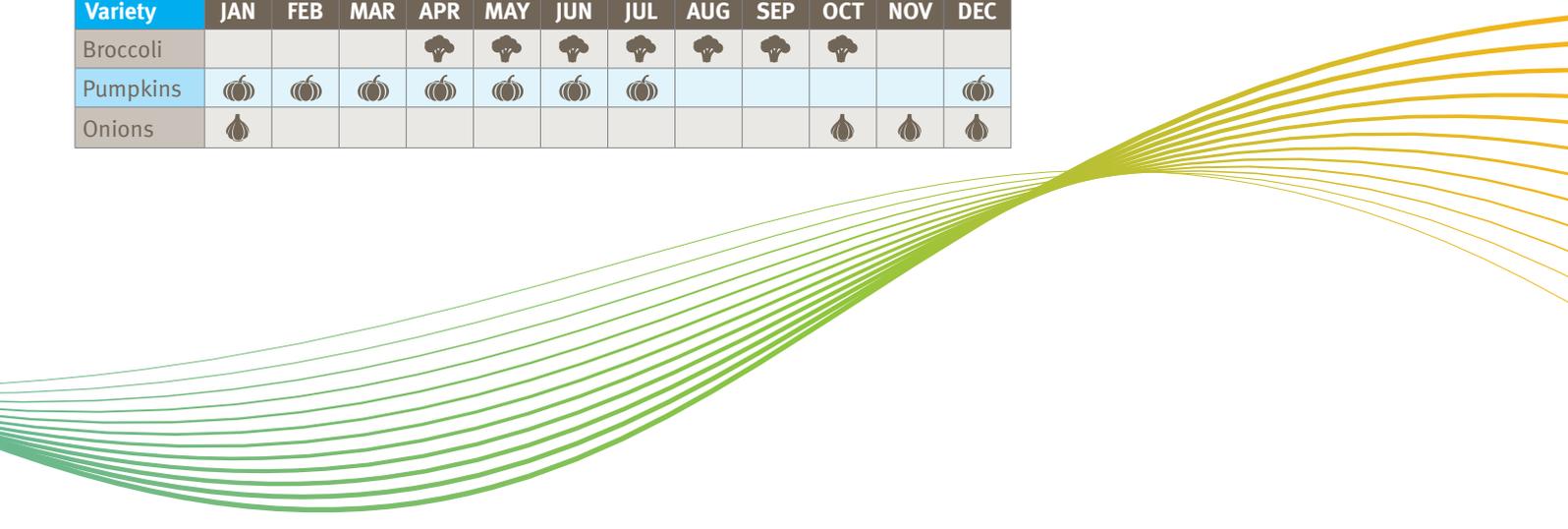
Pumpkin – Main supply season Dec to Jul (year-round supply can be facilitated)

Onion – Main supply season Oct to Jan (year-round supply can be facilitated)

Talk to us about other fresh vegetables we can offer you including beetroot, carrots, Chinese cabbage, celery, lettuce, sweet potatoes and green onions.



Variety	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Broccoli				🥦	🥦	🥦	🥦	🥦	🥦	🥦		
Pumpkins	🎃	🎃	🎃	🎃	🎃	🎃	🎃					🎃
Onions	🧅									🧅	🧅	🧅





AJD Farming

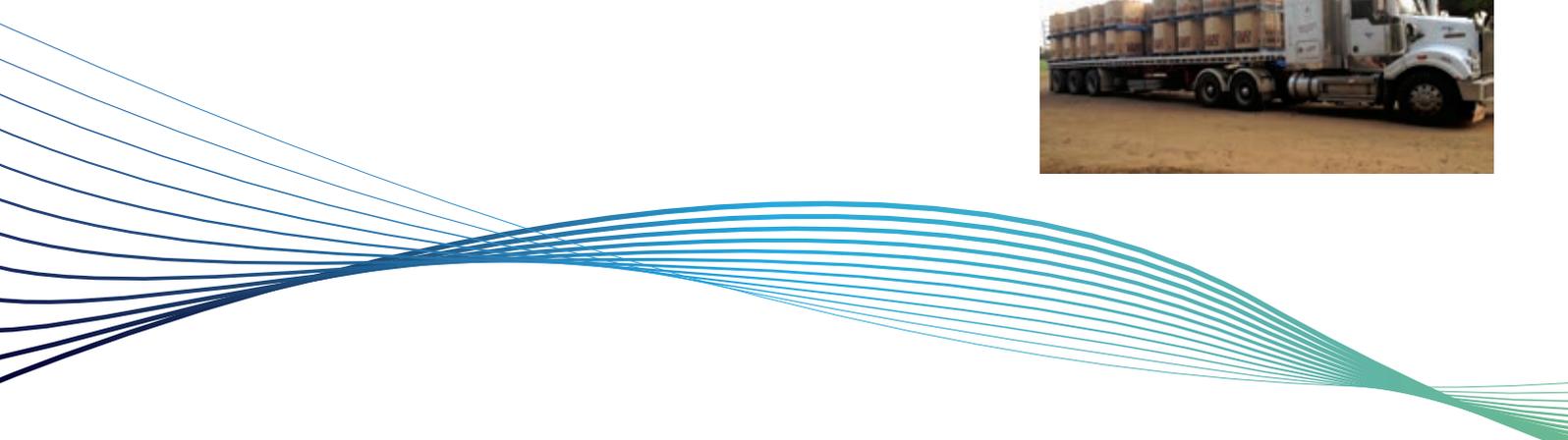
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www.ajdfarming.com.au



AJD Farming is a family-owned enterprise located near Yelarbon in Queensland, Australia. We produce a wide variety of crops including pulses such as mungbeans, black eyed peas and azuki beans. We also grow cereal crops such as wheat, barley, oats and millet.

