

Riberry

Syzygium luehmannii



Common names

Riberry, Clove lilly pilly, Cherry alder

Description and Use

Fruits are ovoid or pear-shaped fruit, 6 – 12 mm long and pink when ripe. The flavours include cloves and cinnamon. Fruit are traded as frozen or fresh in season. They are used in sweet and savoury dishes. For example whole fruit can be blended for use in ice cream, chocolates, drinks, chutneys and sauces for meat dishes. The red colour pales to pink on cooking

Quality requirements

- Fruit ripens sequentially and should be picked daily.
- Care should be taken when handling fruit as they are easily bruised.
- Fruits should be firm and clean; fruit at peak ripeness is preferred.
- No foreign matter should be present in the packaged product and fruit stems should be removed.

Postharvest handling

- Fruit should be picked daily and sorted to remove foreign matter including fruit stems and frozen immediately at -18°C. Fruit can be graded after picking, depending on customer requirements.
- Once frozen solid (12 - 24hours), the fruit can be packed into cool boxes for refrigerated transport.
- Fruit can be stored frozen for up to 24 months.
- Fresh fruit can be stored for up to two weeks in refrigerated cool rooms at 5°C.
- Fruit that has been frozen should be washed prior to processing or other use. Alternatively, fruit can be washed after harvest and must then be dried before freezer storage.
- 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



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