

Australian

Pears



Sensation

Also known also as the Red Sensation, the Sensation pear is available from February to the end of April and is medium in size. The Sensation is perfect for desserts and fruit salads.



Buerre Bosc

The Beurre Bosc is available from March to November, and is a medium to large pear. Sweet and juicy, it's one of the best all-rounders for cooking. Beurre Bosc pears are perfect baked, in tarts, pan fried or used in salads.



Forelle/Corella

The Corella pear is available from April to the end of August. Small to medium in size, Corella pears are great eaten fresh or try it in a salad.



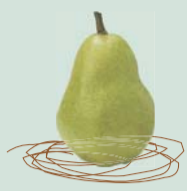
Winter Nelis

Available from March to November the Winter Nelis pear is also known as the Quall or Honey Pear. Small to medium sized, its sweet flavour makes it ideal for cooking or bottling, and delicious when eaten fresh.



Josephine

The Josephine pear is renowned for its rich flavour and is one of the best pears for eating. Medium in size the Josephine is available from April to the end of August.



Williams' Bon Chretien

This medium pear is available from mid January to late May. Williams pears are versatile and are ideal for poaching, baking and in salads.



Red Anjou

A medium sized pear, the Red Anjou is available from April to November. Red Anjou pears have a white, fine textured flesh which is perfect for salads.



Lemon Bergamot

The Lemon Bergamot pear is small to medium in size and is available from March to the end of September. It's ideal for use in desserts and cooking.



Faccia Bella

Commonly known as the Paradise pear the Faccia Bella is very small in size is available from mid January to mid April.



Packham's Triumph

Medium to large in size, the Packham is available from March to December. Its white flesh is firm but juicy with a rich flavour. Packham pears are extremely versatile and are ideal baked, in tarts, poached or for salads.

Selection & Storage

Choose pears that are well formed, free of cuts and bruises, smooth and plump. If hard, let them ripen naturally at room temperature. Ripening can be hastened by putting them in a brown paper bag with an apple. If the flesh near the stem gives a little, the pears are ripe. Then they can be stored in the refrigerator to last longer. Handle with care to prevent bruising.

Nutrition

Pears are an excellent source of dietary fibre and a good source of vitamin C. They contain no fat or cholesterol. Pears are non-allergenic.

Major Growing Regions

Pears are very particular in their climate requirements and are therefore grown in only the most ideal locations. Most pears are grown in Victoria, with 85% of pears coming from Shepparton.

- VIC** Goulburn Valley and Melbourne Metro East
- NSW** Orange and Batlow
- QLD** Stanthorpe
- TAS** Huon Valley
- SA** Adelaide Hills
- WA** Perth Hills and Donnybrook

Contact

For further informations about Australian Pears, please contact Horticulture Australia Limited on (02) 8295 2300 or Fleishman-Hillard Stratcom on (02) 9956 8000.

Availability

| Produce | J | F | M | A | M | J | J | A | S | O | N | D |
|------------------------|---|---|---|---|---|---|---|---|---|---|---|---|
| Sensation | █ | | | | | | | | | | | |
| Buerre Bosc | | █ | █ | █ | █ | █ | █ | █ | █ | █ | █ | █ |
| Forelle/Corella | | | █ | █ | █ | █ | █ | █ | | | | |
| Winter Nelis | | | █ | █ | █ | █ | █ | █ | █ | █ | █ | █ |
| Josephine | | | █ | █ | █ | █ | █ | █ | | | | |
| Williams' Bon Chretien | █ | █ | █ | █ | █ | | | | | | | |
| Red Anjou | | | █ | █ | █ | █ | █ | █ | █ | █ | █ | █ |
| Lemon Bergamot | | | █ | █ | █ | █ | █ | █ | █ | | | |
| Faccia Bella | █ | █ | █ | █ | | | | | | | | |
| Packham's Triumph | █ | █ | █ | █ | █ | █ | █ | █ | █ | █ | █ | █ |

█ Picking Time
█ Available in Store

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Horticulture Australia Limited