The Border Rivers Region of Queensland is an emerging horticultural production area and we are pioneering the introduction of new crops into the area. Lower relative land values and high water security make Yelarbon an ideal site to build a high value, fresh food production business. The current focus of our horticultural program is producing premium pumpkins. Tough and high yielding, pumpkins have been an ideal transition crop in terms of developing an intensive horticultural business, from a traditional cereal cropping operation. As a mainstay of the cropping program, pumpkin areas are being increased each year.

The next phase of development for AJD Farming involves the development of complimentary crops to include in the cropping program. Leeks, broccoli and cauliflower are currently being trialed with the first harvest due at the end of October. Sweetcorn is also being planted this spring to diversify the production base further and the outlook for each of these vegetables is very promising.





Wickham Farms

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www.wickhamfarms.com.au



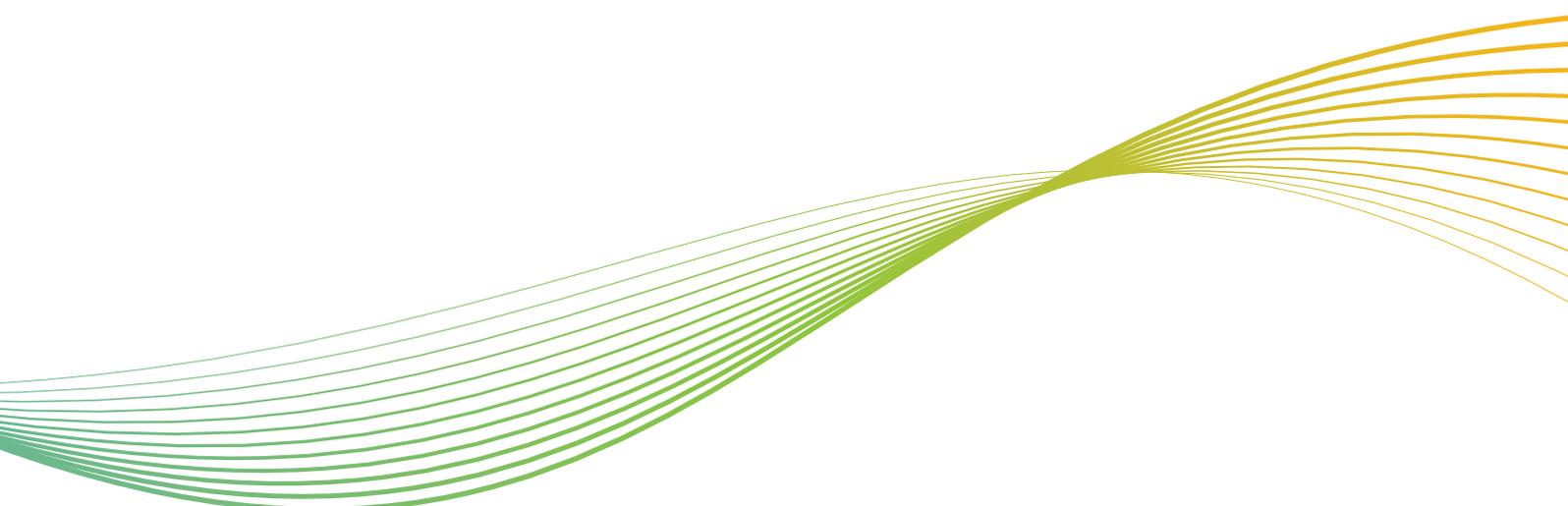
Wickham Farms is an Australian-owned and family-operated company. We specialise in the supply of fresh, loose and pre-packed potatoes, sweet potatoes and brown onions. Our company and produce is 100% Aussie-owned and -grown.

Our products are pre peeled, cut fresh, vacuum sealed and ready to cook. They are brilliant if you are catering for large numbers and don't have the luxury of preparation time. We have a wide range of cut styles so let us prepare your products for easy catering. Products can be purchased through distributors at the Brisbane Markets.

- ▶ We grow our produce 12 months of the year
- ▶ We service the wholesale and catering industries
- ▶ We have various cut styles ready for cooking or further processing

- ▶ Supplying over 40 tonnes of produce weekly
- ▶ Delivery to markets and export hubs daily
- ▶ HACCP and Freshcare certified
- ▶ Key lines – potato, sweet potato, pumpkin and onion, in all forms of process including peeled, rough peeled, sliced, chips and diced.

