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Australian Native Foods



CSIRO is working in conjunction with Aboriginal communities and Australian industry to learn more about 'bush tucker' and put Australian native foods on the menu.

The fledgling native foods industry (excluding Macadamia) is worth an estimated \$14 million annually, but its export potential is yet to be realised because it can't yet guarantee regular supplies of high quality produce.

CSIRO is seeking ways to lower production costs and increase product quality in order to meet the growing demand for a variety of food ingredients from Australian native plants, seeds and fruits.

The benefits of cultivating Australian native foods include:

- Conserves wild resources and helps protect biodiversity
- Utilises Aboriginal knowledge and values traditional lore
- Contributes to combating salinity problems by introducing more perennials
- Encourages farmers to diversify from traditional crops
- Creates incomes and jobs for Aboriginal and rural communities.

This Web site is an information resource for all those interested in the native foods industry.
>> [Industry Profile](#)

Quick Links:

[Australian Native Foods Industry Ltd - industry support body Updated!](#)

[Native foods publications](#)

[Plant profiles](#)



[Print version of Native Foods Web \(pdf 1.1 Mb\)](#)

Related research links:

- >> [RIRDC Report \(pdf\) New!](#) - The effect of post harvest handling on selected native plant foods
- >> [In the limelight](#) - Australian native limes
- >> [Bush tucker dreaming \(pdf 715 Kb\)](#) - native foods and economic development
- >> [Macadamias](#) - Australian Macadamia Society
- >> [Desert Delicious](#) - Indigenous Australian Foods for the Global Palate (in Terrain.org)



Other Native Food Research at CSIRO

CSIRO is working on a number of other projects related to native foods, as described below.

[Native Foods on Trial](#)

A research project conducted by CSIRO in conjunction with Aboriginal communities and Australian Native Produce Industries is investigating quandongs, mountain pepper, bush tomatoes, muntries, ribberries, native citrus and acacias. With mini-orchards established at nine sites in southern Australia, CSIRO scientists are gathering world-first data on how native foods grow in different climatic environments.

Contact: [Dr Maarten Ryder](#), CSIRO Sustainable Ecosystems

[In the Limelight](#)

Citrus growers recently made the first commercial harvests of fruit from plantations of new lime varieties developed from Australian native limes. Australia has a range of true citrus native limes. Three varieties are now being evaluated in commercial orchards in Australia.

Contact: [CSIRO Plant Industry General Enquiries](#)

Tradition plus Science

CSIRO scientists have been working with Aboriginal communities to learn about bush foods for more than a decade. With the help of the true experts - Aboriginal people from communities in the Australian deserts - they have made new seed collections of *Acacia coleii* and other edible-seeded wattles and have worked with farmers in Niger to develop farm-scale acacia plantations.

Contact: [Dr Chris Harwood](#), CSIRO Forestry and Forest Products

Australian Macadamia to the World



Despite the history of offshore development (mainly in Hawaii), Australia is now the world's leading producer of Macadamia nut and the industry is worth \$120 million a year to Australia.

CSIRO have a Macadamia research team based mainly in Brisbane. Their research ranges from the conservation of genetic material and cultivar improvement through to optimising pollination, orchard design and methods to process the kernel that maintains its quality and improves consumer appeal. The research team comprises several Divisions of CSIRO: Plant Industry, Food Science Australia, Sustainable Ecosystems, and Forestry and Forest Products. The team works together with the peak grower organisation ([Australian Macadamia Society](#)), state departments, growers and processors. Major support for this work comes from [Horticulture Australia Ltd](#) that has a substantial major research program focused on Macadamia.

More information:

- [Creating the tastiest macadamias](#) (Information Sheet)
- [Creating more appealing macadamia nuts](#) (Media Release)

Contact: [Dr Cameron McConchie](#), CSIRO Plant Industry

Native Foods from the Desert

A research program on "bush produce" run through the [Desert Knowledge Cooperative Research Centre](#) commenced in October 2004 with research focusing on the following activities:

- wild harvest of native foods
- horticultural production
- plant improvement
- storage of produce after harvest
- marketing and consumer issues.

An important aspect is partnership with Indigenous communities and a research approach that is more inclusive of non-scientists. The main species studied are bush tomatoes, wattle seeds and native citrus, but other potential crops are also included. The project participants include a number of research and government agencies as well as community and commercial partners.

Contact: [Dr Maarten Ryder](#), CSIRO Sustainable Ecosystems

Article: "[Desert Delicious - Indigenous Australian Foods for the Global Palate](#)" by Julian Cribb, Yvonne Latham and Maarten Ryder. *Terrain.org A Journal of the Built and Natural Environments*. Issue 16, Spring/Summer 2005.

Acknowledgment

This Web site has been based on content from a previous site called 'Australian Native Crop Development'. The original content was developed by Anthony Hele with subsequent work by Jan Mahoney, Maarten Ryder, Yvonne Latham and Marie O'Hanlon.

This Australian Native Foods Web site is jointly supported by RIRDC and CSIRO.

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Australian Native Foods



Industry Profile

Overview

This section of the site provides a profile of the Australian Native Food Industry. It covers the associations and cooperatives; processors and marketers; and support services active in the industry.



[Regions](#) - outlines the main crop production regions of Australia.

[Associations and Co-operatives](#) - provides details of groups in the Native Food Industry, which may have a range of aims and activities, including information exchange and group marketing.

[Processors and Marketers](#) - business entities who buy, wholesale and/or process native food ingredients and products.

[Support Services](#) - government agencies and business entities who provide support services, including goods, to the Native Food Industry.

See also: [Plant Profiles](#) - the main plants of interest to the commercial food industry, both wild harvest and crop cultivation.

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Australian Native Foods



Industry Profile

Regions

With production based on plants from tropical rainforests, windswept Southern Ocean shores, cool temperate highlands and our arid outback, Australia's Native Food Industry is similarly geographically diverse.



This section outlines the level of activity of native food production in the various states around Australia. Members of the industry are invited to contribute to this information, either in the form of a complete state or regional profile, or by providing information that can be used to build such profiles. Profiles should cover developments in the industry; the main plants of interest; the location and scope of cultivation and/or wild harvest; and any regional issues and research and development requirements.

New South Wales & ACT

The modern native food industry on the north coast of New South Wales began in the early 1980's when local enthusiasts such as Peter Hardwick began to select suitable species for commercialisation and provided the food industry with the first local samples of fruits and spices to evaluate. By the late 1980's the first commercial trial plantings had begun.

By the mid 1990's local traditional farmers were also trialling native food species as an alternative to conventional crops. With the growing acceptance of local rainforest species, mainly [lemon myrtle](#), aniseed myrtle and native mint for spice and an increasing interest in local fruits, about 100 farmers in northern NSW took the plunge and planted predominantly lemon myrtle in anticipation of an increase in demand during and following on from the 2000 Olympics. However, by 2000 a lower than predicted demand and falling prices saw many plantings go unharvested and improvements in clonal selections and production meant many of the earlier plantings were no longer viable.



