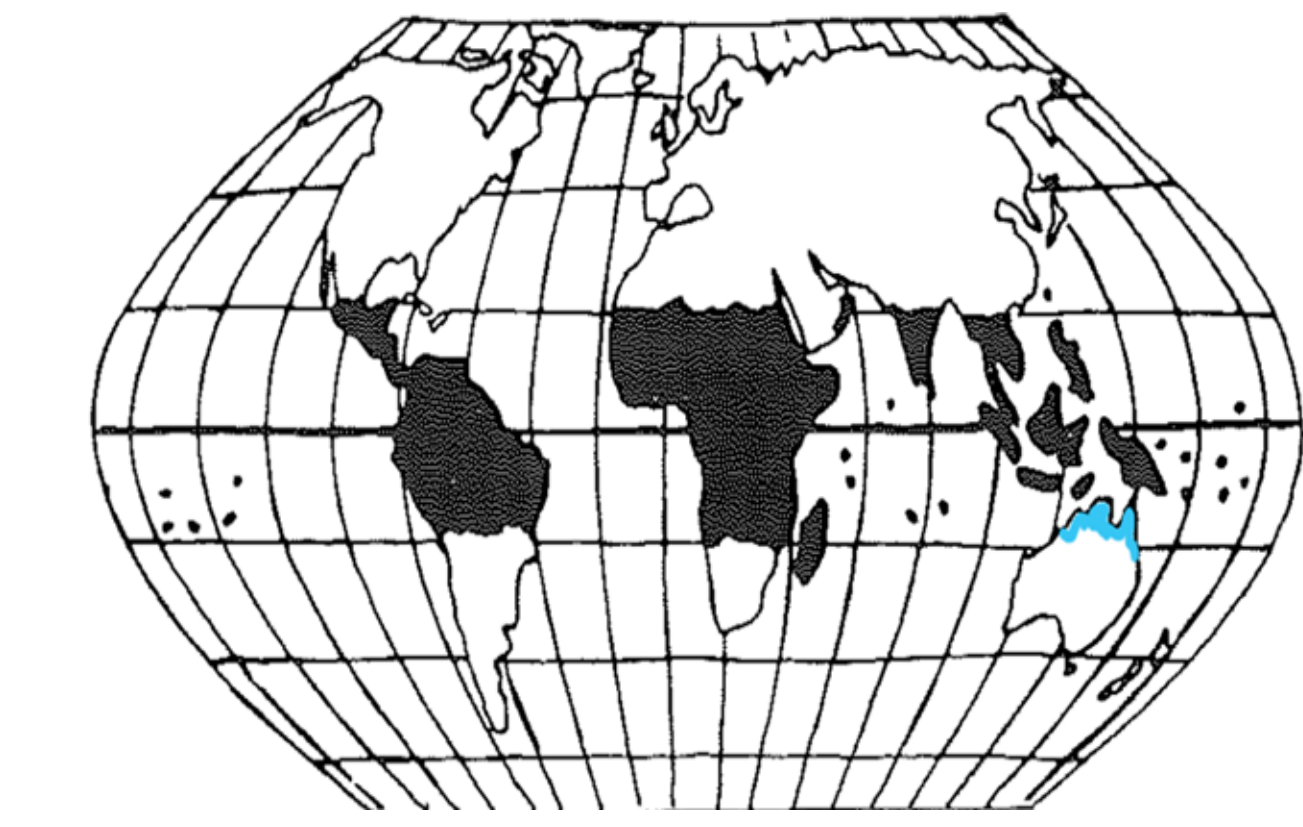
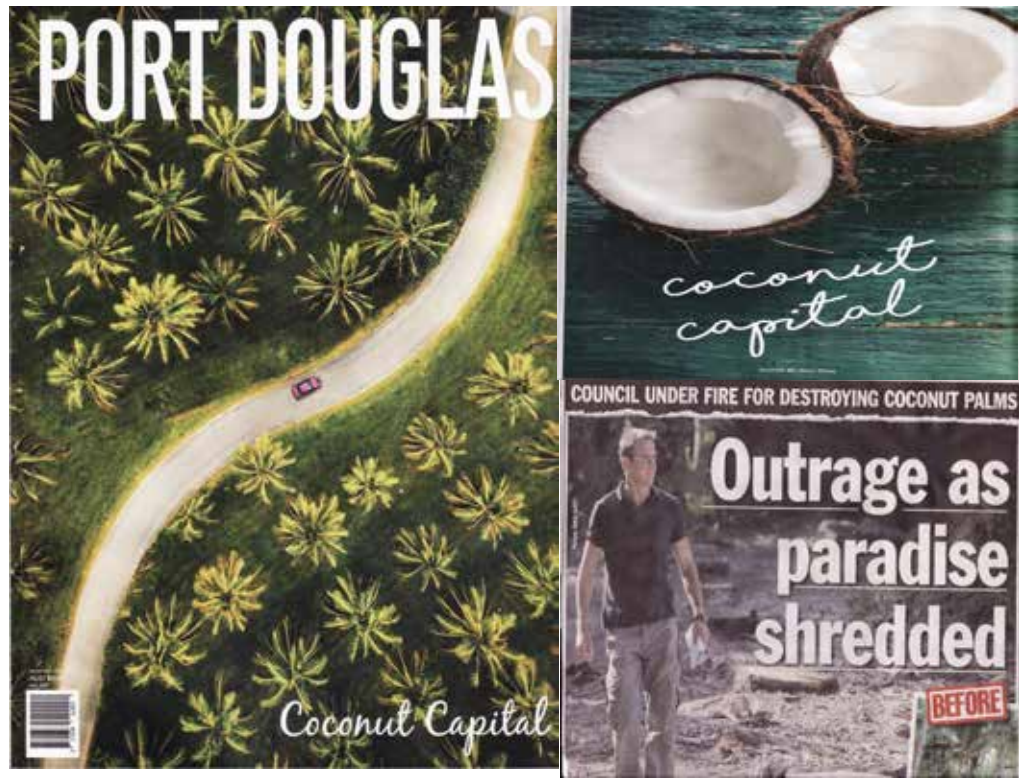