Our products are vacuum sealed in 5kg bags, and have a shelf life of 'packed on plus 10 days' when stored at 4 degrees. Please contact us to discuss a product range to suit your needs.





Bratasha Farm

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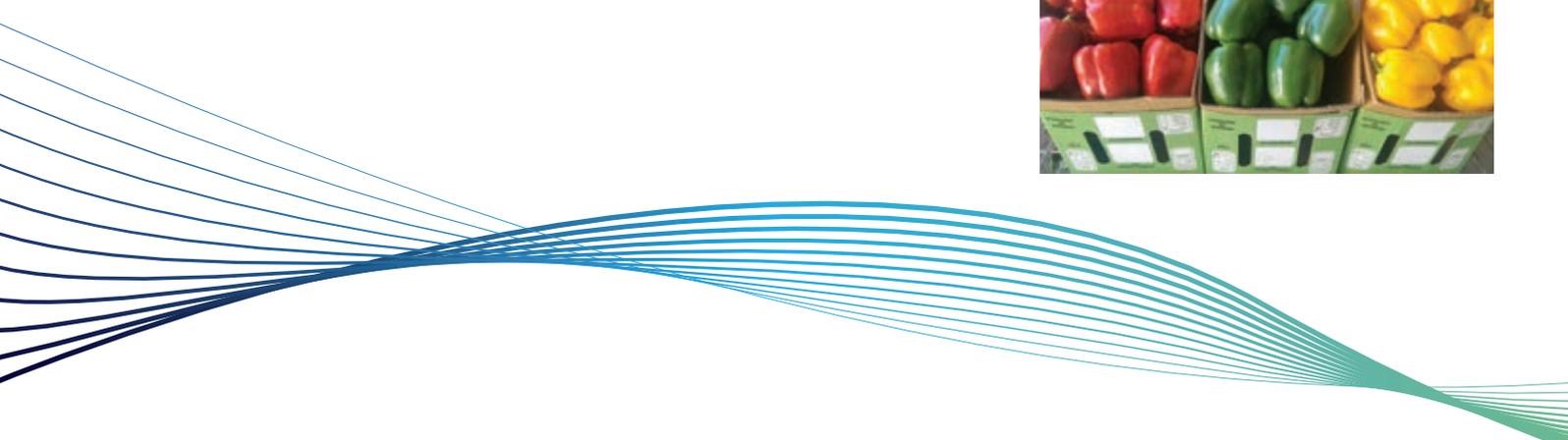
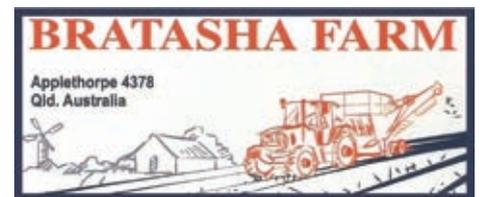
Bratasha Farm is a family-owned business established over 20 years ago by Ray and Nancy Bertinazzi. Both Ray and Nancy were born and raised on Australian agricultural farms. Ray now has 40 years of experience and knowledge in horticulture, having grown a wide range of premium fresh products.

The current family business is located in Stanthorpe, in southern Queensland, Australia. Our property is located less than two and a half hours from Brisbane and just over an hour from Toowoomba; both of which have facilities for exporting fresh vegetables by plane.

We are Queensland's largest supplier of Asian vegetables to one of Australia's major supermarkets. We also provide a summer supplier of capsicums. Our range of Asian Vegetables includes buk choy, pak choy baby, choy sum, baby cos lettuce and English spinach.

At Bratasha Farm, we control the whole growing system from seeding through to harvest, producing a fresh, clean and healthy product which meets our strict quality assurance systems. Our Quality Assurance program is strict, and we incorporate HACCP and WQA (Australian National Standards).

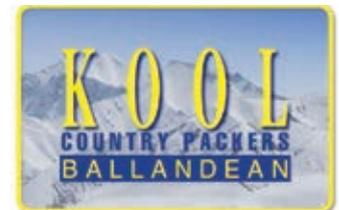
We encourage our customers to inspect our farm and our processors; we are proud of the quality of our product and work hard to ensure our customers enjoy the best leafy greens possible.





Kool Country Packers

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Kool Country Packers is a grower's cooperative and packhouse located at Ballandean in southeast Queensland. Established in 1992, KCP specialises in marketing field-grown tomatoes and capsicums and packs using state-of-the-art equipment.

