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## Spreading a healthier version of canola

# Manola shows its colours

By **STEVE HYNES**

IT LOOKS like canola. It smells like canola. Even a trained eye would fail to detect that there's anything special about this crop.

But there is a difference. This is manola, a specially bred derivative of the canola that currently carpets many of the region's cropping farms.

Tarrington farmer Les Toohey is one of a handful of south-west croppers growing the special strain, which has been bred to provide a healthier profile of fatty acids and less saturated fats.

Mr Toohey is growing the 20ha crop under contract to Nuseed, which developed the strain.

Manola was naturally derived by selective breeding, not by genetic

modification, and therefore qualifies as a non-GM product.

As well as being healthier, manola's enhanced fatty acid content gives it greater tolerance to high cooking temperatures. It will last about five times as long when used in a deep fryer before becoming tainted and is therefore in demand by the fast-food industry.

Nuseed pays its contracted manola growers a \$45 a tonne premium over the spot price for conventional canola, currently about \$400 per tonne.

"The crop looks really good," said Mr Toohey. "We got a hail storm early on and it looked bad. I thought it had been wiped out but it has recovered and the good spring rain has brought it on nicely. It should produce a good yield."



Les Toohey is confident his manola crop at Tarrington will produce a good harvest. It is a specially-bred derivative of a canola to provide a healthier profile of fatty acids and less saturated fat.