

Quandong

Santalum acuminatum

Some known Aboriginal names

Gudi Gudi (Madi madi), Gorti (Nurungga) Mangata (Pitjantjatjara) Kuwanhthaa (Ngiyampaa) Urti (Adnyamathanha)

Common names native peach, quandong

Quandongs are hemi parasitic relying on a host plant for water and soil nutrients. They are an important food plant for Indigenous groups.

Description and Use

The skin colour is usually a rich cherry red with the flesh being white or cream. The flavour should be a balance of tannins and acid with harder to define subtle flavours of peach, strawberry and rhubarb. Fruits are traded frozen or dried as halves after the removal of the stone. Quandong fruit are used in a range of products such as jams, chutneys, pies, jellies, sauces, fruit leathers and liqueurs.

Quality requirements

- Free-stoned fruit and a high flesh to stone ratio are preferred.
- Skin should be unmarked with the flesh free from grub or other damage. Skin that is split is unacceptable
- For high quality dried fruit, the flesh should be white in colour and the calyx removed, other wise it hardens and results in an unsightly black colour when fruit is later reconstituted.
- Quandong moth (*Paraepermenia santaliella*) can be a serious pest of both wild and cultivated quandong, decreasing fruit quality.



Postharvest handling

- It is essential that harvested fruit be fully ripe (soft to touch) with calyx and stone removed. Fruit should then either be immediately frozen whole at -20°C, or halved, seeded and frozen (-20°C) or seeded and air- or machine-dried.
- Fruit can be stored at low temperature (freezer -20°C) for up to 24 months.
- Quandong can be sun dried (at least 3 days) or alternatively machine dried (e.g. 50°C oven for several hours). The fruit will be sufficiently dried when its weight is approximately 1/3 of the initial weight.
- Store sealed hygienically in food grade polyethylene bags or sealed plastic containers. Better storage and shipping performance can be obtained from polyester or metallized polyester (112 micron) bags.
- Packaged product should preferably be labelled with common and botanical names, date, area of harvest and harvester details.
- Foods Standards Australia New Zealand <http://www.foodstandards.gov.au/> has information related to food standards and food safety (see Guide to the new Food Standards Code).
- If microbiological testing of produce is required, contact the local state authority (e.g. Department of Health) for guidance on accessing test laboratories.



Industry participants are thanked for their assistance in the preparation of this information sheet



Disclaimer: To the extent permitted by law, the agencies & institutions named above (including their employees and consultants) exclude all liability to any person for any consequences, including but not limited to all losses, damages, costs, expenses and any other compensation, arising directly or indirectly from using this publication (in part or in whole) and any information or material contained in it.

Native food produce quality information sheet No. 1. September 2007 v1

Photos: CSIRO



Kodak Color Control Patches © 1977