Our equipment is serviced and upgraded regularly to reflect industry best practice:

- ▶ computer automated colour grader
- ▶ computer automated size grader
- ▶ extensive cold room facilities

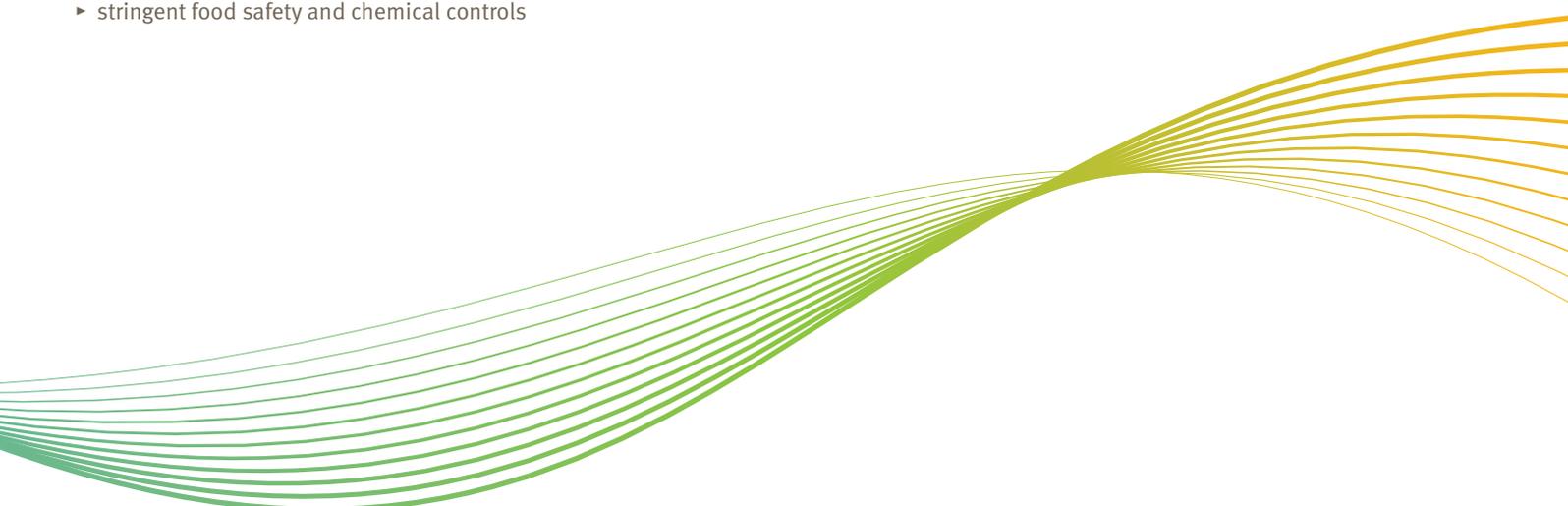
The packing season runs from January to early May and packs for growers throughout the Granite Belt region of southern Queensland. With a farming pool across the region, the risk of crop losses due to elemental factors or disease is lessened and assists in maintaining quantity in our premium lines; composite and second lines are also packed to a consistent standard according to our Quality Assurance System:

- ▶ 180,000 tomato units (1800 tonnes)
- ▶ 40,000 capsicum units (320 tonnes)
- ▶ HACCP certification
- ▶ stringent food safety and chemical controls

Performance is increasingly important to our consumers. Our families have been farming in the district since 1886. As fifth generation farmers we consider ourselves custodians of the land with sustainable farming practices key to our longevity.

We have recently established a social media page to give consumers a view into our packing shed and the farming operations we pride ourselves on.

Passionate and professional, we believe in transparency and accountability. Our reputation in the Australian wholesale market has been founded on consistency of quality and consistency of product lines year-on-year. We understand that reputation in the fresh-food market is as valuable and fragile as the product itself: both require consummate care!





Kalfresh

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Kalfresh Vegetables has grown from a small family-owned company with five staff into a multi-million dollar produce business that grows, packs and markets fresh vegetables for customers in Queensland, Australia and overseas.

Since starting as a small family business in 1992, the business has grown and developed to become one of Queensland's leading vegetable production companies and boasts a state-of-the-art washing and packing facility.

Kalfresh is a business that has good farming techniques at its core. It's a company run by growers for growers, with a constant focus on the needs of our customers. The owners control all decisions, from seed selection right through to harvest, packing and distribution.

We're passionate about creating the freshest, tastiest, nutrient-rich produce possible. The company supplies direct to customers and through the central market system and our key lines are carrots, green beans, onions, pumpkins and pre-prepared vegetables.

Kalfresh has about 1500 acres under crop in the Fassifern and Lockyer Valleys in South Eastern Queensland and also has

strategic farming relationships in Bowen and Stanthorpe. This enables geographic diversity, water security and the ability to produce our core crops year-round.

Kalfresh times its plantings to ensure consistent supply and its synchronised crop planning allows the company to harvest by age. We follow a one in four year crop rotation, ensuring the health and viability of the soil.

Our customers often comment that our produce is sweet and tasty and lasts longer than our competitors. These qualities are the result of the farming methods which we've honed over the years to ensure our customers can taste the Kalfresh difference.

Kalfresh offers customers a consistent product, consistent quality, consistent supply and a consistent buying experience year round. This reputation for consistency translates into increased sales and better profits for our customers.



Products

Tomatoes, capsicum, semi dried tomatoes, carrots, carrot sticks, pumpkin, beans



Stahmann Farms

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In 1965 Deane Stahmann Jnr came to Australia with the intention of creating the first commercial Pecan operation in the Southern Hemisphere. His dream of creating a new industry was realised in 1982 when the Toowoomba processing plant began supplying the finest quality processed pecan nut kernel from these farms to Australia and the world.