This economic pressure, combined with the need for investment in harvest, postharvest and processing

technology as well as product and market development, has led to the formation of local cooperatives and business networks to achieve the economies of scale required.

Thus the native food industry in northern NSW, while only young, has developed a commercial focus and grown from humble beginnings of a few hundred trees in the 1980's to many tens of thousands of trees in full production today, with further growth anticipated.

In the central west of NSW another group are also currently at the trial stage and are looking at crops such as [quandong](#)s and [native citrus](#). There are also developments occurring in southern NSW and the ACT and contributions outlining the situation in these areas are required.

Contributors - **Sibylla Hess-Buschmann**, [Australian Rainforest Products Pty Ltd](#).

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Northern Territory

Contributions are required to construct a profile of the industry in the Northern Territory.

▲TOP

Queensland

Further contributions are required to construct a profile of the industry in Queensland. For an examination of the situation in inland Queensland, download the RIRDC-funded report:

[Feasibility of a sustainable Bush food industry in Western Queensland \(Word file, 749 Kb\)](#) by D. G. Phelps, 1997.

Contributor - **Anthony Hele**.

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South Australia

South Australia has a reasonably well developed native food industry, with an emphasis on arid area or arid-tolerant species, such as [quandong](#)s, [native citrus](#), [acacias](#) and [muntries](#).

Cultivation areas include the Riverland and Yorke Peninsula and cooler and wetter environment species are being trialled in suitable areas, such as the Adelaide Hills. Wild harvest of muntries occurs on Kangaroo Island and the south coast, while quandongs and acacias are wild harvested from the more northern and western portions of the state.

For a review of the Industry in South Australia, download the ANPI/PIRSA Factsheet:

[The Native Food Industry in SA \(pdf, 45 Kb\)](#)

Contributor- **Anthony Hele**.

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Tasmania

Most activity in native foods in Tasmania is concerned with [mountain pepper](#). Many part-time and hobby harvesters/producers gather wild grown berry and dry and sell in small quantities. Some have experimented with freeze drying berries but find the product of little interest and very expensive.

Leaf production is limited to a few more innovative operators, and several have undertaken small plantation projects using their own selections, based on gross morphological characteristics or vigour.

Contributors - **Chris Read**, [Diemen Pepper](#).

▲TOP

Victoria

Contributions are required to construct a profile of the industry in Victoria.

▲TOP

Western Australia

In the south-west of the state, several regional agencies are examining the potential for native food production and plantings of [native citrus](#), [quandongs](#) and [bush tomatoes](#) have occurred north of Perth.

The Department of Conservation and Land Management (CALM) and wheatbelt farmers are also examining acacias for human food and other uses, as well as sandalwood, a quandong relative.

Contributor - **Anthony Hele**

See also: [Plant Profiles](#) - the main plants of interest to the commercial food industry, both wild harvest and crop cultivation.

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Australian Native Foods



Industry Profile

Associations and Co-operatives

Associations & Co-operatives provides details of groups in the Native Food Industry, which may have a range of aims and activities, including information exchange and group marketing.

The groups below are arranged in alphabetical order, by organisation name. Additions and corrections to these entries are welcome.

All-Commercial Finger Lime Growers Association

All-commercial finger lime growers association is a not for profit, national association. The associations members are interested in the development and growth of the Finger Lime Industry by sharing information, collectively suppling and opening new markets, forward planning with a "big picture" strategy, being an Industry voice to all levels of government and encouraging personal development and friendship between our members. Skills within the membership include: growers; processors; exporters; marketers; citrus plant nursery; bankers; lawyers and IT professionals.

Telephone: Ms Judy Viola +61 2 6687 1626 (Bangalow, NSW) Mr Fred Durham +61 3 9882 6881 (Melbourne, Victoria)

Email: fred@globalfresh.com.au

Australian Bushfoods & Products Co-operative Ltd

Australian Bushfoods and Products Co-operative is a group of growers currently supplying bulk orders of lemon myrtle oil and dried leaf. Members also grow aniseed myrtle, ribberries and Davidson plums and supplies from these plantings will be available in the near future.

Postal Address: PO Box 501, Alstonville, NSW 2477, Australia

Telephone: +61 2 6629 5130

Fax: +61 2 6663 3334

Email: info@lemonmyrtle.com

Web site: www.lemonmyrtle.com

Australian Quandong Industry Association Inc

The Australian Quandong Industry Association was formed to assist anyone wishing to enter or be part of this new horticultural industry. Membership gives access to a range of factsheets and research papers, as well as the opportunity to attend the annual conference, meet other growers and inspect what they are doing.

Postal Address: AQIA, C/- Wayne Mussared, Secretary, NRBD, PO Box 1762 Port Augusta SA 5700 Australia

Telephone: n/a

Fax: n/a

Email: wayne.mussared@bigpond.com

Web site: n/a

Mudgee Native Food Growers Group Inc

An association of producers trialling a range of native food crops in the central west of NSW.

Postal Address: PO Box 28, Mt Victoria, NSW 2786, Australia

Telephone: +61 2 6355 2414

Fax: +61 2 6355 2415

Email: louise@lisp.com.au

Web site: n/a

Australian Finger Lime Growers Association

Australian Finger Lime Growers Association is a group of Finger Lime growers situated in the rainforest regions of the northern rivers of NSW and southern Queensland. We are the largest group of growers and suppliers in Australia, having some of the oldest growth trees (4 - 20 years) growing in their natural habitat. We are currently marketing and supplying selected varieties to exclusive restaurants and processors through the partnership WILD FINGER LIME, trading as "Citrus Caviar". We will be exporting in 2005-2006. We offer propagation and consulting services to growers wishing to join this Association.

Postal Address: 601 Friday Hut Road, Possum Creek Bangalow NSW 2479 Australia

Telephone: +61 2 6687 1975 or +61 2 6677 0016

Fax: n/a

Email: info@wildfingerlime.com

Web site: www.wildfingerlime.com

Prom Country Bushfoods

An association that develops the commercial use of bush foods in South Gippsland, with an emphasis on group training, quality issues, marketing and environmentally sustainable agricultural practices.

Postal Address: c/- Gina Cowling, Secretary, PO Box 1026, Toora Vic 3962

Email: membership enquiries - vysrip@datafast.net.au (Paul Vyse)

Web site: n/a

Queensland Bushfood Association

The Association's objectives include increasing the awareness of commercial production opportunities, providing information and stimulating collaboration within the industry.

