

What are the Aussies Up to Down Under?

December 8, 2015



Accelerated Innovation Management (AIM)

**WATER
MANAGEMENT +
EFFICIENCY**

**SUSTAINABLE
WATER
RESOURCES**

**22ND CENTURY
AGRONOMICS**

**AIR
QUALITY**



Speakers

Karen Lapsley, Almond Board (Moderator)

Brenton Woolston, Almondco Australia Ltd.
(Moderator)

Michelle Wirthensohn, University of Adelaide

Michael Coates, University of South Australia





**Karen Lapsley,
Almond Board**

Brenton Woolston, Almondco Australia Ltd.





**Michelle Wirthensohn,
University of Adelaide**



Almond Breeding and Research in Australia

Michelle Wirthensohn



The Australian almond industry

- Regions - Riverina (NSW), Adelaide Plains & Riverland (SA), Sunraysia (VIC)
- Production is 6% of world, California 85%
- 28,967 ha today
 - 4% non-bearing
- 80,500 t kernel in 2015 = \$925m
- 83,000 t by 2018 = \$953 million
- Global consumption inc.
 - to 1,200,000 tonnes

Only 3 main cultivars:
Nonpareil, Carmel, Price





Levy funded projects since late 1990's

- Performance evaluation of local selections and imports
- [Breeding - hybridisations](#)
- Virology
- Micropropagation/Cryopreservation
- Genetic fingerprinting
- Molecular markers/tools for almond breeding
- Almond transformation for self fertility
- Understanding flavour of almond kernels
- Physical mapping of almond/quantitative genetics
- Evaluation of water use efficiency
- Biochemical testing - fatty acid & Vitamin E analysis

Industry requirements

Currently based on one main cultivar 'Nonpareil'

- 50.5% plantings
- self-incompatible
- papershell
- small to medium size
- good appearance

NIBF in Carmel

Industry want new improved cultivars.....



Breeding

- Objectives: to breed improved cultivars with high productivity, self fertility and superior kernel quality
- Classical breeding using local and imported material
- Waite almond germplasm collection
- Primary evaluation based on nut & kernel characteristics
- Secondary evaluation on productivity, disease tolerance

Desirable traits in almond

- Sweet kernel, large kernel, thin skin, light color
- Self-fertile, autogamous
- Hard shell, good seal
- High productivity
- High flower density
- Slightly erect tree habit
- Drought tolerance
- Disease tolerance















Primary evaluation of kernels

- Kernel taste – sweet
- Kernel size – >1.4 g (18/20 kernels per ounce)
- % double kernels – $<5\%$
- Kernel colour – light
- Shell hardness – paper, soft, semihard, hard
- Shell seal – well sealed
- Kernel appearance – score /10

Variation in morphological traits



Kernel size & testa colour



Double kernels



Progress to date

- 84 parent cultivars used
- 315 different crosses achieved
- 34,000 progeny produced
- 37 cultivars imported since 1997
- 60+ superior selections to date
- Secondary and tertiary evaluations blocks established