Riverside All Australian

Our Riverside All Australian nut range is available in the nuts and dried fruits section of most major retailers in Australia. Riverside is the only nut range committed to providing all Australian grown, processed and packaged nuts, delivering the best quality and value to customers. Because we source and handle every nut through our own plant, we can guarantee the safety and freshness of our products.

Riverside All Australian range consists of:

- ▶ pecans
- ▶ macadamias
- ▶ almonds
- ▶ walnuts.

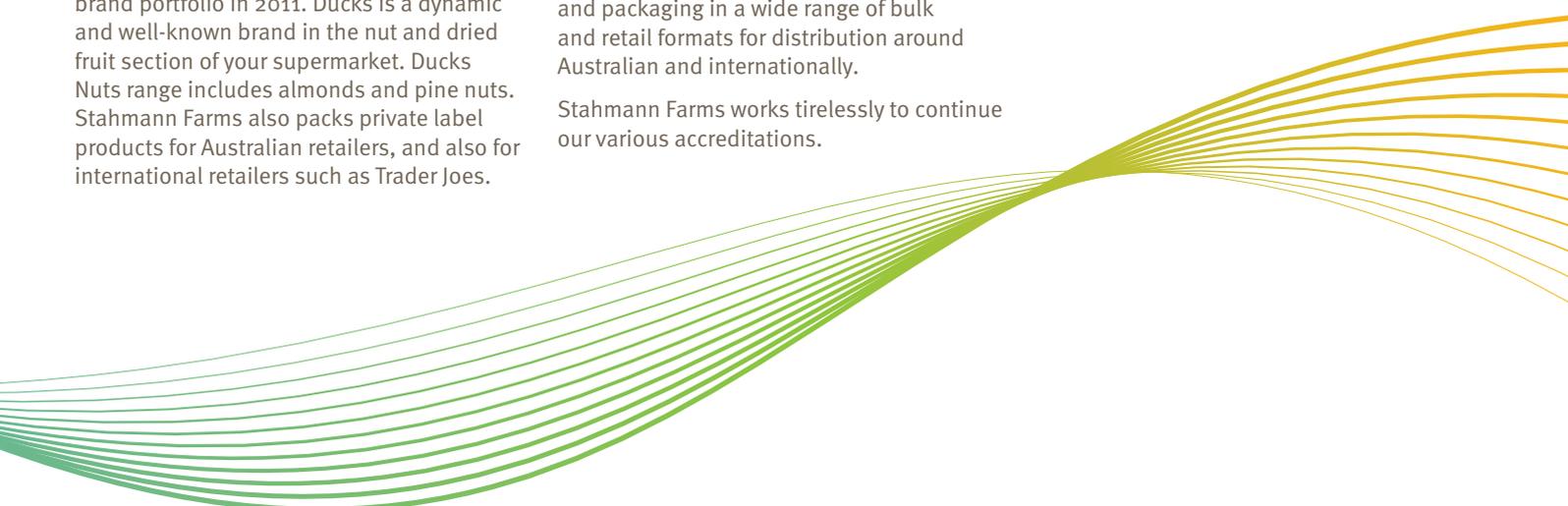
Ducks nuts

Stahmann Farms purchased the Ducks Nuts brand portfolio in 2011. Ducks is a dynamic and well-known brand in the nut and dried fruit section of your supermarket. Ducks Nuts range includes almonds and pine nuts. Stahmann Farms also packs private label products for Australian retailers, and also for international retailers such as Trader Joes.

1. Our Pecan Products are grown strictly using biological controls with a strict absence of pesticides.
2. Drip irrigation has been incorporated as part of our sustainable farm management systems as a direct requirement to manage water using world's best practices
3. Orchard Hygiene is paramount and strictly monitored in accordance with our on farm food safety compliance, audited by a third party.
4. The supply chain from paddock to processor is controlled by Stahmann Farms with no third party contract, ensuring the integrity and safe handling of the product from the orchard to the customer.

The SFE Toowoomba facility has been expertly processing and packing nuts for more than 30 years and we are export ready. As well as primary processing we also do roasting and salting, dicing and flavouring and packaging in a wide range of bulk and retail formats for distribution around Australian and internationally.

Stahmann Farms works tirelessly to continue our various accreditations.





Taylor Family Produce

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Taylor Family Produce is a family owned and operated business providing 12 months continual supply to major chain stores, markets, cruise liners and overseas suppliers. Their brand is known Australia-wide, and is recognised as a quality product.

Taylor Family Produce grow five lines of vegetables in the Granite Belt and Redland Bay regions of southern Queensland, Australia.