Postal Address: Lynne Paterson, Secretary, PO Box 120, Hamilton Qld 4007

Telephone: +61 7 3216 4335 or 0424 132 736

Fax: +61 7 3216 4242

Email: lynne_paterson@hotmail.com

Web site: www.qldbushfood.com

**Sapphire Coast Producers' Association
Bushfood Special Interest Group**

The Association assists producers on the south-east of mainland Australia, through the dissemination of information, networking, education and training and group marketing.

Postal Address: PO Box 1054, Bega, NSW 2550, Australia

Telephone: +61 2 6492 0161

Fax: +61 2 6492 5871

Email: sapphirecoastpa@asitis.net.au

Web site: www.sapphirecoastproducers.com.au

Southern Bushfood Association

The Southern Bushfood Association is a non-profit, incorporated body established to serve all sectors of the industry in southern Australia and participate in policy development at a national level.

Postal Address: 48 Outlook Rd, Mount Waverley, Victoria 3149 Australia

Telephone: +61 3 9807 2834

Fax: n/a

Email: eanthony@pacific.net.au

Web site: home.vicnet.net.au/~bushfood/

South Australian Native Foods Association Inc.

The SANFA supports, develops and promotes Australian native plant foods by assisting with the dissemination of technical information to members, by assisting members market their produce and by promoting plantation production. Meetings and other activities are held throughout the year and a bi-monthly newsletter is produced. The group has recently become a statewide association (previously the Southern Vales Bushfoods Association).

Postal Address: SANFA Secretary, 1 Vintage Court, Glengowrie SA 5044 Australia

Telephone: +61 8 8294 7971

Fax: n/a

Email: gary.s.prior@bigpond.com.au

Web site: n/a

See also: [RIRDC site on Australian bushfoods.](#)

This Australian Native Foods Web site is jointly supported by RIRDC and CSIRO.

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Australian Native Foods



Industry Profile

Processors and Marketers

Processors and marketers are business entities who have a significant role in buying, wholesaling and/or processing native food ingredients and products.

The businesses below are arranged in alphabetical order, by organisation name. Additions and corrections to these entries are welcome - [please contact us](#).

Australian Finger Lime Company Pty Ltd

Australian Finger Lime Company are growers, packers, tree propagators, buyers and marketers of commercial varieties of finger lime fruits and trees from several growing regions across Australia. We are a major exporter of fresh fruits and are very experienced in international trading. We welcome any commercial finger lime grower's interest or questions.

Postal Address: 162 Victoria Road, Hawthorn East, 3123 Melbourne, Australia.

Telephone: +61 3 9882 6881 (2 lines) Mobile: 61 438 020 393

Fax: +61 3 9882 9935

Email: info@australianfingerlime.com

Web site: www.australianfingerlime.com

Australian Harvest Fine Foods Pty Ltd

Manufacturers and wholesalers of gourmet foods made from Australian tradition and bush food ingredients, also organic foods with therapeutic applications.

Postal Address: PO Box 527, Lilydale, Vic 3140, Australia

Telephone: 1800 688 150

Fax: +61 3 9739 0208

Email: australian-harvest@bigpond.com

Web site: n/a

Australian Herbs and Spices

A H & S supplies retail products which use native Australian components to mail order, real and virtual stores in several international centres. We specialize in high quality, yet economic gourmet products rather than commodity lines and aim at the discerning gourmand while including the budget conscious connoisseur wanting to experience the distinctive and authentic taste of Australia.

Telephone: +61 2 9817 7182

Mobile: +61 (0)418 405 183

Postal: 167 Kingsgrove Rd, Kingsgrove NSW 2208

Email: info@australian-herbs-and-spices.com

Web site: www.australian-herbs-and-spices.com

Australian Native Berries

We are growers of Australian Native Raspberries (*Rubus moluccanus*). Fresh berries available Autumn, frozen may be available all year. Raspberry leaf and dried berries are also available for use in medicinal teas. Plants are also available and more growers are required for this expanding market.

Phone/Fax: +61 2 6687 9245

Postal: 45 Tyumba Ave, Booyong via Lismore 2480

Email: ozberries@hotmail.com

Web site: n/a

Australian Native Bushfoods

Australian Native Bushfoods have been pioneering the cultivation of wattle trees for more than 10 years using environmentally friendly techniques. Primary products include Roasted & Ground Wattleseed and a unique concentrated Wattleseed Extract. The extract is highly concentrated, contains no additives such as colouring, flavouring or preservative agents and is 100% natural. The extract is shelf stable and encapsulates the unique full robust flavour of wattleseed in a bottle. It can be used in a wide range of foods including pastries, chocolates, ice cream etc. The product range includes sticky wattleseed balsamic, wattleseed espresso mix, wattleseed toffee sauce and wattleseed biscuits.

Postal Address: P.O. Box 1292, Renmark SA 5341

Phone/Fax: +61 8 8595 5144

Email: mlucas1@hotmail.net.au

Web site: in progress

Australian Native Lemon Myrtle Ltd

Australian Native Lemon Myrtle Ltd is the largest producer, supplier and manufacturer of Lemon Myrtle. Plantations of 1.2 million Lemon Myrtle trees are all certified organic. The plantations are located in the Conway

Range, Whitsundays Queensland.
Postal Address: P.O. Box 1057, Proserpine Qld 4800
Telephone: + 61 7 4947 3595
Fax: + 61 7 4947 3011
Email: whitsunday@anfm.com.au
Web site: www.anfm.com.au

Australian Rainforest Products Pty Ltd

The company specialises in wholesale bulk supply of native herbs, spices, essential oils and fruits to customer specification. ARP is a major supplier to food processors and the foodservice sector and the cosmetic, health food and pharmaceutical industries. Recently the company has launched its own retail range.

Postal Address: PO Box 6136, South Lismore, NSW 2480, Australia
Telephone: +61 2 6689 7414
Fax: +61 8 6689 7565
Mobile: +61 (0)427 897 433
Email: ozentico@nor.com.au
Web site: n/a

Australis Native Products

Produces a range of innovative native Australian blended teas with eye catching packaging, some certified organic and others wild harvested.

Postal address: PO box 149 Peregian, Queensland, 4573
Telephone: +61 7 5450 6999
Fax: + 61 7 5450 6998
Email: info@australisnative.com
Web site: www.australisnative.com

Basically Wild Edible Art

Basically Wild Edible Art develops, produces, markets and exports quality Australian native food produce. The business has operated for 11 years. Our range of native berries and spices has recently been expanded to include many high quality food products. The range includes the "Eat me I'm wild" gourmet sauces from seafood to olive oil, wattle seed to muntries. German born Sabine Wienand, founder of Basically Wild Edible Art, markets Australian native produce in Europe and Asia. She travels with celebrity chefs and Aboriginal Elders, holding 5 star gala nights and presenting the foods in conjunction with their cultural significance. We are always interested in new contacts with growers and suppliers.