Secondary evaluation phase

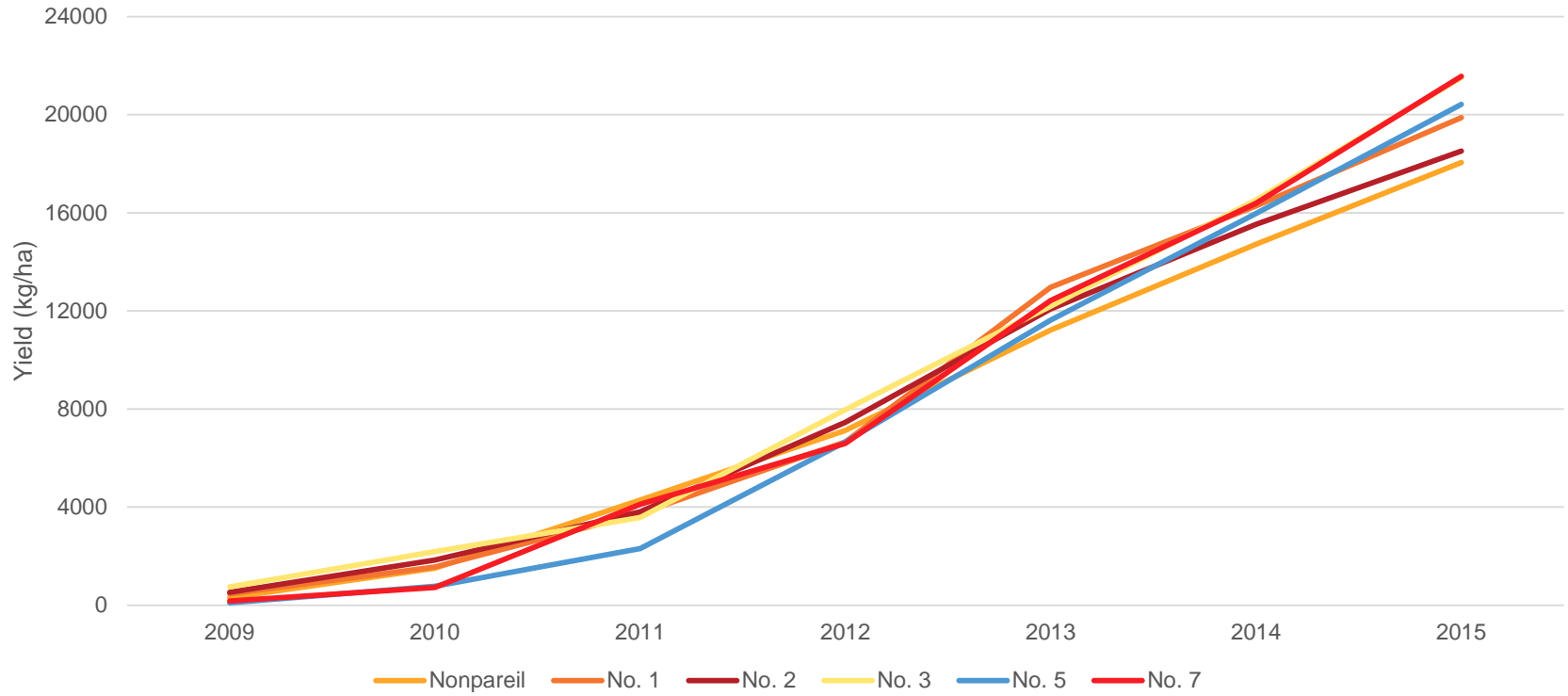


Secondary evaluation phase

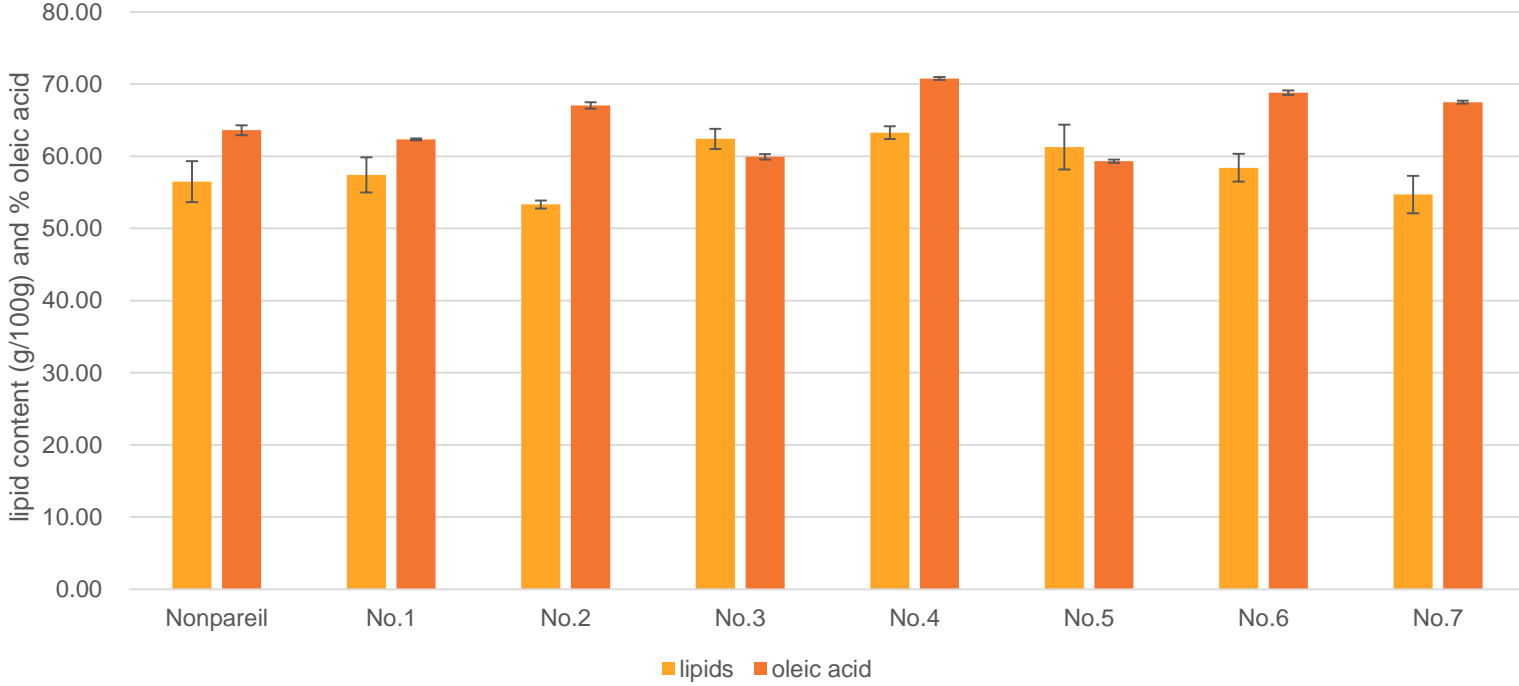




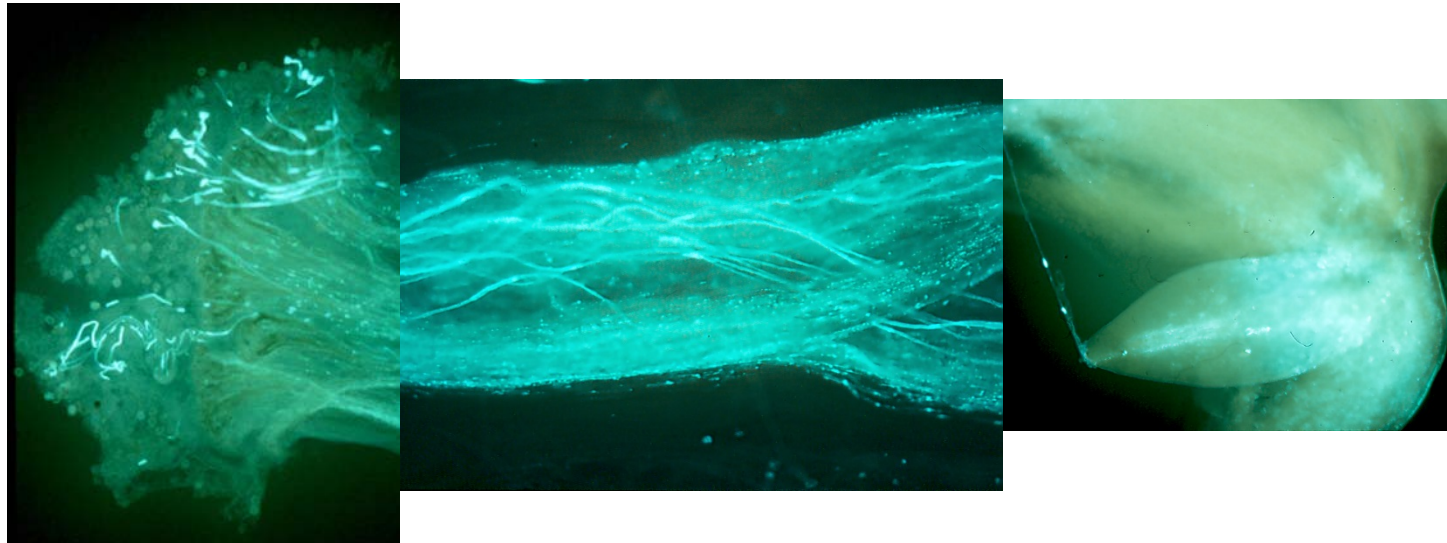
Cumulative Yields (kernel)



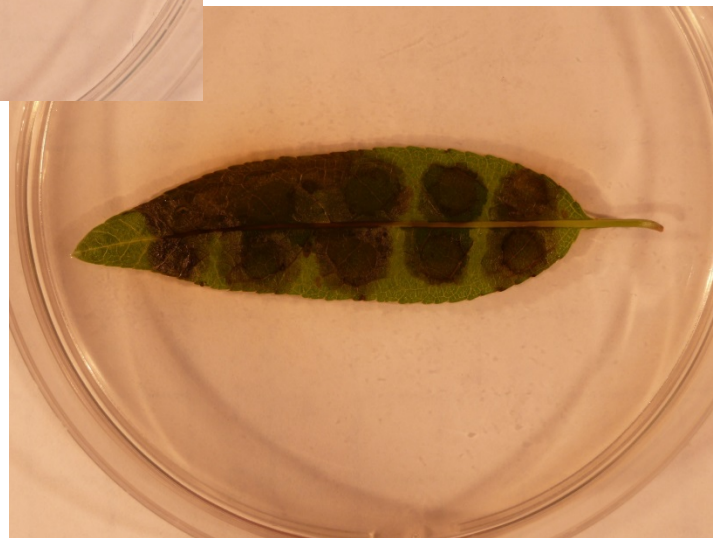
Lipid content and Oleic acid percentage of some selections