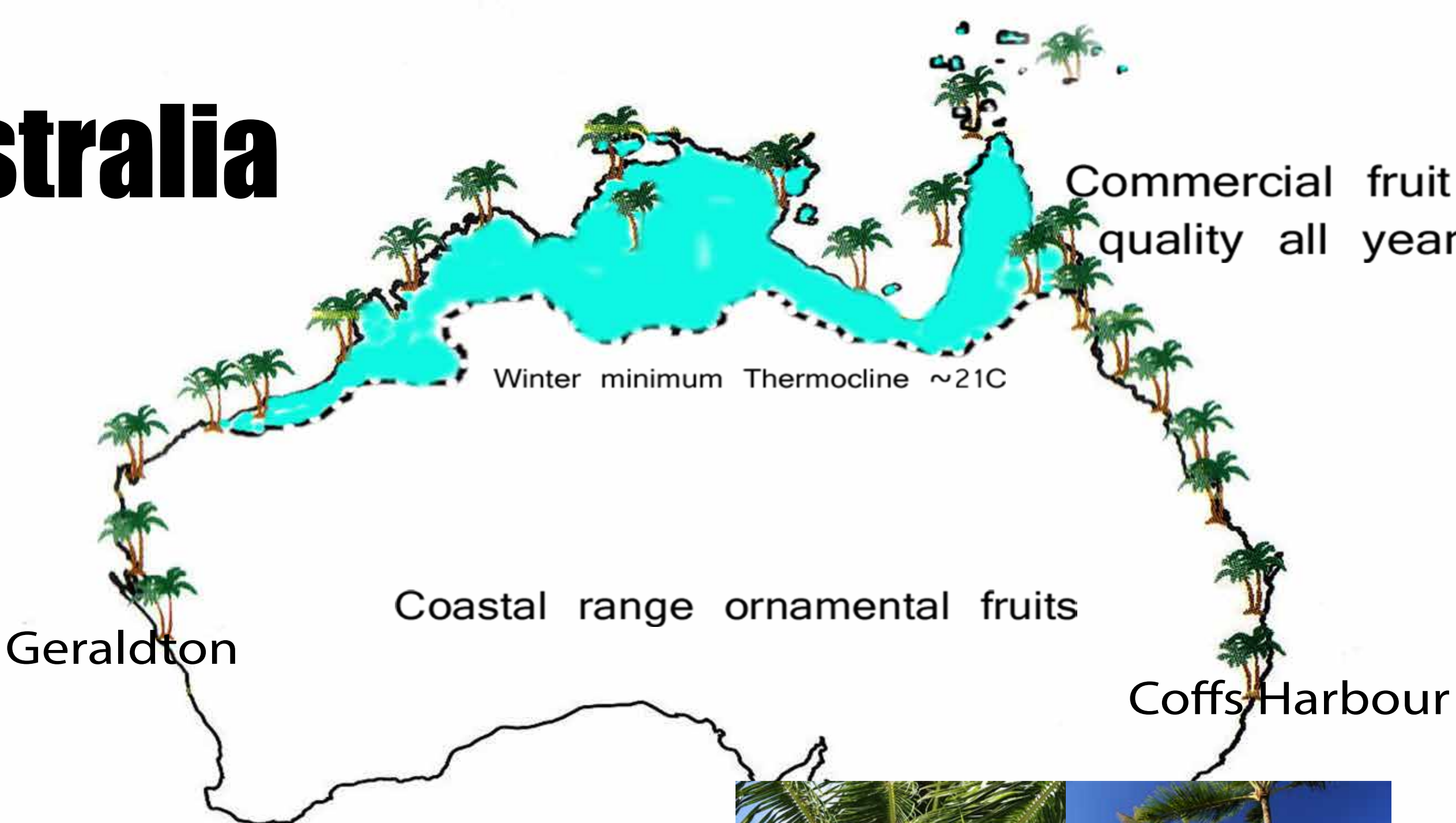