Postal address: 182 Witta Road, Maleny QLD 4552
Telephone: + 61 7 54 944 970 Mobile: 0412 522 882
Fax: + 61 7 54 944 060
Email: info@wild-foods.com
Web site: www.wild-foods.com

Bellinger Valley Bushfoods

Bellinger Valley Bushfoods cultivates lemon and aniseed myrtle, which are distilled for their essential oils for food flavouring, aromatherapy products and cosmetics. Ribberries are also cultivated.

Postal Address: 752 Waterfall Way, Fernmount, NSW 2454, Australia
Telephone: +61 2 6653 7146 Mobile: 0412 624 739
Fax: n/a
Email: bellobushfoods@hotmail.com
Web site: n/a

Broughton River Gourmet

Broughton River Gourmet creates a range of gourmet bushfood condiments using Bush Tomatoes, Lemon Myrtle, Wattleseed, and Mountain Pepperberry. Products include sauces, chutneys, dressings, dukkah, oil, chocolate sauces, sweet butters. Packaged in 250ml tower glass jars and boxed gifts.

Telephone: +61 8 8634 2234
Fax: +61 8 8634 2214
Email: broughtonrg@westnet.com.au
Web site: site under construction

Brushtail Bushfoods

Brushtail Bushfoods is a home based business in Gippsland, Victoria, with 2 established plantations. Bulk herbs (mountain pepper and roundleaf mint, plus other bush spices) are sold under the Brushtail Bushfoods label and a packaged product that also has a recipe book is sold under Brushtail Bushfoods Pty Ltd.

Postal Address: 2045 Grandridge Road, Boolarra South, VIC 3870
Telephone: +61 3 5664 8315
Fax: +61 8 8634 2214
Email: tparker@vtown.com.au
Web site: www.brushtailbushfoods.com.au

Bushfood Baskets

Bushfood Baskets has "A" Grade certified organic lemon myrtle, aniseed myrtle, limited lemon ironbark oil and leaf and Davidson's plum fruit. At Christmas we also prepare Bushfood Hampers which include handmade bushfood chocolates, liqueurs, biscuits, cakes, puddings, jams, sauces, pickles, chutneys, jellies, spices, teas, coffee, and beauty, skin and bath products.

Postal Address: P.O. Box 590 Nimbin NSW 2480
Phone: +61 2 66897236
Fax: +61 2 66897287
Email: galafilm@mullum.com.au
Web site: n/a

Byron Bay Native Produce

Byron Bay Native Produce, established in 1995, are the world's first producers of the Australian Finger lime. The business now focuses on plant breeding, research and consultancy. They have released a variety of Finger lime 'Rainforest Pearl' which is protected by Plant Breeders Rights and is available through nurseries around Australia.

Postal Address: PO Box 232, Bangalow NSW 2479
Telephone: 0421 749 352
Email: info@fingerlimes.com
Web site: www.fingerlimes.com

Casalare Specialty Pasta Pty Ltd

Manufacturers of Dried Certified Organic Native Bush Pasta. Produced with Australia's premium Organic Durum Wheat Semolina and locally harvested herbs, the range includes: Lemon Myrtle Spirals, Mountain Pepper Spirals, Rivermint Gnocchi, Roasted Wattleseed Tubes.

Postal Address: 37 Crichton Road, Kyabram, Victoria, 3860

Telephone: +61 3 5853 2366

Fax: +61 3 5853 2377

Email: casalare@netspace.net.au

Web site: www.casalare.com.au

Cherikoff Authentic Australian Ingredients

Vic Cherikoff is a major supplier to the food service sector and has been a pioneer and specialist in this area since 1983. The Food Service Division (**Vic Cherikoff Food Services**) is a major supplier of seasonings, herbs, spices, fruits, sauces and many other value added products to the food service sector. Products are channelled through established distribution companies in all major Australian cities and many non-metropolitan areas as well as to airlines, cruiseships, railways and other institutional caterers. **Cherikoff Rare Spices** is the industrial arm of CAAI providing manufacturers with leading edge compounded formulations, seasonings, soluble oils, extracts, concentrates, functional ingredients, cosmeceuticals, nutraceuticals etc for commercial food, beverage, cosmetic and pharmaceutical production. Product development is a specialty and commercialising recipes is an important activity for us. We also assist with promotions and market development. CAAI has a wide global network of distributors with dedicated representation in Singapore, Hong Kong, Indonesia, Malaysia, Korea, Japan, Guam, Thailand, Germany, Belgium, the Czech Republic, The Netherlands, the UAE, UK and USA. In addition, nominated agents channel product into many other countries around the world.

Postal Address: 167 Kingsgrove Rd, Kingsgrove NSW 2208

Telephone: +61 2 9554 9477 **Mobile:** +61 (0)418 405 183

Email: info@cherikoff.net

Web site: www.cherikoff.net

Blog: <http://cherikoff.blogspot.com>

Diemen Pepper

Diemen Pepper specialises in Mountain Pepper and is developing a line of leaf, fruit and extract products for the Australian native food industry, based on wild harvest and cultivated supplies.

Postal Address: PO Box 194 Woodbridge, 7162 TAS

Telephone: +61 3 6267 5078

Fax: + 61 3 6267 5078

Email: cd_read@intas.net.au

Web site: www.diemenpepper.com

Dining Downunder™ Pty Ltd

As a means to educate the world about authentic Australian ingredients and Australian cuisine, we have developed a 13 part television cooking series which screens in 39 countries in Asia and the South Pacific. Broadcasts begin in North America in March 2006. In addition to showcasing Australian companies and their products, Dining Downunder™ also conducts on-going Australian cuisine promotions globally in association with Austrade, Tourism Australia, numerous conventional food companies as well as independently. Over a dozen events were run in 2005 from Moscow to Nagoya, Prague to the USA and already more than 7 events are scheduled for 2006. We invite other companies to join our promotions as we deliver, develop and manage demand from and supply chains to international clients.

Telephone: +61 2 9817 7182 **Mobile:** +61 (0)415 164 536

Postal: 167 Kingsgrove Rd, Kingsgrove NSW 2208

Email: info@dining-downunder.com

Web site: www.dining-downunder.com

Dudley, Lyle

Lyle's main business is raw /roasted and ground wattle seed (*A. victoriae*) from the Flinders Ranges, SA. He has been collecting seed for the past 10 years and deals in amounts from kilos to tonnes. He also deals in quandong, bush tomato, mountain pepper berry & leaf, and lemon, cinnamon and aniseed myrtles. No order too small, and all are dry products. Other bush food can be sourced on request (dry and fresh frozen). The bulk of the product is wild harvested, with no chemical pesticides or fertilisers used in the production.