Self fertility

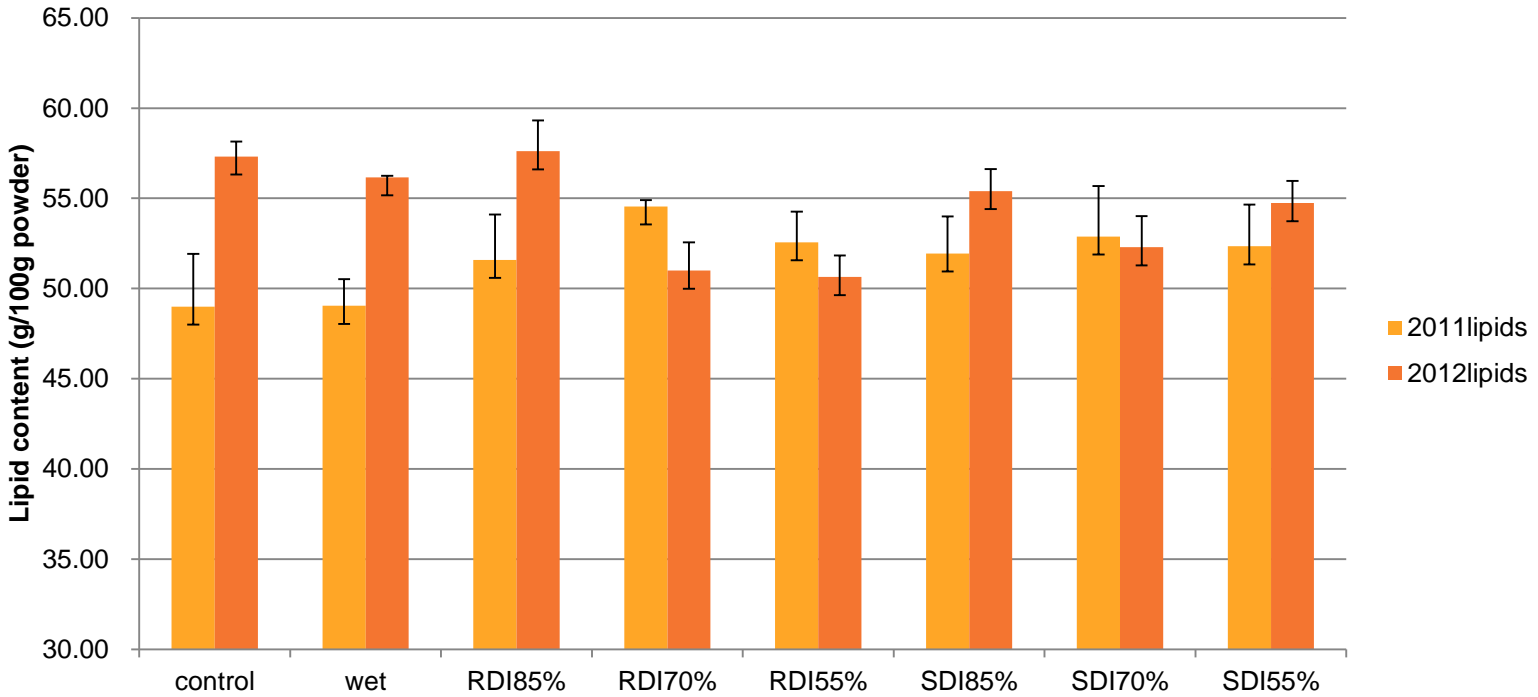


Bacterial spot assay





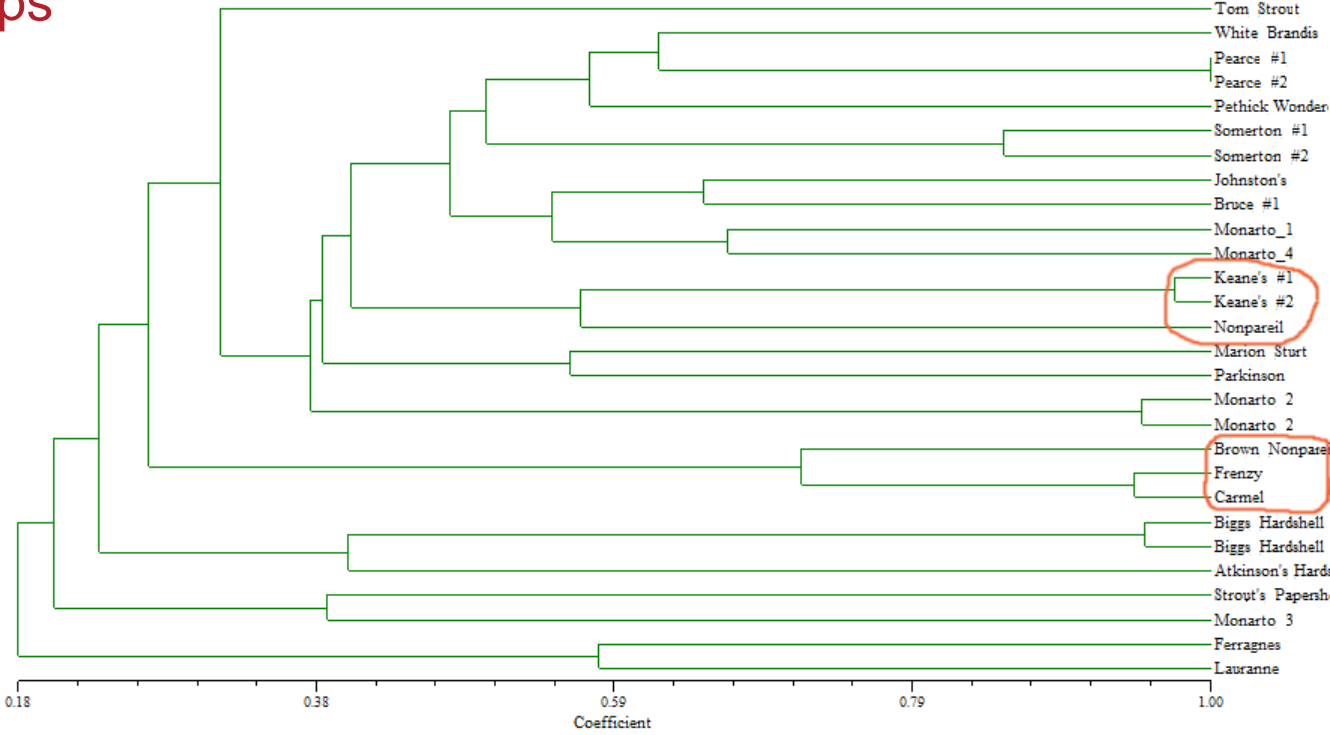
Effect of Deficit irrigation on lipid content



Fingerprinting methods for Germplasm Identification

- Initially screened 30 Single Sequence Repeat (microsatellite) markers
- Chose 19 of these, but some were not polymorphic, or they amplified more than one locus
- Finally used 13 SSR markers on 28 accessions
- Suitable for Plant Breeders Rights applications
- Genetic relationships