A Bright Future for Coconut in Northern Australia



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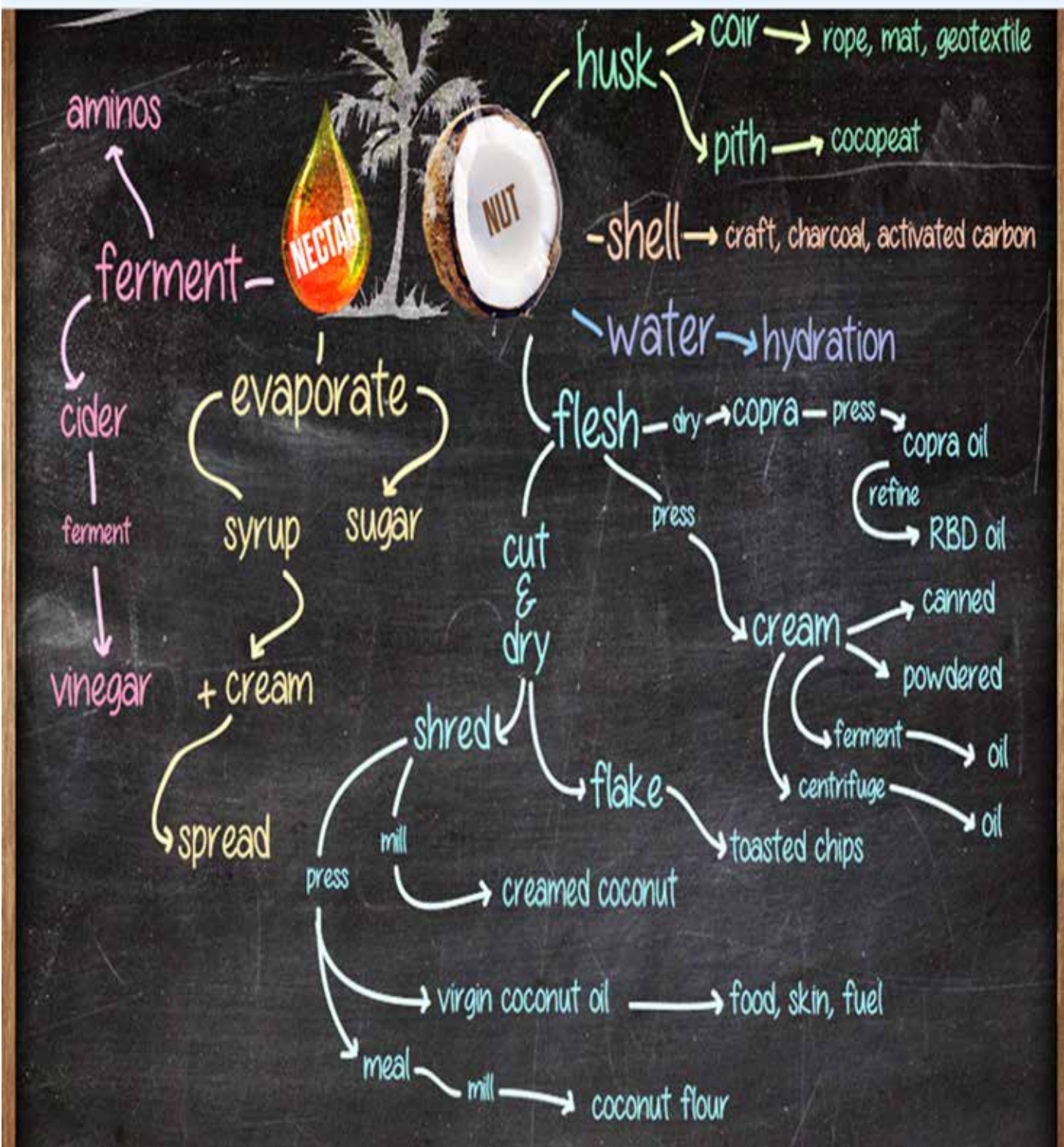
Coconut underpins tropical tourism yet insurers have callously led us to paradoxical perceptions. We both fear and revere the “tree of life” We now have a local industry and policy of “coconut prevention” combined with a national love of old and new coconut products. In spite of mixed messages on public health, demand soars.