These vegetable lines include:

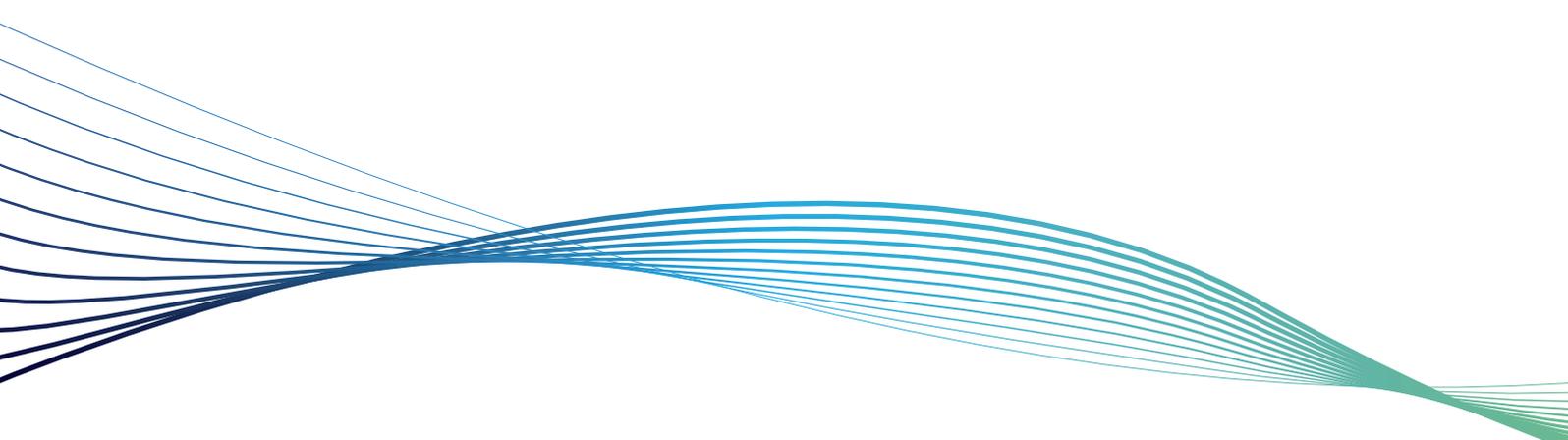
- ▶ Iceberg lettuce
- ▶ Wombok
- ▶ Silverbeet
- ▶ Celery
- ▶ Broccoli

Raymon, Geoffrey and Wayne are fourth generation vegetable growers, and they are passionate about all aspects of the farming industry - from soil quality to the quality of the product at the end of the line

Their systems of pre-cooling produce, from field temperature down to two degrees Celcius (2 °) in 15 minutes per pallet of produce, enables produce to be kept at its optimum when travelling long distances to markets.

Taylor Family Produce takes pride in its ability to trace product from paddock to plate; quality assurance is of high importance to the team.

Taylor Family Produce supply domestic and international markets all year round, seven days a week.





Sunnyspot Packhouse

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Sunnyspot is a privately-owned family business primarily focused on the growing, grading and packing of avocados. We use quality and price competitive products for the growth of the avocados and follow high standards of Quality Assurance.

Sunnyspot employs agronomic practises to ensure quality and quantity of avocados. We have strict traceability systems and monitor tree and fruit health to avoid problems further upstream.

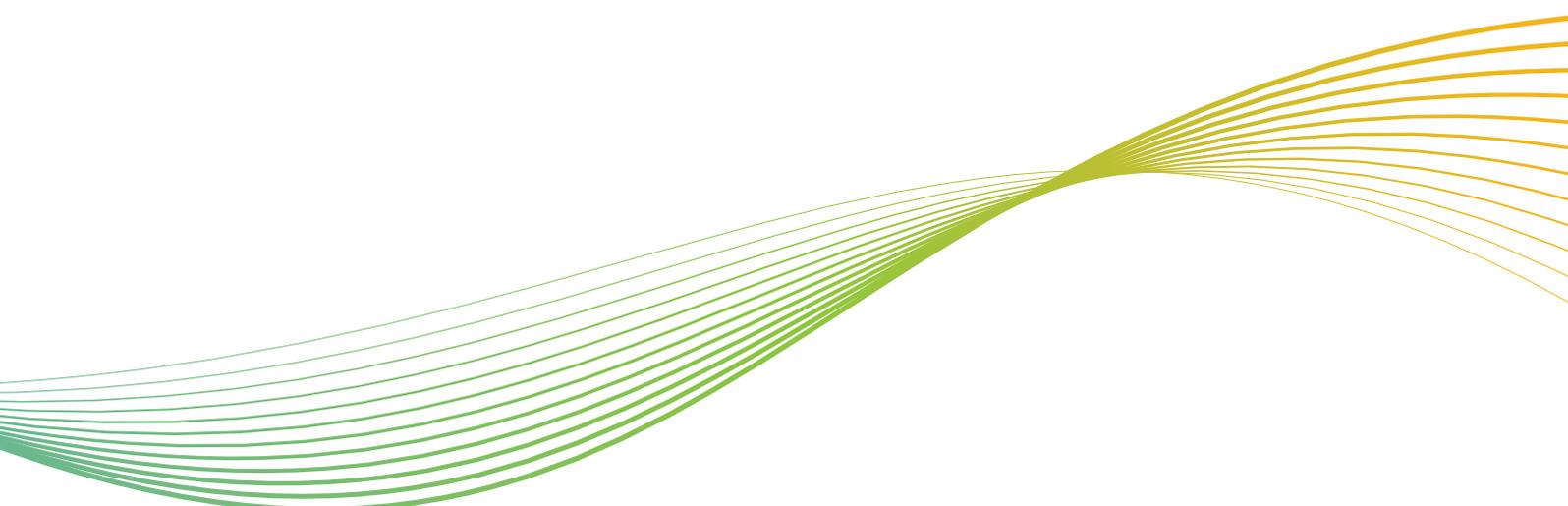
At Sunnyspot we are focused on providing the best services with the highest levels of customer satisfaction and we will do everything we can to meet your expectations. We've been growing, packing and marketing avocados and other produce for over 15 years.