Postal Address: P.O. Box 104, Wilmington, SA 5485, Australia

Telephone: +61 8 8666 2013

Email: bushfood@westnet.com.au

Web site: www.members.westnet.com.au/bushfood

Galeru

Galeru produces and markets a range of specialty bakery products, rainforest fruit sauces, yoghurt and juice drinks utilising subtropical rainforest species cultivated in the Noosa (Sunshine Coast) hinterland, SE Queensland. The current product range utilises *Syzygium luehmannii*, *Syzygium fibrosum*, *Davidsonia* sps, *Backhousia citriodora*, with new development to include *Diploglottis*, *Ficus* & *Acronychia* species.

Postal address: PO Box 438, Cooroy QLD 4563 Australia

Telephone: +61 7 5442 5945

Fax: +61 7 5442 5946

Email : galeru@bigpond.com

Web site: www.galeru.com.au

Glovers Tubes incorporating Woolgoolga Rainforest Products

Woolgoolga Rainforest Products are growers and suppliers of *Syzygium luehmannii*, Aniseed myrtle, Lemon Aspen, Small-leaf Tamarind and Davidson Plum, with no chemical pesticides or fertilisers used in production. *Syzygium luehmannii* is their speciality and is available all-year round as frozen product packed in 1kg bags and can be supplied in large quantities of quality produce. Aniseed myrtle oil is also available all year round. Other produce is available in season.

They also supply their own cultivar of *Syzygium luehmannii*, grown in forestry tubes ready for plantation establishment along with other bushfood planting material. In addition, they can supply consultation services for plantation establishment.

Postal address: PO Box 12 Woolgoolga NSW 2456

Telephone: +61 2 66562338 **Mobile:** +61 0 419607075

Email: ccare@nor.com.au

Web site: under development

Green Farmhouse

Manufactures and markets bush seasonings..

Postal Address: PO Box 92, Millicent, SA 5280, Australia

Telephone: +61 8 8735 2043

Fax: +61 8 8735 2090

Email: gfh@seol.net.au
Web site: www.greenfarmhouse.com

Ildoura Wild Fruits

Ildoura Wild Fruits produces a range of processed products, some made from wild harvested Kangaroo Island ingredients. The range includes native currant, muntries, wild grape, lilly pilly and quandong jams and jellies. It is also cultivating muntries and is trialling the cultivation of other native crops. Its products are mainly marketed through retail outlets on Kangaroo Island.

Postal Address: PO Box 19, Parndana, SA 5220, Australia
Telephone: +61 8 8559 4209
Fax: +61 8 8559 4209
Email: ildoura.fruits@bigpond.com
Web site: n/a

Kurrajong Australian Native Foods

Kurrajong Australian Native Foods produces a wide range of top end gourmet native food products for the foodie, education, export and tourist industries, especially in Sydney. The company supplies bulk native spices and fruits.

Postal Address: PO Box 6430 Baulkham Hills BC, 2153 NSW Australia
Telephone: +61 2 8883 3955 **Mobile:** 0405 147 174
Fax: +61 2 8883 3900
Email: wow@bushtuckershop.com
Web site: www.bushtuckershop.com

Native Tastes Pty Ltd

Native Tastes PtdLtd manufactures 'Native Tastes' range of Lemon Myrtle Tea products from certified organic Lemon Myrtle. The product range includes - Lemon Myrtle Tea (certified organic), Lemon Myrtle Green Tea blend, Lemon Myrtle Black Tea blend. All teas are attractively packaged in tea boxes containing 25 tea bags per box.

Postal Address: P.O. Box 55, Bangalow NSW 2479
Telephone: + 61 2 6687 2598
Fax: + 61 2 6687 1358
Email: bfa@nsw.quik.com.au
Web site: www.anfm.com.au

Outback Bushfoods Pty Ltd

Outback Bushfoods is one of Australia's most important suppliers of wattleseed and bush tomato (Solanum centrale). Outback Bushfoods works closely with Aboriginal collectors from across central Australia, and is committed to the continuation of wild harvest practices in the region.

Postal Address: PO Box 8283, Alice Springs, NT, 0871, Australia
Telephone: +61 08 8953 3354
Fax: +61 08 8953 3354
Email: diliji@outbackbushfoods.com.au
Web site: www.outbackbushfoods.com.au

Outback Orchard International Pty Ltd

The company markets the Jaggard label quandong, lemon myrtle and aniseed myrtle spirits and liqueurs, domestically and internationally. Production occurs at Austvin Loxton Winery in SA.

Postal Address: Suite 111/63 Crown St, Woolloomooloo, NSW 2011, Australia
Telephone: +61 2 9363 3700
Fax: +61 2 9363 3755
Email: admin@jaggard.com.au
Web site: www.jaggard.com.au

Outback Pride

Processors and marketers of Australian Native Food products in conjunction with Indigenous Communities throughout SA & NT. Outback Pride produces sauces, relishes, chutneys, fresh packs and bulk food service lines.

Postal Address: PMB 221, Kingston SE SA 5275
Telephone: + 61 8 8768 7220
Fax: + 61 8 8768 7209
Email: n/a
Web site: n/a

Oz Tukka

Specialise in Australian native flavours. A range of native Australian spices available in attractive retail packaging, food service sizes and bulk. The range also includes macadamia oils infused with native spices. The retail range is supported with recipe and information cards and a Web site featuring recipes to get people started.

Oz Tukka products are now found in Germany, Denmark, UK, Hawaii and Mauritius.

Postal address: PO Box 7039 Redhead, NSW 2290
Phone: +61 2 4942 6356
Fax: +61 2 4942 6358
Email: info@oztukka.com.au
Web site: www.oztukka.com.au

Playing with Fire

Suppliers of Australian bushfood and bushfood products. Provide an 'exciting new range of tastes and culinary adventures'. From the lush tropical and sub-tropical rainforests, the coastal sand dunes, the cool mountains and the arid desert, foods are sourced from all over Australia. Some of the product is wild harvested, some plantation grown, and some we grow ourselves (organically, of course). Have a range of delicious native fruit conserves, marmalades, preserves and sauces, a fantastic range of pre-packaged spices from the bush, rainforest medicinal teas as well as fresh or frozen fruits, nuts, flavourings and meats. Also have a range of lemon myrtle soaps & cleaning products manufactured by our local growers co-operative.

Postal Address: 45 Tyumba Ave, Booyong via Lismore 2480
Telephone: + 61 2 6687 9245
Fax: + 61 2 6687 9254
Email: n/a
Web site: www.playingwithfire.com.au

Rainforest Foods

Rainforest Foods commenced operations in 1998. Producing a range of native food preserves including Davidson plum jam and Davidson Plum and sweet chilli sauce; Finger Lime marmalade, Small Leaf Tamarind jam, Riberry jam and Lemon Myrtle Honey.