Dendrogram constructed from SSR marker data showing genetic relationships



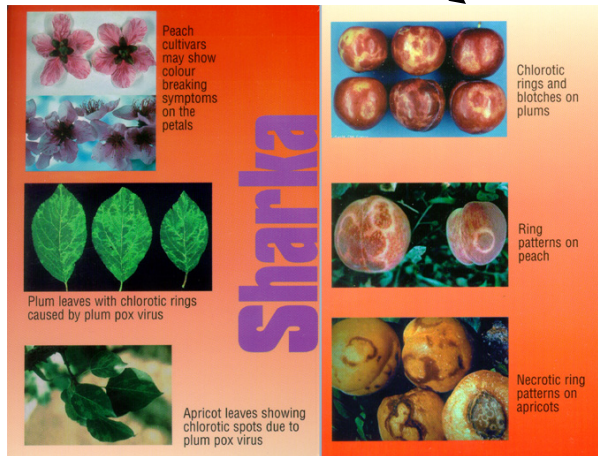
Molecular markers

Specific primers for detection of

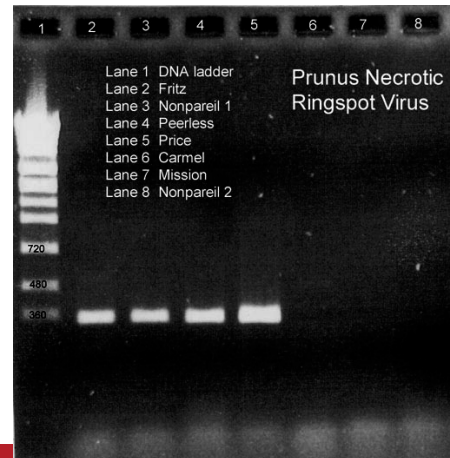
Prunus necrotic ringspot virus

Prune dwarf virus

Plum Pox virus



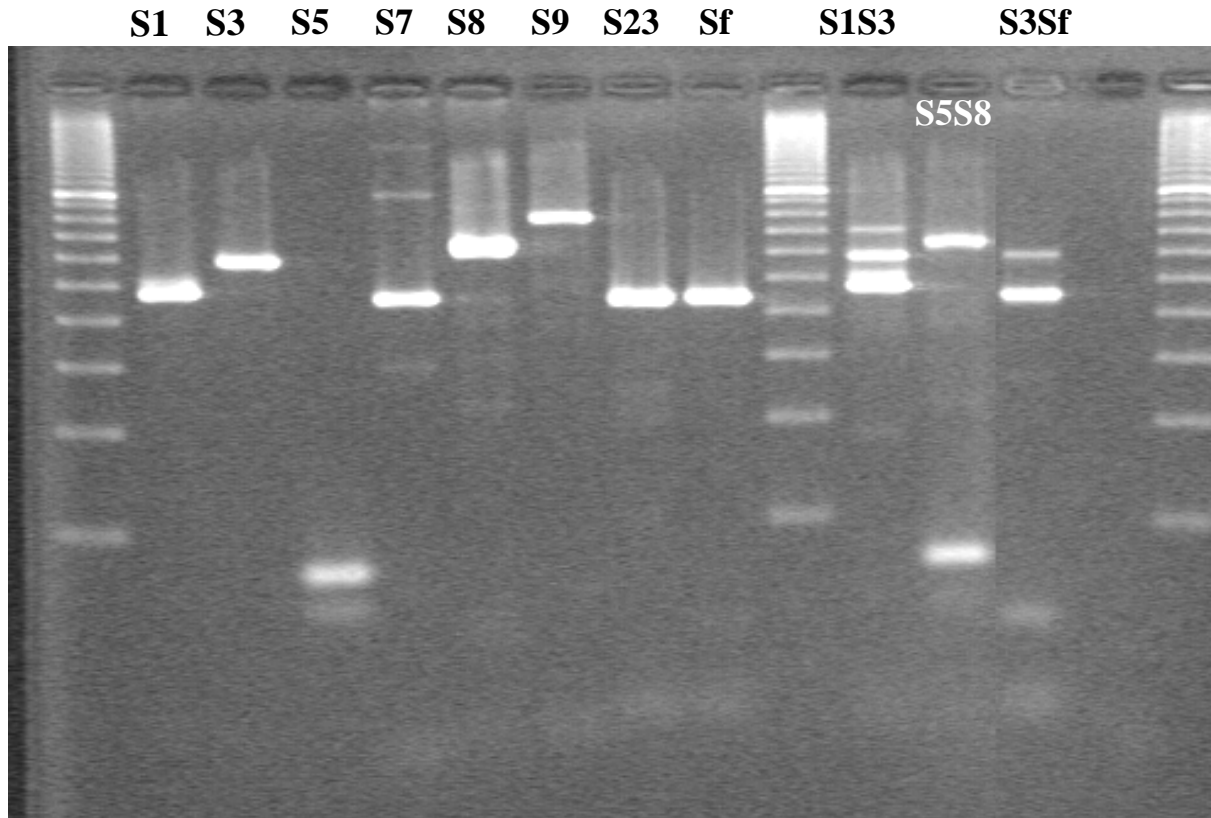
Primers based on coat protein sequences



Specific primers designed from the introns for S-allele identification

Specific allele	Primers	Nucleotide sequence (5'→3')	Amplified specific band from PCR product
S1	S1F S1R	CTC TTT AGC ATT TTA GTT TTT AG CTG AGA CAT CCA AGC AAT ATA G	488
S5	S5F S5R	GGC TCT TTG TTT TTC TAG TTA C GCA ACA TCC AAG CAA TAA ATC	75
S7	S7F S7R	ACC ATA TAA CAT CGT GTT GC GAG GAT AAT ATG GTA CAT TC	425
S23	S23F S23R	ATT GTC ATC TGA AGA CCA TAT AC TGA GAC ATC CAA GCA ATA TAT AC	437
Sf	SfF SfR	GTG CCC TAT CTA ATT TGT TGA C GAC ATT TTT TTA GAA AGA GTG	459

S-allele identification



S-allele identification in almond cultivars using specific primers

Cultivar	Reported alleles	S1	S3	S5	S7	S8	Sf	S23
Ramillete	S6 S23							√
Lauranne	S3 Sf		√				√	
Chellaston	unknown				√			√
Pethick Wonder	unknown							√
Johnston's	S23 S?							√
McKinlay's	unknown				√	√		
Parkinson	unknown							√
Pearce	S23 S?					√		√
Somerton	unknown	√						√

S-allele identification methods

- First intron primers:

PaCons1-F 5' -(A/C)CTTGTTCTTG(C/G)TTT(C/T)GCTTTCTTC-3'

Ref: Sonneveld et al, 2003

EM-PC1consRD 5' -GCCA(C/T)TGTTG(A/C)ACAAA(C/T)TGAA-3'

Ref: Ortega et al, 2005

- Second intron primers:

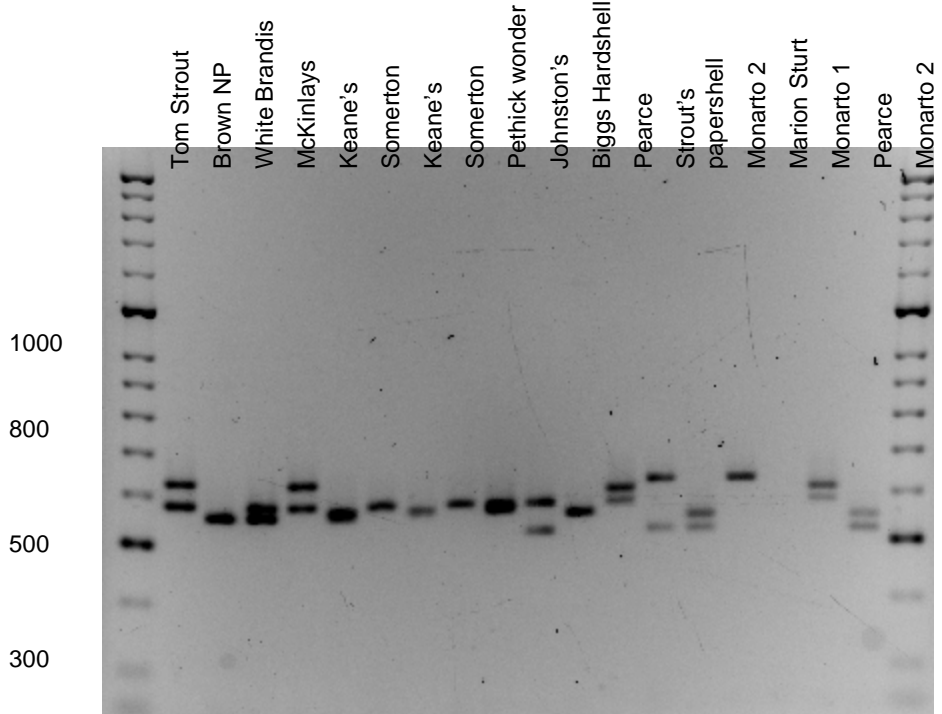
EM-PC2consF 5' -(TCAC(A/C)AT(C/T)CATGGCCTATGG-3'

Ref: Sutherland et al, 2004

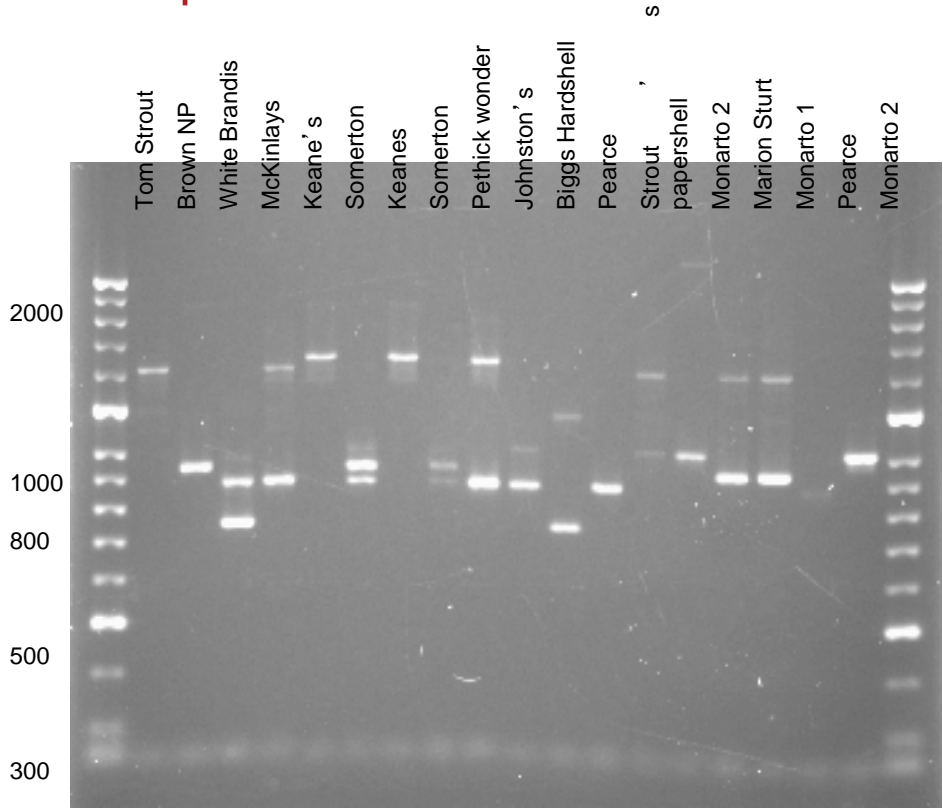
EM-PC3consRD 5' -A(A/T)(C/G)T(A/G)CC(A/G)TG(CT)TTGTTCCATTC-3'