We have avocados in our blood:

We believe that our commitment to improving our marketing through The Avolution and expansion of our farms shows our commitment to yours and our businesses into the future.

- ▶ **Avocado** – 12 months
(across Shephard and Hass varieties)
- ▶ **Passionfruit** – Feb to Oct
- ▶ **Kiwifruit** – Apr to Jul

Through The Avolution, we have significant experience in the exporting of fresh produce and our grower and value chain relationships ensure that our premium product arrives in market in the best condition.





Grove Juice

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In 1969 Grove Juice started as a small home delivery fresh juice business, and now we are squeezing about 300,000 fresh oranges and pressing about 180,000 fresh apples every day.

Grove Juice is a vertically integrated company with farming interests in Moree NSW and has a 340 hectare orange orchard growing selected juicing varieties. 100% of the fruit grown is sent to Grove and used to ensure we produce high quality juice throughout the year. Additional plantings are planned over the coming years to a total of 1,000 hectares.

Grove processes 52 weeks of the year so the juice is always fresh (not held for long periods in large Aseptic storage vats which is standard practice for NFC, Not From Concentrate Juice, in the Americas and Europe).

Within 2 days of bottling, Grove Only Fresh Orange and Apple Juice is loaded onto refrigerated trucks and transported direct to the Brisbane Container Terminal for export.

Brands manufactured in Australia:

- ▶ Grove Only Fresh Orange juice with pulp
- ▶ Grove Only Fresh Cloudy Apple Juice
- ▶ 500ml, 1 litre and 2 litre packages

Features:

- ▶ **Functional packaging**
(e.g. resealable/user friendly/refillable)
- ▶ Ability to **innovate pack design**
(e.g. different shape, style)
- ▶ **Premium pack design** – suitable for gifting
- ▶ **Family packs** – multiple packs/share packs
- ▶ **Trial packs** – single serve/variety packs
- ▶ **Bulk packs** – food service
- ▶ **Extended shelf life**



Certifications:

- ▶ HACCP
- ▶ HALAL



Traprock Orchard

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Traprock Orchard is one of the Southern Hemisphere's leading privately owned stone fruit orchards, providing premium peaches, plums and nectarines from mid October to late December.

Over the past 22 years of operation, a genuine commitment for superior taste and quality has enabled our orchard to grow stone fruit to some of the highest specifications in the world.

1. **Freshness without limit:** our close location to Brisbane International Airport and the Toowoomba Well-Camp Airport ensures our superior stone fruit is available for immediate shipment to customers around the globe.
2. **World class standards:** we draw upon our export expertise to ensure all of our produce meets strict quarantine and quality control standards.
3. **Commitment to your success:** we're committed to understanding the needs of our international customers, adapting to your needs with ease and flexibility.

We have built a strong reputation based on our integrity and reliability. Australia's two largest supermarket chains are currently the largest buyers of our stone fruit, consuming over 60% of our 2015 harvest. The remainder of our harvest is usually sold to high end retailers. We have exported product to overseas markets in Asia, Europe and The Middle East giving us an exposure to international buyer's requirements.

Our high quality produce include:

- ▶ **Peaches**
(Snow Angel, Spring Princess, May Princess, Princess Time – Oct to Nov)
- ▶ **Nectarines**
(Honey May, Zee Fire, May Bright, Rose Bright, Rose Pearl – Oct to Nov)
- ▶ **Plums**
(Purple Majesty – Dec)

Farming

Traprock Orchard is located in the heart of the Traprock Region in South East Queensland, Australia. The region is renowned for its premium fruit growing conditions, enjoying an abundance of sunshine throughout the day, balanced by cool, crisp evenings.

- ▶ **Innovation and best practice:** to maintain an advantage in a highly competitive marketplace, Traprock Orchard is continuously innovating and evolving
- ▶ **Continuous reduction of chemicals:** biological farming is a chemical free way of growing that's not only great for our stone fruit but for the environment too!



- ▶ **Increased soil health:** healthy soils are the key to sustainable farming. By improving the soil health, we are able to produce a product with longer shelf life and higher quality.



Downs Farm Fresh

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Downs Farm Fresh was formed by four farming families, located on the highly productive Darling Downs of Queensland, to grow and export fresh vegetable produce. Based around Pittsworth (west of Brisbane), we have been farming grain, cotton and horticultural crops in this area for over 100 years.

Our families see our future in growing high quality, clean and green horticultural crops for discerning, quality conscious customers, and providing a consistent product year round.

