



## Message from the Chair

This is a FIRST—my first—communication to all of you as the new Chairperson of ANFIL. The organisation has certainly made great strides during its first three years under the leadership of Andrew Fielke, and I am delighted that he will be our Deputy-Chair during this year. It is a terrific honour to be elected as Chair by those who have devoted so much to the development of the native food industry.

ANFIL can also boast two new Directors, La Vergne Lehmann and Quentin Blades. We welcome their energy and expertise to the Board of ANFIL. Their profiles will shortly be available on the ANFIL website.

Our AGM and meeting were extremely interesting for all those who attended in Brisbane. We had updates on a number of important projects, and everyone got a taste—well, actually a smell—of Dr Heather Smyth's research project to develop a flavour lexicon for our top 13 native species. Heather introduced all of us to the science of sensory analysis, and we participated in an aroma workshop and provided our own input into the final result.

With the AGM behind us, a great deal of our focus now moves to ANFIL's involvement in Tasting Australia, being held in May 2010 in Adelaide. ANFIL members will participate in the 2-day Feast for the Senses on Sat May 1 & Sun May 2, followed by our FIRST Native Food Conference on Monday 3 May, which will be held at the National Wine Centre in Adelaide. Stay tuned for more information on this exciting program, and we hope that you will all make plans to be in Adelaide in May for an event not to be missed!

On behalf of the Board, our best wishes to each of you for a safe and joyous holiday season, followed by a wonderful new year in 2010.

Happy Holidays!  
Martha Shepherd, Chairperson



### Information Bulletin No 12 Summer 2009

This Information Bulletin is issued by the Board of Directors of ANFIL, to inform individuals and industry groups of developments related to ANFIL's charter.

[www.anfil.org.au](http://www.anfil.org.au)

**ANFIL's National Native Foods Conference will be held on Monday 3<sup>rd</sup> of May 2010**

**(following the Feast for The Senses Festival on the Sat/Sun )**

**an associated event with**

**Tasting Australia, an international Food & Wine Festival**

**from**  
**29<sup>th</sup> April to the 6th of May,**  
**2010 in Adelaide.**

**For more information**  
**[www.tasting-australia.com.au/](http://www.tasting-australia.com.au/)**

**The draft program for the inaugural native conference will accompany this bulletin and will be followed by a registration form in January 2010.**

**ANFIL is planning a strong native food presence at the Feast for the Senses on Saturday and Sunday 1 & 2 May. ANFIL members and producers are invited to participate in this exciting promotional opportunity.**

**To register your ideas and interest in participating in this prestigious national event, please email Sabine Weinand [info@wild-foods.com](mailto:info@wild-foods.com)**

## **STOP PRESS**

The last five of the 'priority' native food species; Sea celery, Saltbush, Rivermint, Minbushes & Satinash have been reviewed by FSANZ and given a traditional ruling. This is exciting as all 20 proposed species have been categorised as traditional now. Sybilla Hess-Buschmann has worked tirelessly to achieve this outcome with a report in the final stages of completion.

## New Director Profiles

### Quentin Blades

Quentin Blades is a partner in Coradji Pty Ltd, small Australian company set up in 1997 with the aim of developing commercial products from Australian native plants. Coradji initially looked at commercialising a number of indigenous plants, but finally focussed on the Kakadu Plum (*Terminalia ferdinandiana*) as having the most potential. Today, Coradji is a major supplier of freeze dried Kakadu Plum fruit to a number of Australian and overseas food, cosmetic and pharmaceutical companies.

Having worked for around 30 years in the healthcare industry, Quentin also runs an active regulatory affairs consulting business based in Sydney specialising in the registration of new medicines and medical devices in Australia. This work frequently includes advising on new herbal species for use in medicinal products.

When not processing Kakadu Plums or registering new medicines, Quentin has a part time position at the School of Medical Sciences at the University of NSW lecturing/tutoring in a post graduate course in drug development.

Quentin became a director of ANFIL in November 2009.

### La Vergne Lehmann

La Vergne has maintained a strong interest in using native foods for more than 20 years. Working in the tourism and post-secondary education sector in the Wimmera in western Victoria has provided the impetus for La Vergne and her husband Paul to start growing dryland native food plants as part of their horticulture plantings on their farm just out of Dimboola.

La Vergne teaches in conservation and land management at Longerenong Agricultural College and takes every opportunity to encourage the growing of economic native food plants as part of traditional agricultural plantings in the region.

When she is not busy growing or cooking with native foods La Vergne is working on her PhD with the University of Ballarat researching the relationship between tourism and water in dryland areas and sustainable water management.

Prior to becoming a director of ANFIL La Vergne had been working on the ANFIL website and editing the ANFIL bulletin for the last 12 months.