Ref: Sutherland et al, 2004

Results – First intron product



Results – Second intron product



S genotypes deduced from amplification products of some Australian cultivars

Cultivar	First intron bands		Second intron bands		S-alleles	Possible parents/ancestors
Tom Strout	371	419	1000	1200	S _{13/19} S ₂₂	Kapareil/Jordan
Somerton	375	-	685	742	S ₁ S ₂₃	Ne Plus U/Jordan
Brown NP	878	346	745	1750	S ₁ S ₇	NePlusUltra/NP
Strout's Papershell	433	325	1217	833	S ₂₂ S ₂₅	Jordan/?
Johnston's	379	321	710	813	S ₂₃ S ₂₅	Jordan/?
Pethick Wonder	371	381	700	1317	S ₂₃ S ₂₇	Jordan/?
Bigg's	554	1015	358	1143	S ₆ S ₁₄	Peerless/Jordanolo
White Brandis	346	367	558	692	S ₆ S ₂₃	Peerless/Jordan
Keane's	358	381	1711	1333	S ₇ S ₂₇	Nonpareil/?
Pearce	360	384	2133	685	S ₈ S ₂₃	Nonpareil/Jordan
Frenzy	-	405	283	2233	S ₅ S ₈	Carmel/NP

Genetic mapping

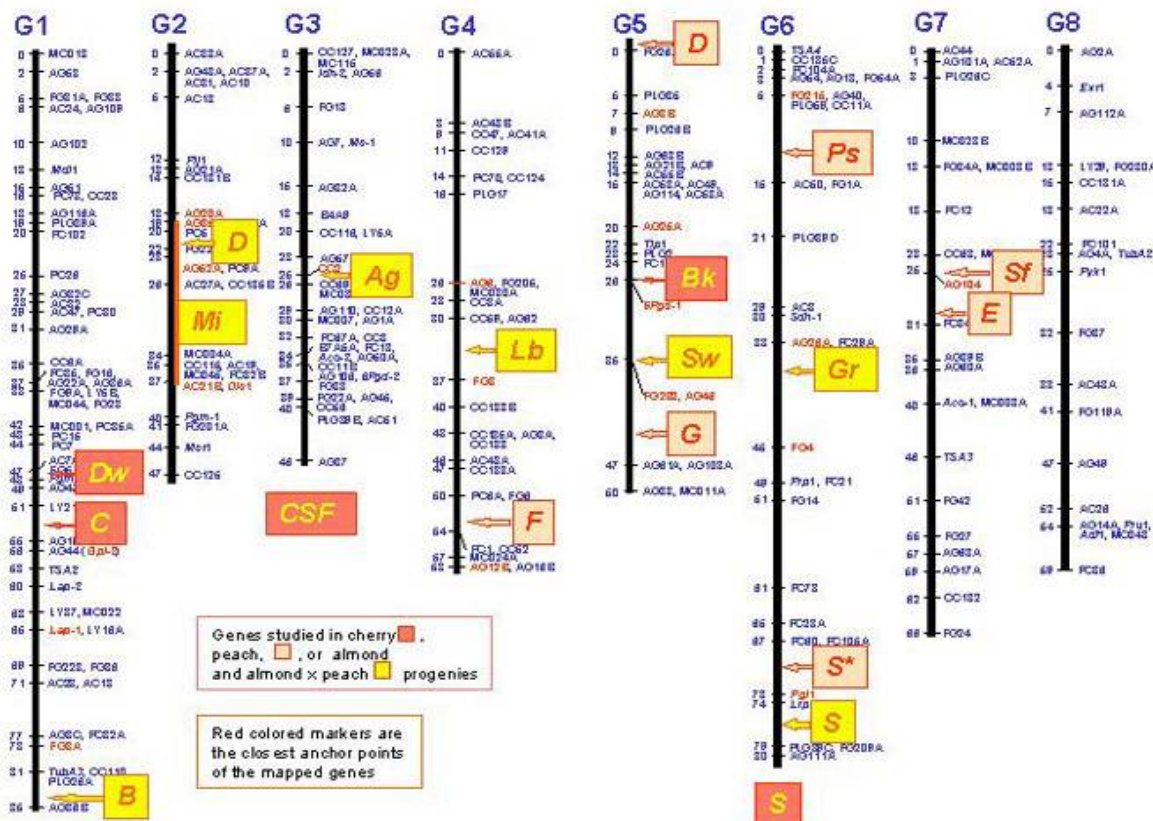
Almond population Nonpareil x Lauranne

182 individual progeny

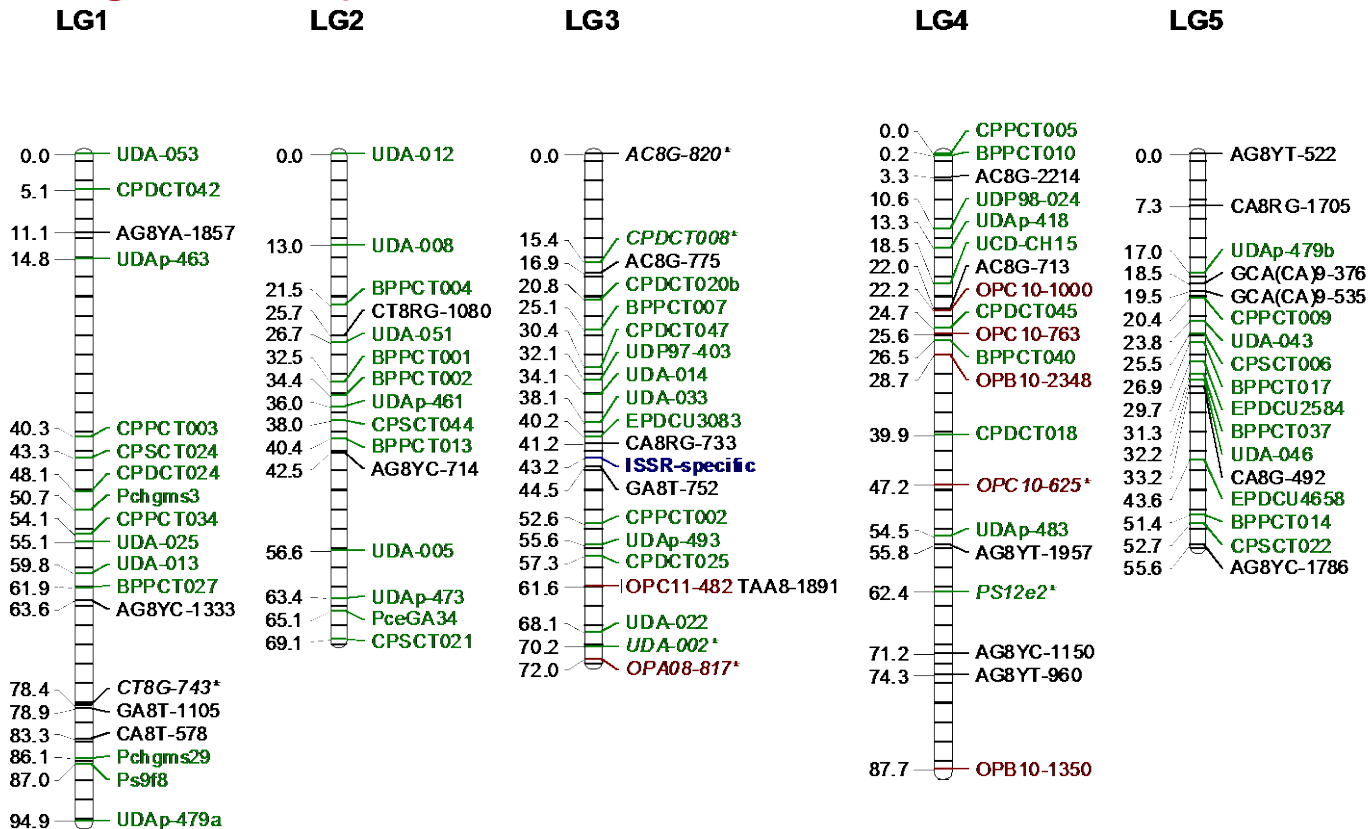
Measurements for 6 years on nut traits

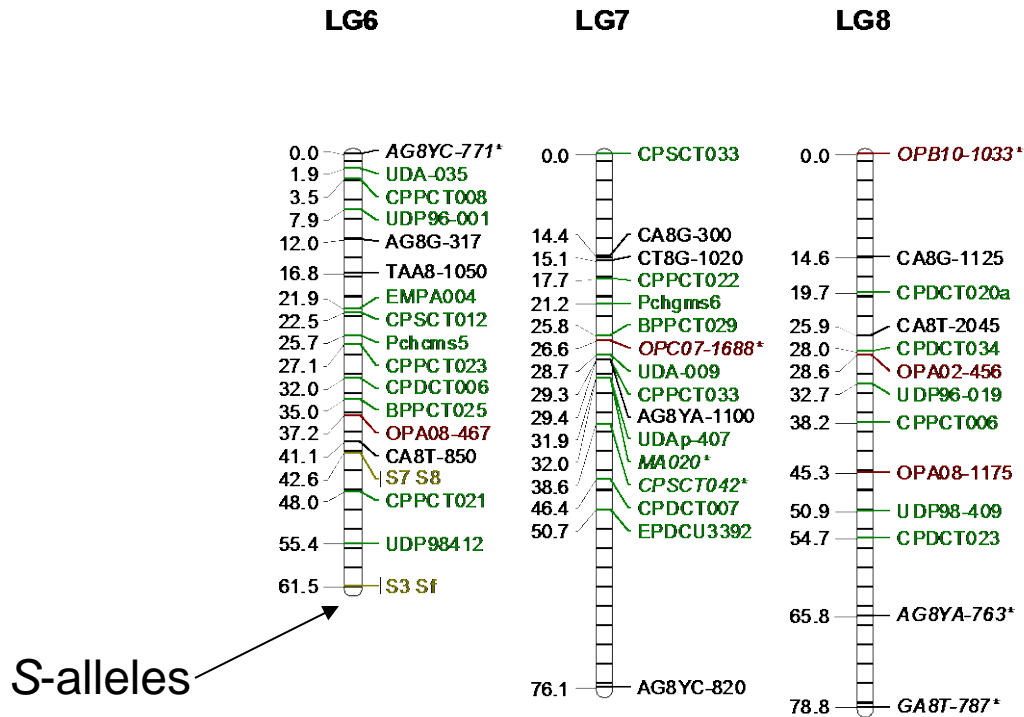
- in-shell weight
- kernel weight
- % doubles
- kernel thickness
- kernel shape
- shell thickness
- testa colour
- testa pubescence
- kernel taste
- vitamin E
- fatty acids

Prunus reference map



Almond integrated map





Integrated genetic map of almond cross 'Nonpareil' x 'Lauranne'. Individual marker colour coded: Black ISSR, magenta RAPD, blue SCAR, olive S-alleles and green for microsatellites

Summary

- Multi-million \$ program
- Classical breeding with phenotypic selection
- Five new almond varieties released
- Nutritive content of selections
- One of the first fully de novo sequenced almond genomes
- 'Perfect' marker for self fertility
- With more markers coming.....



Acknowledgements

- Horticulture Innovation Australia