The massive global rise in the popularity of young coconut water, the recognition of virgin coconut oil (VCO) as a premium health product and coir dust (cocopeat) as a preferred growing medium, has recently revolutionised the coconut value chain. The farm gate has opened to intelligent management and integrated processing of this abundant natural asset.



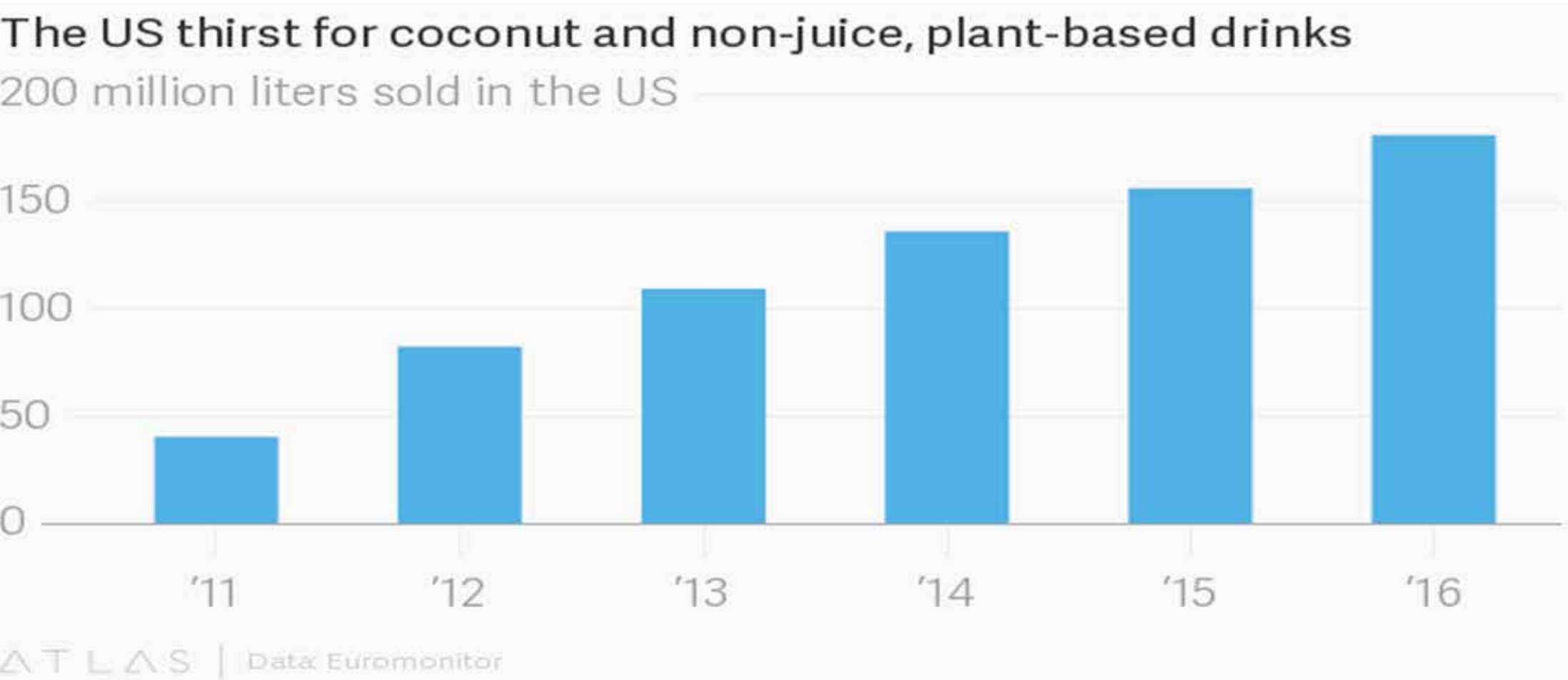
Coconut has a proven track record in extreme wind conditions, except when very young, and significant capacity to prevent coastal erosion. It is ideally suited to buffering a variety of mixed farming systems.