## Membership News

Welcome to our newest member, Kimberly TAFE represented by Kim Courtenay (an expert on Kakadu Plum) – Kim will also be a representative on the Kakadu Plum Committee.

Don't forget to send through any changes to contact details or nominated representatives to [membership@anfil.org.au](mailto:membership@anfil.org.au)

Rus Glover  
ANFIL Membership officer

## Native Foods for Christmas

Native foods are not always the first to be considered for Christmas dinner, even in Australia, but could we some changes to some of the more traditional flavours on the Christmas table in the future.

Starting with Christmas drinks there are now alcoholic beverages using native Australian flavours including a black wattle ale and a lemon myrtle witbier produced by boutique brewers Barons ([www.baronsbrewing.com](http://www.baronsbrewing.com)). For those who prefer something a little sweeter, Rainforest Liqueurs produced by John King are also a pleasant Christmas indulgence. If Champagne is your drink for Christmas consider dropping a wild hibiscus flower in syrup in your champagne flute (instead of the strawberry) from Kurrajong Australian native Foods.

Cheese platters can also include traditional native food flavours. Charles Sturt University's Bidgee Cheeses include forest berry, native mint, bush tomato, lemon myrtle, and alpine pepper. Wafer crackers flavoured with native foods can also grace the platter.

Entree and main course can of course include native food choices such as kangaroo, emu, Australian fish and seafood as well as freshwater produce such as yabbies and marrons – all flavoured with a variety of native food herbs and spices.

Finally even the traditional Christmas cake can include native foods with Australian Bush Christmas Co. Christmas cake with loads of native food ingredients. There are also shortbreads that including macadamia nuts and lemon myrtle flavours, brandy snaps with wattleseed cream and pavlova with wattle seed.



## Advertising Product for Flavour of the Month on Australian Native Food Industry Limited (ANFIL) web site.

### Coming soon: Riberry (*Syzygium luehmannii*)

ANFIL's Flavour of the Month (FoM) web page will highlight one of the twelve priority species each month. At the end of the monthly period, the page becomes the "species profile" – permanent, updateable information available on the web site under 'Species Profile' tab. The pages will be the fundamental resource for all native food industry participants and the general public – the best current available information on each of the species.

It will also be an excellent resource for the public and industry to access information on where to actually source product and as such **creates a marvellous opportunity for businesses to acquire cost effective exposure through links to their web sites, information on products and contact details.**

The proposed advertising packages are:

- **Basic Listing:** Listing of products incorporating the FoM species, email, contact details and website link
  - ANFIL Members \$55 (GST inclusive) per annum
  - Non-members \$165 (GST inclusive) per annum
- **Basic Plus Listing** - Listing (with photos and promotional details – max. 50 words per entry), of products incorporating the FoM species, email and contact details and web site link
  - ANFIL Members \$110 (GST inclusive) per annum
  - Non Members \$220 (GST inclusive) per annum
- **Custom Listing:** Detailed business and product/service information at advertisers request; multiple FoM entries - POA.

2009/10 Flavour of the Month species in order of listing on website

- **Lemon myrtle** - *Backhousia citriodora*
- **Riberry** - *Syzygium luehmannii*
- **Tasmania pepper** - *Tasmania lanceolata*
- **Wattleseed** - *Acacia victoriae*
- **Davidson plum** - *D jerseyana / pruriens*
- **Anise myrtle** - *Syzygium anisatum*
- **Bush tomato** - *Solanum centrale*
- **Quandong** - *Santalum acuminatum*
- **Kakadu plum** - *Terminalia ferdinandiana*
- **Desert lime** - *Citrus glauca*
- **Lemon aspen** - *Acronicia acidula /subarosa*
- **Finger limes** - *Citrus australasica*

Contact details for more information on this service- Rus Glover [membership@anfil.org.au](mailto:membership@anfil.org.au)

The final quarter for the year has been exciting to say the least in the area of Native Foods R&D. Minister Burke, Federal Minister for Agriculture Fisheries and Forestry, launched the final report by Izabela Konczak on the Health Benefits of Australian Native Foods on the ABC News.

Izabela, from CSIRO, continues to work on the health benefits of Australian native food.

When describing your report to the media, Izabela was quoted as saying,

““I am not surprised in a way by the extraordinary results of this study:

In extreme climates plants produce a range of chemicals as a mechanism for survival. These chemicals often have health promoting benefits. Working with such a diverse range of crops that have evolved in some quite extreme climates we have ended up with a diverse range of benefits. In all the products we tested in this study everything had something to offer.”