Postal Address: PO Box 1929, Byron Bay, NSW 2481, Australia

Telephone: +61 2 6685 8097

Fax: +61 2 6685 8028

Email: rainforest@rainforestfoods.com.au

Web site: www.rainforestfoods.com.au

Rainforest Liqueurs

Rainforest Liqueurs manufactures and wholesales a range of about 16 different liqueurs from the fruits, flowers and leaves of Australian native plants, most wild-harvested locally. Lilly pilly, Kandertal (desert lime), Ke-rii (sandpaper fig) and Wattle flower are specialities.

Postal Address: 272 Ahern Rd, Conondale, QLD 4552, Australia

Telephone: +61 7 5435 0074 or +61 7 3284 2202

Fax: n/a

Email: jrmrk@bytesite.com.au

Web site: www.rainforestliqueurs.com.au

Robins Foods Pty Ltd

Robins supplies native ingredients and processed products to the foodservice sector and has a range of retail products under the 'Outback Spirit' brand.

Postal Address: 8 Braeside Drive, Braeside, Victoria 3195, Australia

Telephone: +61 3 9587 8820

Fax: +61 3 9587 8821

Email: admin@robins.net.au

Web site: www.robins.net.au

Shoalmarra

Australia's largest quandong plantation and a wholesaler and retailer of quandong jam, chutney, sauce, chews, fresh and dried fruit, as well as information packages for growers.

Postal Address: PO Box 21, Tumby Bay, SA 5605, Australia

Telephone: +61 8 8688 2700 **Mobile:** 0428 882 700

Fax: +61 8 8688 2700

Email: shoalmarra@ozemail.com.au

Web site: www.shoalmarra.com.au

Southern Cross Botanicals Pty Ltd

Southern Cross Botanicals specialises in the production and supply of bulk Australian botanical ingredients for the food, cosmetic and pharmaceutical industries. Their activities include large-scale tree propagation, plantation establishment & management, processing, specialty manufacturing and marketing (domestic and export). The product range includes native fruits, essential oils, dried herbs & spices, nuts and seeds. Specific products include Macadamia Nuts, Macadamia Nut Oil, Lemon Myrtle Oil, Lemon Myrtle Dried Spice, Aniseed Myrtle Oil, Aniseed Myrtle Dried Spice, Lemon Tea Tree Oil, Lemon Tea Tree Dried Spice, Tea Tree Oil, Tea Tree Dried Herb, Wild Rosella, Davidson Plum, Kakadu Plum, Lemon Aspen, Riberry, Lilly Pilly, Tamarind, Wild Lime, Desert Lime, Finger Lime and Acacia Seed (Wattle Seed).

Factory Address: 1506 Pacific Highway Knockrow (Byron Bay) NSW 2479

Postal Address: PO Box 213, Lennox Head, NSW 2478 Australia

Telephone: +61 2 6687 8828

Fax: +61 2 6687 8737

Email: info@scbotanicals.com.au

Web site: www.scbotanicals.com.au

Tarnuk Bush Foods and Flowers

The product list highlights Australian native culinary herbs (mountain pepper, round leaf mint, river mint, island celery, wattle seed, strawberry gum, peppermint gum) and also fresh fruits and vegetables such as warrigal greens, appleberries, and the startling blue berries of flax lilies. All are certified organic by NASAA. Tarnuk also on-sells pastas and teas which feature herbs from the property.

Also offered are short courses for people interested in setting up small acreage plantations of native foods as well as native cut flowers, fruit, vegetables and poultry.

Postal address: PO Box 274 Korumburra Vic 3950

Telephone: + 61 3 5659 8238

Fax: + 61 3 5659 8238

Email: gilmem@dcsi.net.au

Web site: in progress

Tanamera Bush Foods

Growers of muntries, riberies, Illawarra plums, Acacias and warrigal greens, also a wholesale supplier of a large range of Australian Native Foods. Tanamera Bush Foods has compiled a comprehensive directory of the Native Food industry called "Tastes of Australia", which lists over 200 growers, wholesalers, processors, retailers, restaurants, plant nurseries, as well as consultants, researchers, educators and tour operators. Enquiries are welcome from interested parties.

Postal Address: "Tanamera", Hunt Road, McLaren Flat, SA, 5171 Australia

Telephone: +61 8 8383 0374

Fax: +61 8 8383 0374

Email: tanamerabf@optusnet.com.au

Web site: n/a

Taylor's Foods Pty Ltd

Taylor's Foods is a well established manufacturer of processed food products, including a small 'Wild Harvest' range that utilises Australian native ingredients and was specifically developed for the UK market.

Postal Address: Church St, Kyabram, Victoria 3620, Australia

Telephone: +61 3 5852 1111

Fax: +61 3 5852 1178

Email: support@taylorsfoods.com.au

Web site: www.taylorsfoods.com.au

The Melbourne Food Ingredient Depot

Works with many growers around Australia to establish new markets and promote Australian Native Foods internationally. Manufacturers of the paddymelon range of ingredients and oils.

Postal address: 508 Lygon Street, East Brunswick, Victoria 3057

Telephone: + 61 3 9386 3206

Fax: + 61 3 9386 1888
Email: orders@mfgd.net
Web site: www.mfgd.net and www.paddymelon.com.au

Toona Essential Oils Pty Ltd

Toona Essential Oils consults on aspects of growing and distilling Australian native flora, and are the authors and publishers of 'Backhousia citriodora F. Muell. Lemon Scented Myrtle Biology, cultivation and exploitation'.
Postal Address: PO Box 7529, Sutton, NSW, 2620 Australia
Telephone: +61 2 6230 3711 Mobile: 0427 865 216
Fax: na
Email: toona@toona.com.au
Web site: www.toona.com.au

Tuckombil Native Foods

Tuckombil Native Foods is a grower and wholesaler of ingredients to the foodservice sector. Established in 1998, its product range includes wholesale quantities of: Davidson Plum puree, Lemon Myrtle essential oil, Aniseed Myrtle essential oil, and other seasonally available native foods.
Postal Address: PO Box 281, Alstonville, NSW 2477, Australia
Telephone: +61 2 6628 5558
Fax: +61 2 6628 5558
Email: tuckombil@nativefood.com.au
Web site: www.nativefood.com.au

Tumbeela Native Bushfoods

Tumbeela is located in the Adelaide Hills, South Australia. They are growers and marketers of premium quality lemon myrtle and mountain pepperleaf and value add for retail purposes. Small group tours are welcome.
Postal address: PO Box 80, Verdun, SA 5245 Australia
Telephone: +61 08 8388 7360
Fax: +61 8 8388 1065
Email: tumbeela@ozemail.com.au
Web site: www.adelaidehillsfood.com.au