- Providing regulated shade and light transmission, plus high wind protection
- Supplying nectar and pollen to attract bees and other pollinators year round to increase overall crop pollination
- Efficient conversion of transpired water into marketable fruit
- Shading can be calibrated to suit tried and tested intercroops: cocoa, coffee, banana, bamboo, hemp, papaya, vanilla, pineapples or aquaculture and grazing polyculture models
- Creates a nutrient sink on fringes of existing agriculture moderating nutrient runoff, increasing biodiversity, habitat and wildlife corridors



The coconut industry is transforming internationally from a traditional product focus (copra oil, canned milk, etc) under ageing and often senile stands, to meet the new demand for higher value premium coconut products.

- Low temperature precision wet processing to separate VCO
- HPP and Tetra aseptic packaging lines
- Mechanised harvest and handling innovations
- Virgin coconut oil, young coconut water (short shelf life), immature coconut flesh, fresh milk for ice cream and yogurt, kefir, inflorescence sap products
- Rubberised coir, compressed coco board building products, epoxy fibre mouldings
- Old growth timber and coco veneers (Uni TAS)



Evidence of recent health research are offering new hope in alleviating neuro degenerative diseases and metabolic conditions yet healthy results are only delivered by fresh coconut products. Let us not allow this opportunity to slip by, by attempting to rebrand lower quality and unfresh imports. Coconut is gaining from an image overhaul but needs concerted marketing support and regulatory scrutiny of imported labeling misguidance.

Globally, large scale replanting of senile coconut stands with manageable hybrids, which cater to both oil and water production, creates an export opportunity for clonal propagation and a kick start for local farmers, with designer cultivars.

- Selecting from the best of the region for early flowering and slow trunk growth (dwarf trait)
- High harvest index (>200 fruits/annum)
- Increased photosynthetic rate (more fronds/annum)
- Greater sap flows and longer inflorescences
- Resistance to known biohazards-insect,virus and microbe



Our existing ornamental coconut population and local climbing skill base, allow a new coconut processor to begin realising this opportunity on behalf of a growing number of small farmers keen to plant improved coconut already and tropical communities keen to increase tourism sensitive landscapes. Coconut is the climate change hero crop and needs an energetic domestic focus honoring its extraordinary qualities rather than current ambiguous policy.