The Downs Farm Fresh production area covers over 8000ha of some of Australia's most productive land. Our deep black soils and mild climate allow us to grow high quality produce year round with minimal chemical inputs. When combining this process with our Quality Assurance program we can guarantee product quality and food safety.

Downs Farm Fresh can supply up to 10,000 tonnes per annum of export quality produce. Future growth from this current production to over 80,000 tonnes on Downs Farm Fresh is planned.

Cabbage – year round growing and fresh supply.

Our current focus is for the export of cabbage. Cabbage varieties include green and red drum head, mini cabbage and sugar loaf. We are able to supply a range of varieties year round.

Cabbage can be custom grown to customer requirements of size, shape, colour and taste.

We have a focus on providing packaging that enhances shelf life, improves presentation and lowers labour requirements for the retail outlet.

Production is 12 months of the year.

Other crops produced include:

- ▶ Carrots
- ▶ Onions
- ▶ Sweet corn
- ▶ Melons
- ▶ Cauliflower





Gibb Bros Farming Company

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www.gibbbros.com.au



Brothers Nick and Tony Gibb are committed to supplying their customers with the highest quality fresh vegetables, with unsurpassed service.

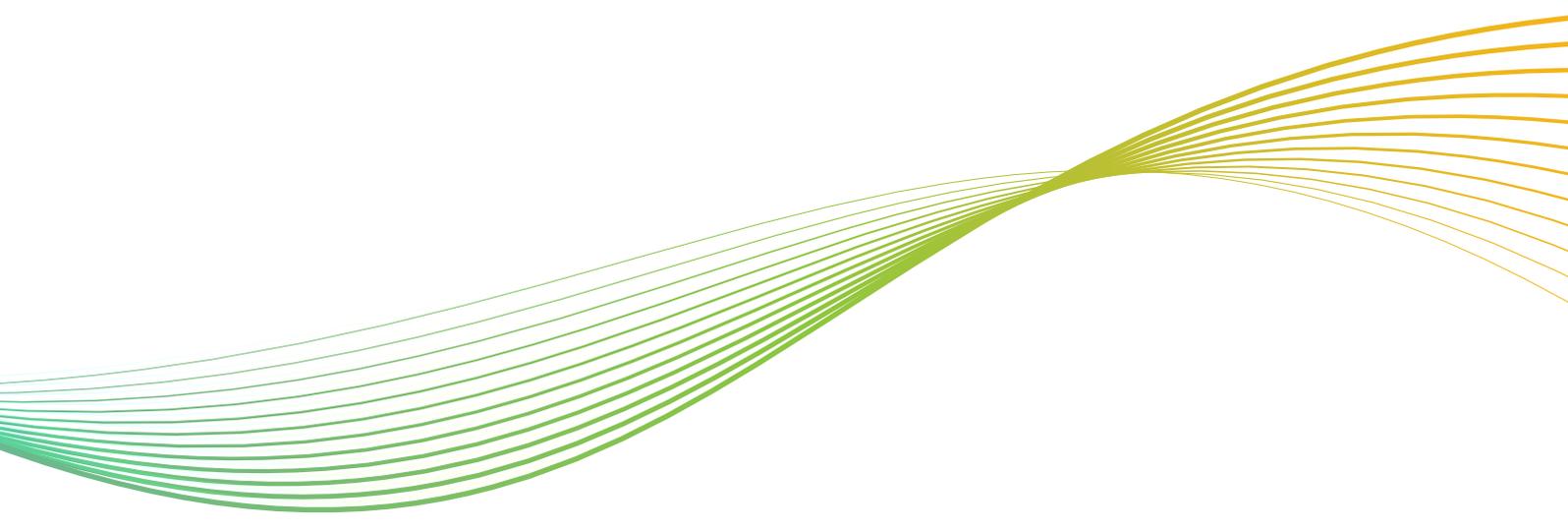
Gibb Bros Farming Company is a third generation vegetable farming business based in South East Queensland.

The company farms across several sites, including the fertile Fassifern valley and the rich plains of the Darling Downs near Toowoomba.

The principal crops produced are:

- ▶ Iceberg lettuce
- ▶ Cos lettuce
- ▶ Celery
- ▶ Chinese cabbage
- ▶ Kale
- ▶ Silverbeet
- ▶ Cauliflower
- ▶ Cabbage (red and green)

Gibb Bros Farming Company is committed to ensuring their Quality Management System remains fully certified according to the Fresh care code of practice, Hazard Analysis Critical Control Point (HACCP) principles, and all regulatory requirements for food safety. This enables delivery of consistently safe, high quality produce all year round.



This information has been produced by the Queensland Department of Agriculture and Fisheries as part of the Murray-Darling Basin Regional Economic Diversification Program, a funded program by the Australian Federal Government's Department of Infrastructure and Regional Development.

The Queensland Government will lead and facilitate a program of activities aimed at assisting local communities to adjust and transition to a situation of reduced water availability under the Murray-Darling Basin Plan, with the program designed to support the development of new export markets for Queensland produce.

For all enquiries about this information, contact:

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