Wild Finger Lime trading as Citrus Caviar

Wild Finger Lime / Citrus Caviar, markets, supplies, and processes Australian Native Finger Limes on behalf of the Australian Finger Lime Growers Association. Established markets in Australia and Export markets for 2005-2006
Postal Address: 601 Friday Hut Road, Possum Creek Bangalow NSW 2479 Australia
Telephone: +61 2 6687 1975 or +61 2 6677 0016
Fax: n/a
Email: info@wildfingerlime.com
Web site: www.wildfingerlime.com

Witjuti Grub Bushfood Nursery

Witjuti Grub Bushfood Nursery specialise in quality native food plants for the home gardener and commercial grower. We propagate a wide variety of selected bushfood plants from the sub-tropical rainforests of Eastern Australia. We also offer a consultation service with advice on species selection and plantation establishment.
Postal Address: PO Box 171, Kenilworth QLD 5474, Australia
Telephone: +61 7 5446 0264
Fax: +61 7 5446 0264
Email: witjutigrub@optusnet.com.au
Web site: n/a

See also: [RIRDC site on Australian bushfoods.](#)

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Australian Native Foods



Industry Profile

[Support Services](#)

This section of the site provides information on government agencies and business entities who have an emphasis on providing goods and services that support the Native Food Industry.

Additions and corrections to these entries [are welcome](#).

Rural Industries Research & Development Corporation

The Rural Industries Research & Development Corporation (RIRDC) is the main government agency funding R&D activity in native foods in Australia and the Industry and the Corporation have developed a five year R&D plan. Funding application details and information on research in progress and completed, including final reports, are available on the RIRDC website.

Postal Address: PO Box 4776, Kingston, ACT 2604, Australia

Telephone: +61 2 6272 4539

Fax: +61 2 6272 5877

Email: rirdc@rirdc.gov.au

Web site: www.rirdc.gov.au

Coles Indigenous Food Fund

The Coles Indigenous Food Fund (CIFF) is supported by Coles Supermarkets, Robins Foods and Red Ochre. The fund supports Indigenous Communities and Indigenous-owned entities in the native foods industry supply chain. The CIFF also promotes demand for product in the bush foods sector. Through their support, the CIFF aims to give Indigenous people a share in the market and a stake in the industry.

Applications can be made to the CIFF for funding of specific projects that assist Indigenous communities or businesses who are or who wish to become a part of the Native foods industry supply chain.

Contact: Chris Mara, Coles Myer Ltd

Telephone: + 61 3 9829 4141

Fax: + 61 3 9829 5424

Email: chris.mara@colesmyer.com.au

Bushfoods Magazine

The first and only national magazine concerned totally with our native foods. Issues 1-18 were produced as hard copy - the magazine is now electronic only (see address below). Hard copy or CD of back issues are available. Also publishes 'The Bushfood Starter Kit' - 70+ page folder packed with information.

Postal Address: 38 Mountain View Rd, Maleny, Qld 4552, Australia

Telephone: +61 7 5494 3812

Fax: +61 7 5494 3506

Email: bushfood@hotmail.net.au

Web site: www.hotkey.net.au/~bushfood

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Australian Native Foods



Industry Development

Overview

Several unsuccessful attempts have been made by Federal and State government agencies and Industry associations in Australia to foster the development of a body that is broadly representative of the Australian Native Food Industry. A roundtable discussion of Industry representatives in Canberra in March 2001, sponsored by the [Rural Industries Research & Development Corporation](#), identified a lack of information flow and Industry consensus as the major barriers to the development of such a body.

It is hoped that this website will assist the Industry development by providing information to industry participants and to those interested in joining the industry.



This section of the site contains:

- [Research and Development](#) plans, reports and news
- Australian Native Food Industries (ANFI) [Interim Board information](#) and [member details](#).

>> See also [Articles and Publications](#) which contains more information about native food industry development.

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>> [Research and Development](#)



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Australian Native Foods



Industry Development

Research and Development

This section of the site is concerned with the communication of research priorities and activities.

R&D Plan and Funding

The Rural Industries Research & Development Corporation (RIRDC) is the main government agency funding R&D activity in native foods in Australia. For detailed information on the Corporation's activities in this area, visit the [Native Food section of the RIRDC Web site](#).

The Industry and the Corporation have developed a five year R&D plan for the Native Food Industry:
[2001-2006 R&D Plan for the Native Food Industry](#)

Researchers submitting funding proposals to the RIRDC should ensure that they are familiar with the Industry's R&D Plan and priorities, as well as previous research.

Previous Research

To help researchers and others with an understanding of previous published work in native food, selected bibliographies have been prepared and can be downloaded from this site.

These bibliographies are in the form of tab-delimited text files and can be read by word processors, or imported into spreadsheet or database programs for greater functionality. Three separate bibliographies are available, covering general native foods and medicines, acacias and quandongs:

- [General \(text, 4 Kb\)](#)
- [Acacias \(text, 8 Kb\)](#)
- [Quandongs \(text, 7 Kb\)](#)

In addition, RIRDC research reports are also available for download. See the Native Foods [publications page](#) for other publications.

Research Reports

The RIRDC site contains many research reports for download, including:

- [Cultivation of Native Food Plants in Southeastern Australia](#) (RIRDC publication 04/178, Project No. CSL-11A). By Maarten Ryder and Yvonne Latham (PDF, 619 Kb)
- [The New Crop Industries Handbook](#) (RIRDC publication 04/125)
- [DOOR For Quandong Production - A feasibility study](#) (RIRDC publication W04/111 AQI-2A). By Ben Lethbridge (PDF, 161 Kb)
- [Soil biological constraints and benefits to quandong and other native food production](#) (RIRDC publication 03/138 CSL-20A). By Rosemary Warren and Maarten Ryder (PDF, 94 Kb)
- [Muntries - The domestication and improvement of Kunzea pomifera](#) (F.Muell.) (RIRDC publication 03/127 UM-52A). By Tony Page (PDF, 882 Kb)
- [Cultivation and sustainable wild harvest of Bushfoods by Aboriginal Communities in Central Australia](#) (RIRDC publication W03/124 CLC-1A) By Geoff Miers (PDF, 1.3 Mb)
- [Genetic and agronomic improvement of quandong](#) (RIRDC publication 03/110 AQI-1A). By Ben Lethbridge and Barbara Randell (PDF, 158 Kb)
- [Researchers' Extension Program for the Native Foods Industry](#) (RIRDC publication 03/013 and ANS-



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Development Corporation

2A). By A. E. Hele (PDF, 56 Kb)