With research results like this the future is bright for your industry. (Visit [www.rirdc.gov.au](http://www.rirdc.gov.au) to get a copy of the report or call me on 02 6271 4124)

Another highlight towards the end of this year was the Annual General Meeting held in Brisbane, where all participants took part in a flavour frenzy. As a part of the “Defining the unique flavours of Australian Native Foods” project, we all took the opportunity to put our noses to the grindstone and our tastebuds to the test. As we described the flavours of native foods with the assistance of the newly developed flavour wheel, surprisingly our own descriptions were up to the task and largely agreed with those opinions of the expert tasting panel.

...and finally, after years of serious and dogged commitment to the Global Challenges project, Sibylla Hess-Buschmann has achieved recognition for 20 out of the 20 species put forward to FSANZ who now consider those species as traditional (ie NOT NOVEL). What a huge and lasting contribution for your industry. The results of this work now recognising traditional status of Australian Native Foods in the national context , places the industry in a strong position with market access internationally in the future.

### Looking forward, what lies ahead for Native Foods R&D in 2010?

This year has seen significant focus on developing and supplying product information to support market access and market growth. Now we are looking for R&D that will ensure and grow supply of quality products through the development of best practice protocols and

identifying production efficiencies for key commercial crops.

As a final word for the year, R&D means nothing if it is not communicated to those who need to use it. At his point, I am reminded of the efforts made by your industry in developing the “Flavour of the Month” webpages which will be rolled out through next year. I also note that the materials for the inclusion of Native Foods in the TAFE curriculum have been prepared. A special vote of thanks to your inaugural ANFIL Chair, Andrew Fielke for his work on this.

For a new industry association, the members and Board have focused on important priorities and delivered results that will stand long into the future. To those who have been involved, and there are many, WELL DONE. It has been my pleasure to work with you.

To all in the Native Foods Industry, it has been a year of great achievement, where hard work has been rewarded and significant steps forward have been taken. For those of you who are harvesting, value adding and marketing your great products at this busy time, may your yields be high and the returns for your labour exceptional. RIRDC wishes you all an enjoyable Christmas season and looks forward to working with you again next year.

**Alison Saunders**  
**Research Manager, New Rural Industries**  
**RIRDC**

## Desert Knowledge CRC Research

### Hands Across the Desert: Linking desert Aboriginal Australians to each other and to the bush foods industry.

‘Hands Across the Desert’ aimed to facilitate knowledge and information sharing between different Aboriginal groups currently engaged in the bush foods industry, and it specifically addressed the horizontal relationships in bush foods industry chains.

A further aim has been to build, at the local scale, industry participants’ awareness of the broader industry context and of the market requirements for high quality product. The project has sought to provide an opportunity for Aboriginal industry participants to increase the skills and knowledge required to enhance their participation in the bush foods industry.

Two workshops were held: the first in Broome, Western Australia and the second in Alice Springs, Northern Territory. These locations were chosen because of existing relationships between the DKCRC and Aboriginal bush foods industry participants in both locations.

Broome workshop participants discussed harvesting techniques, post-harvest handling and storage, quality control measures and the business and marketing models that the WA participants use to bring their products to market.

The Northern Territory workshop comprised an introductory session, two streamed facilitated sessions at the Desert Knowledge precinct, a field trip, a cooking and presentation demonstration and bush food tasting. In this discussion session the workshop participants shared their experiences of participation in the bush foods industry. The discussion centred on what products are available in which location, success stories, limiting factors for bush produce production, market potential and collaborative opportunities for the product chain.

Participants in both workshops expressed that what they had learned during this project had been valuable. Many had gained significant insight and understanding of the bush foods industry and learned first-hand about how Aboriginal people are choosing to participate in multiple ways in bush food enterprises. They shared ideas and knowledge about the future and articulated ways of enhancing Aboriginal participation in the industry.

This project has significantly contributed to building the human and corporate knowledge, skills and collaborative capacity of participants. This has been achieved by establishing and maintaining enduring linkages between harvesters, producers and business people (Aboriginal and non-Aboriginal) from the Kimberley, South Australia and central Australia.

Project activities provided an opportunity for participants to highlight the challenges that people in the industry face, particularly Aboriginal people. Participants spoke about their industry experiences and worked through problem-solving strategies aimed at strengthening their businesses.

The workshop discussions also identified a number of specific issues that hinder the further development of the bush foods and other bush products industries, including lack of coordination and the inability to easily share knowledge about marketing, quality management and value-adding opportunities.

It has facilitated knowledge sharing of how people’s skills in successful value-chain management have been developed in this inter-cultural context and of how Aboriginal people are engaging with the market as equals.

A significant outcome has been the decision to proceed with the establishment of an Aboriginal Bush Products Association, and participants have developed a project plan to carry this forward. This outcome has exceeded the initial project objective of establishing an Aboriginal bush foods network.

Summarised By La Vergne Lehmann from the report by Jenny Cleary, Robyn Grey-Gardner and Paul Josif, March 2009.