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- Almond Board of California
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- Jana Kolesik
- Shashi Goonetilleke



**Michael Coates,
University of South Australia**



University of
South Australia

Green Harvesting

Michael Coates



Agricultural Machinery Research and Design Centre (AMRDC)



Professor John Fielke

Dr Maryam Shirmohammadi

Michael Coates



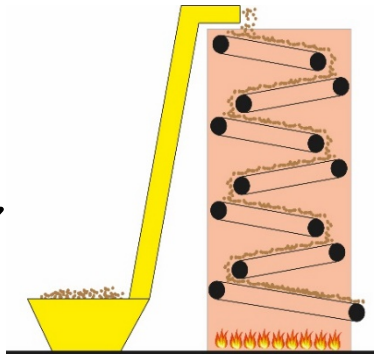
University of
South Australia

What is green harvesting?

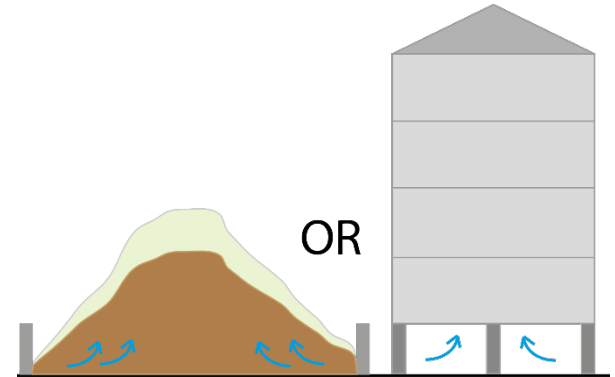
1. Shake and catch (fruit not hitting the ground)
2. On-farm hulling (keeping hulls on farm)
3. Mechanical dehydration
4. Aerated on-farm storage



Shake and Catch



Dehydration



Storage

Benefits

- Harvesting independent of the weather
 - Avoids fruit damage from rain events
- Reduces mould / bacteria exposure
- Reduces pest infestation
- Easier to remove hull whilst green
 - Retain hulls of farm (nutrient value)
 - Reduced storage and transport costs
- Eliminate sweep and pickup passes
- Dust reduction



<http://www.abc.net.au/news/2015-04-29/rain-allows-for-second-almond-harvest/6427720>
<http://honeywithouthflowers.blogspot.com.au/2012/10/harvest-fog.html>

Shake and catch

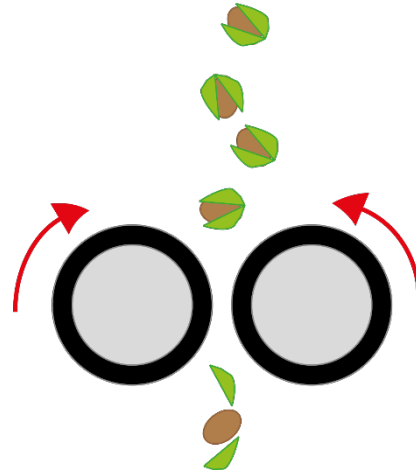
Modify existing equipment (side by side)



<http://www.theolivecentre.com/Olive-Equipment/Mechanical-Harvesters/COE-Olive-Harvesters.html>

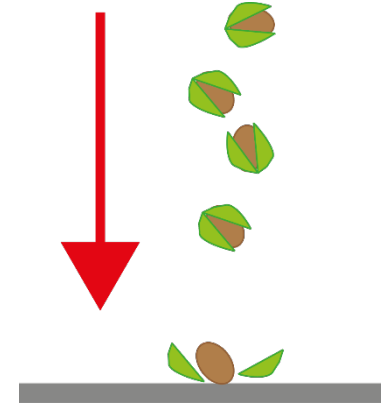
In-field hulling

- Moisture dependant
- Hull separation
- Hull milling



Shear

or



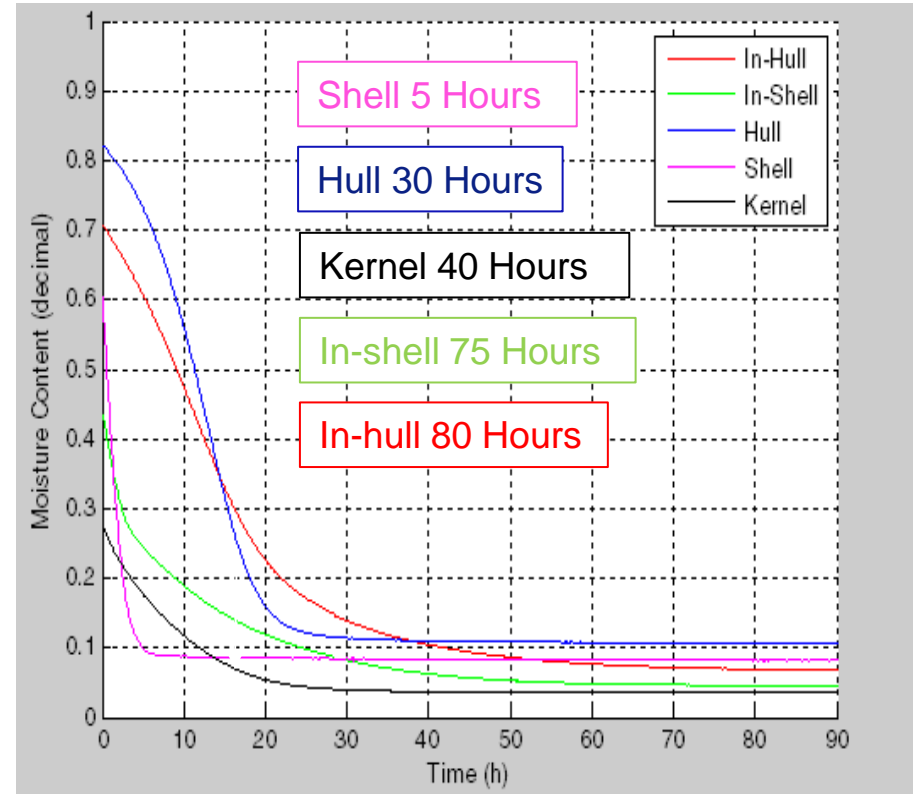
Impact

Mechanical Dehydration

- Drying rates (diffusion)
 - Constant rate
 - Falling rate
- Continuous / Batch flow dryers
 - IR
 - Forced air
- Managing the moisture gradient
 - Intermittent drying
- Remove the hull before dehydrating



