



Nominated for
FRUIT LOGISTICA
Innovation Award
2012

Achacha Fruit Group – Overview

The Achacha

- **Origin:** Known in its original habitat of the Amazon Basin, Bolivia as the achachairú (*Garcinia humilis* A-SE), the Achacha is a tropical fruit, ovoid in shape, similar in size to an egg.
- **Weight:** From 30-90gms, with an average of 45-50gms.
- **Appearance:** Bright orange with a firm skin which opens with a simple pierce-pop technique to reveal white edible pulp surrounding a soft seed; large samples may have multiple seeds.
- **Flavour:** It has a unique flavour which taste experts have described as 'sweet, tangy, refreshing, like a sorbet'. It is an excellent palate cleanser.
- **Composition:** It is rich in antioxidants, particularly Vitamin C, and other nutrients such as folate, riboflavin and potassium.
- **How it is used:**
 - Eaten fresh as a fruit
 - The peel is used to make a nutritious drink, used traditionally in Bolivia as a thirst quencher and hunger suppressant
 - Frozen, then peeled, it is like a natural sorbet
 - The flesh is used in cocktail drinks, savoury and fruit salads, sauces (especially with fish), jellies and marmalades.
- **Storage:** Display at room temperature, in a fruit bowl. It has a long shelf life of many weeks if kept at between 10°C and 25°C in a closed container. If open to a current of air the skin may dry out and wrinkle after several days, but the flesh will be fine. If preferred cold, place in refrigerator only for a few hours prior to consuming.
- **Distribution:** Limited to its native location, the area around Santa Cruz, Bolivia, where it is estimated there are about 6,000 mature trees, mostly cultivated in small holdings of 100 – 200 trees; and Palm Creek Plantation, North Queensland, with about 17,500 trees. Reports of one or two trees in private collections have been made, but there are no other known locations where the tree is found.

Palm Creek Plantation

- **Location:** On the Bruce Highway, midway between Townsville and Ayr, North Queensland, Australia. Palm Creek Plantation is part of and at the northern edge of the Burdekin Irrigation Scheme. The plantation is the first and currently the only large scale commercial Achacha operation in the world.
- **Area:** 120 hectares (300 acres), all of which are irrigated.
- **Cultivation:** As the species had not been grown in Australia or elsewhere, even Bolivia, on a large scale before, a significant amount of research and development was invested into finding suitable growing mediums, fertilisers, soils, pruning techniques, water regimes and so on.

Plant Breeder's Rights (PBR)

- **Agreement:** Achacha has an agreement with the Bolivian government agency responsible for tropical agriculture, which required it to take out the PBR for the species for Australia – no other organisation can commercialise the fruit, tree or products from it without the approval of Achacha until 2035.

Intellectual Property (IP)

- **Growing techniques:** As the first and only large scale commercial grower of the tree, Achacha has had to pioneer means whereby it could be taken from a protected forest clearing environment and grown in an open plantation.
- **Commercialisation:** After significant research and trial and error, growing methods have been established. Achacha has also had to innovate with respect to marketing, packaging, usage and storage in order to commercialise a product which was essentially unknown to the international fruit industry until recently.
- **Nomination:** The fruit has been nominated as a finalist in the Fruit Logistica Innovation Award 2012, to be decided in Berlin in February 2012.

For further information, contact:

Achacha Fruit Group
PO Box 5028, Greenwich NSW 2065 Australia
T: +612 9437 4236 F: +612 9439 5061
Public Relations: Helen Hill M: +614 1727 5457