Carmel 1% hull split @ 50°C

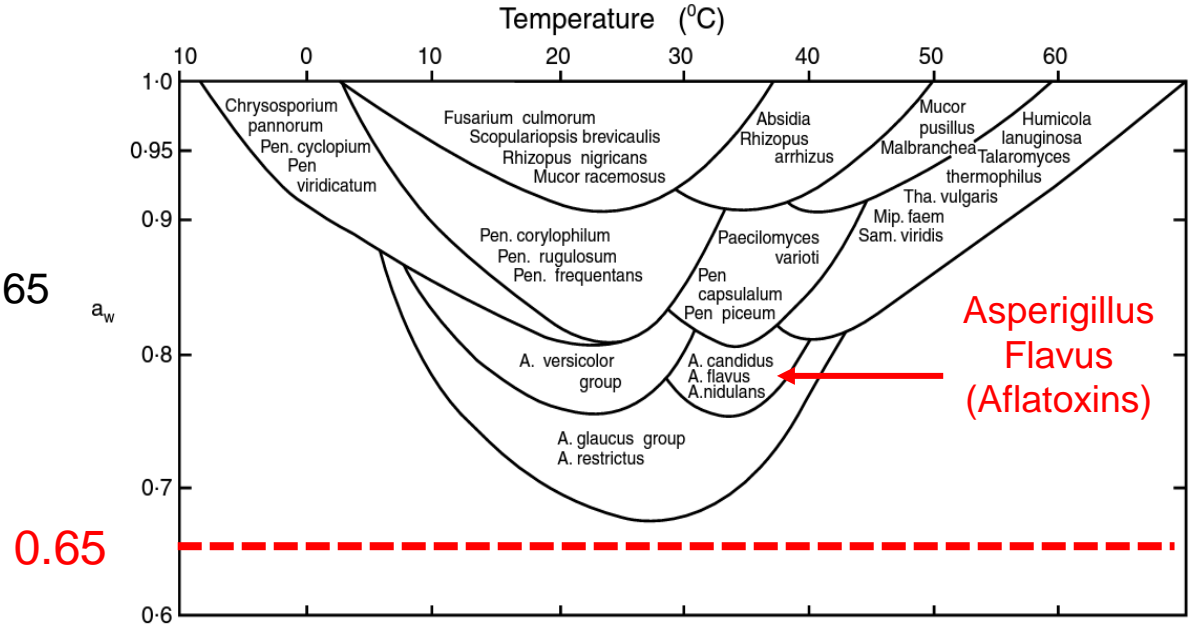
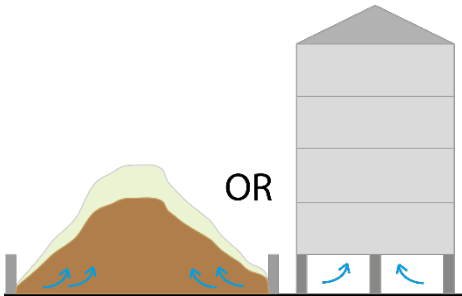


On farm storage

Safe storage of in-shell

- Silo
- Covered stockpile

Maintain water activity below 0.65



(Lacey, J S.T., ad Edwards M.A., 1980)

Feasibility testing (July 2015)

- Shake study
- Skin quality
- Cavities
- Brown centres



Strain Ranch, Arbuckle CA

July 2015 – Professor Patrick Brown, UC Davis and Professor Zhongli Pan, UC Davis

3 rows of 4 trees

Shake 1 row per week followed by a re-shake in the following week.

1 bucket (6 kg sample) for each tree was examined for:

- Moisture content
- Insect damage
- Fruit hull split distribution
- Tree damage
- Skin (pellicle) damage



The re-shake was done to determine fruit left on the tree (future mummies).

Strain Ranch, Arbuckle CA

For early shaking:

- Stopped irrigation **5 days before shake** to prevent barking.
- Normal shaking cycle on 10 year old, drip irrigated trees.
- **No** tree damage was observed.
- **Similar or less** fruit remained on tree after first shake.



	5 weeks out	4 weeks out	3 weeks out
Re-shake (remaining fruit)	42 ± 9	4 ± 1	30 ± 16

Stages of hull split

Transitioned to the UC IPM (Integrated Pest Management) (Strand L, 2002)

Green

Grey



A

B(1,2,3)

C

D

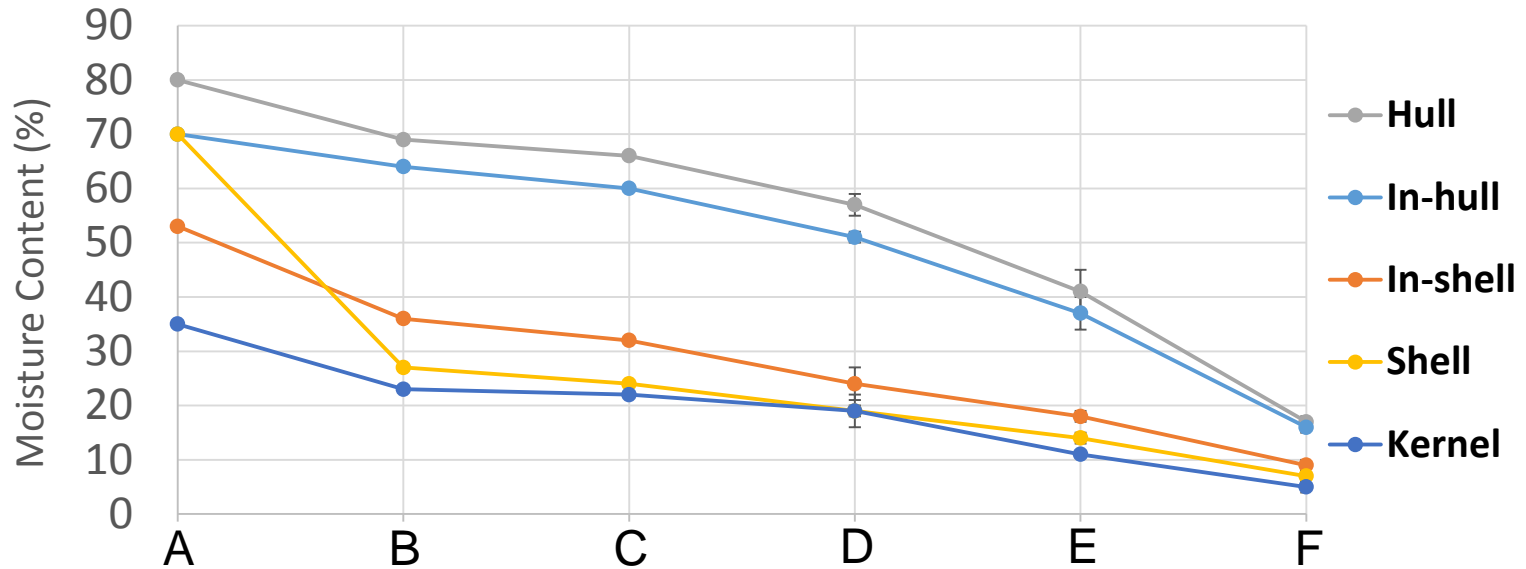
E

F



UCIPM categories for hull split (adapted from Strand L. 2002)

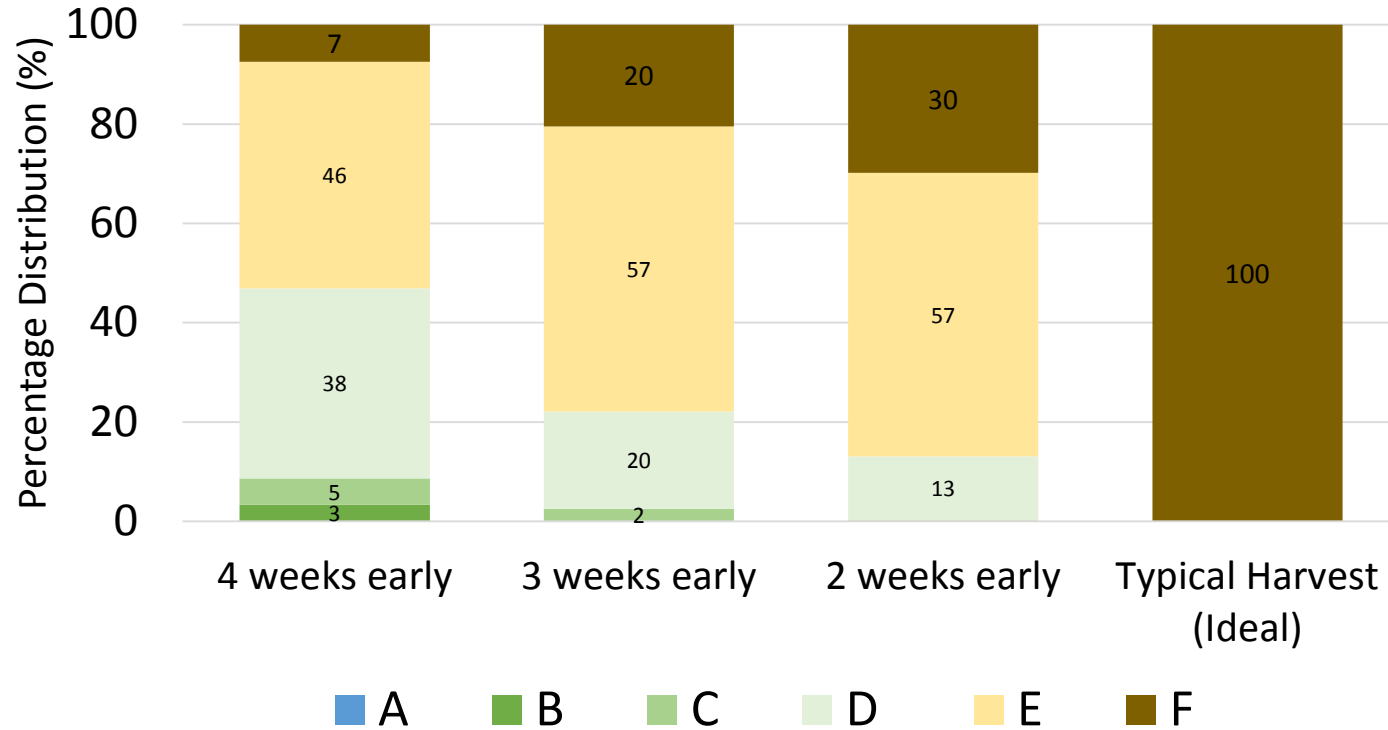
Stages of hull split



UCIPM categories for hull split (adapted from Strand L. 2002)

Category

Fruit category distribution



Observable pest damage

Carob moth / Navel orange worm

Eggs were visible in D and E,
Kernel damage was only visible in the F category

Week 1 showed 1 in 10 kernels infested in F
No observed eggs in A-D

Week 2 and 3 showed 1 in 20 kernels infested in F,
Eggs observed in D, small worms in E



<http://www.ozanimals.com/Insect/Carob-Moth/Apomyelois/ceratoniae.html>
<https://www.studyblue.com/notes/n/grapes--orchards/deck/2417207>

Skin quality after drying

Green harvested kernel (A-B) dried outside of the shell showed:

- Uneven colour
- Inconsistent texture
- Detached pellicle

High temperature drying ($\geq 60^{\circ}\text{C}$) of in-shell showed:

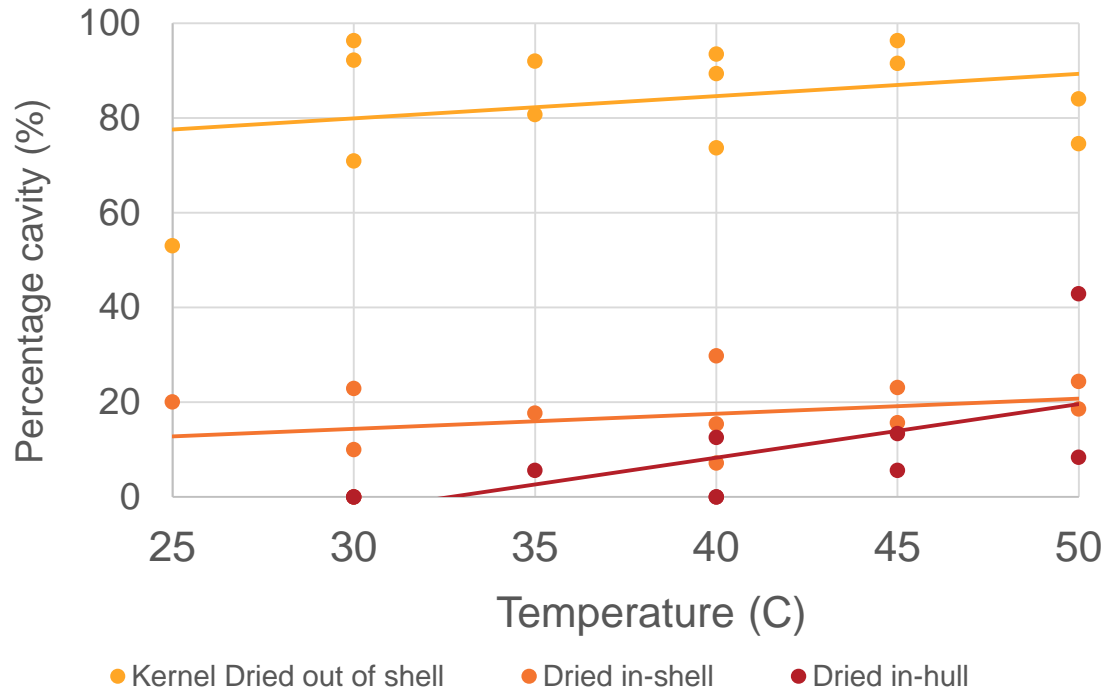
- Flaky pellicle

Low temperature drying ($\leq 40^{\circ}\text{C}$) of in-shell showed:

- Consistent golden colour with no pellicle damage



Drying – Avoiding cavities



- Cavities exist in current drying methods
- Avoid rapid removal of moisture

Drying - Avoiding brown centres

Category **D** in-hull
(~19% Kernel MC)



100%

Category **E** in-hull
(~11% Kernel MC)



20%

Category **F** in-hull
(~5% Kernel MC)



0%

Cannot take green fruit and hold at high temperature while drying.

Need to replicate best field drying conditions (intermittent drying)

held at 40°C for 48 h.

Green harvest feasibility

Can be done if:

- Harvest in the E category (11% kernel moisture)
- Intermittent drying (>15% kernel moisture)
 - Manage rate of moisture loss to prevent cavities
 - Maintain low kernel temperature to prevent brown centres

What is next for the Australian 2016 season.

Separation of hull from in-shell.

In-shell dehydration modelling of the late (D,E and F) categories.

Transportable version of the huller, dryer and a small aerated silo.

Repeat of the pilot trial on a larger scale.

Thank you

**Horticulture
Innovation**
Australia

Professor John Fielke – The University of South Australia



Almond Board of Australia



**University of
South Australia**

Professor Patrick Brown - UC Davis Plant Sciences

Prof. Zhongli Pan - UC Davis Agricultural Engineering

Costas, Jubilee, Strain Ranch

This project (AL12003) has been funded by HIA using the Almond levy, voluntary contributions from industry and matched funds from the Australian Government.

A photograph showing a glass of almond milk on the left and a glass jar filled with almonds on the right. The background is a warm, golden-yellow color. The text 'Questions?' is overlaid on the left side of the image.

Questions?