- [Innovative Products from Australian Native Foods](#) (RIRDC publication 02/109 CFO-1A). by M. Forbes-Smith and J. E. Paton
- [Prospects for the Australian Native Bushfood Industry](#) (Word, 466 Kb)
by Caroline Graham & Denise Hart, 1997.
An early study of the Industry. Although it's data and analyses are now somewhat dated, it is still a useful introduction to the Industry.
- [Improving Access to Bushfood Production & Marketing Information](#) (PDF, 269 Kb)
by Atech Group and Total Earth Care, 1999.
A detailed analysis of the Industry's information access needs.
- [Marketing the Australian Native Food Industry](#) (PDF, 219 Kb)
by Vic Cherkoff, 2000.
Positioning and strategy issues for Native Food
- [Integrated Pest Management of Quandong Moth](#) (PDF, 148 Kb)
- [Food Safety of Australian Plant Bushfoods](#) (PDF, 562 Kb)
- [Food safety of three species of Native Mint](#) (PDF, 99 Kb)
- [Feasibility of a sustainable Bushfood industry in Western Qld](#) (Word, 749 Kb)
- [Tasmania lanceolata. Developing a New Commercial Flavour Product](#) (PDF, 434 Kb)
- [Wattle Seed Production in Low Rainfall Areas](#) (PDF, 20 Kb)

See the Native Foods [publications page](#) for other publications.

R&D Advisory Panel

Native Foods research proposals submitted to the RIRDC are examined by an advisory committee convened by Max Bourke, Research Manager New Plant Products, RIRDC.

This Australian Native Foods Web site is jointly supported by RIRDC and CSIRO.

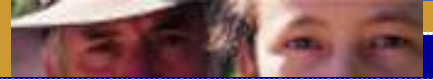
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Australian Native Foods



Industry Development

[Australian Native Foods Industry Limited \(ANFIL\)](#) - a national industry support body

New national body to represent and support Native Food industry growth established!

Two years preparatory work has led to the incorporation of a new national body, Australian Native Food Industry Ltd (ANFIL).

The Interim Board of Australian Native Food Industry (ANFI), a working group established two years ago, have registered with [ASIC](#) to form a new national body, the first established specifically to represent the native food industry at a national level.

Ongoing consultation with a range of individuals and organisations involved in the industry has led to development of a new group with a Constitution whose objectives include:

ANFIL documents:

-  [ANFI Information Bulletin #1, Dec 2006 \(pdf 113 Kb\) **New!**](#)
-  [ANFIL constitution \(word 156 Kb\) **New!**](#)
-  [ANFIL membership application form \(pdf 58 Kb\) **New!**](#)

[Contact ANFIL](#)

[ANFIL Board of Directors](#)

- national advocacy
- national R&D
- product definition
- indigenous liaison
- national communication, and
- national quality assurance and food safety.

The new company's first Information Bulletin and the Constitution which outlines its objectives are available now from this page.

The first Board of Directors comprises a number of those from the interim Working Group who have been working to get to this stage.

The Company is now calling for members. The one off joining fee and first years subscription is \$AUD150 with a \$AUD100 annual renewal. Membership Application forms are available for download from this page.

The company's first Annual General Meeting will be held in 2007 and members will gather to elect the Board of Directors and address industry business.

More information:

For more information please contact Doug Brownlow, ANFIL Communication Officer.

Doug Brownlow
ANFIL Communication Officer
Grower with 12 years experience in the industry
Email: edenbf@bigpond.au
Mobile: 0439 716 365

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Australian Native Foods



Industry Development

[Australian Native Foods Industry Ltd \(ANFIL\) Board of Directors](#)

The Working Group preparing the organisation for incorporation, following due diligence, accepted the nomination of the following individuals to form the first Board of the new company.

The Founding Board members guiding ANFIL to our first Annual General Meeting in 2007 are:

- Andrew Fielke (Interim Chair), SA
- Sibylla Hess-Buschmann, NSW
- Chris Read (Interim Treasurer), Tas
- Anne Osborne (Company Secretary), Qld
- Doug Brownlow (Interim Communication Officer), Qld
- Lindsay Boyd, NSW
- Mike Quarmby, SA

Some members of this Board are briefly profiled below.

Doug Brownlow

Doug Brownlow, with his wife Kath, established and manages Eden Bush Foods in the hills near Brisbane where they cultivate a range of rainforest fruits and leaf crops in a polycultural planting. Doug was brought up on a NSW poultry farm and later a beef and orchard property in the Putty region. His early career was in education as teacher and school principal. On moving to Brisbane in the late 1980's he assumed management positions within state government, with particular focus on transport-related safety and community engagement. He lectures at the Centre for Accident Research and Road Safety, Queensland based at the Queensland University of Technology and undertakes assorted research projects for the Centre.

Keen to resume his passion for the land, Doug entered the native food industry in 1994 with the purchase of a 2 hectare property which he and Kath regenerated with rainforest, including species with commercial potential. He was a founding member of ARBIA and has held the position of chair of the Queensland Bushfood Association.

Andrew Fielke

Andrew Fielke is an award winning Adelaide chef with 29 years international experience including Switzerland, Austria and London's Savoy Hotel. His passion for Australia's overlooked native food resources since 1985 has led to him pioneering a "Creative Native Australian Cuisine". He refined his craft using amazing 40,000-year-old ingredients to create wonderful dishes, utilising the unique textures and stunning flavours of nutritious nuts, seeds, fruits and herbs like Lemon Myrtle and Quandong.

Andrew founded the successful and internationally renown Red Ochre Restaurant's, but now works as a consulting/guest chef, regularly invited all over the world. He also develops numerous new commercial food products and as a TV Chef, presents Australian Food & Wine segments on the ABC's Asia Pacific Satellite Channel. His latest venture, Pro Chef Golf Tours & Events combines his great passion for food, wine and golf.

Sibylla Hess-Buschmann

Sibylla Hess-Buschmann is managing director of Australian Rainforest Products Pty Ltd, a company that specialises in growing, processing and marketing of native Australian foods, herbs, spices, fruits and essential oils.

Since 1989 Sibylla has been actively involved in selecting suitable native species for commercial production systems paying particular attention to chemovar composition of individual species as well as developing harvest and post-harvest technology, to assure high quality products with minimal variation.

In 1996 she was a founding member of ARBIA, the Australian Rainforest Bushfood Industry Association and served this organisation as secretary and later president.

Sibylla believes that no individual, company or regional grower organisation can handle the complex issues surrounding native foods and compliance to government legislation both in Australia and internationally and that the formation of Australian Native Food Industry Ltd. as the peak industry body is critical for the advancement of the native food industry.

Chris Read

Chris's background in essential oil research and development led him to a project examining the physiology and biochemistry of *Tasmannia lanceolata*, partly funded by RIRDC and directed towards developing a commercial flavouring product from the leaf of the plant.

From there it was a short jump to forming a small business coordinating wild harvest of leaf and berry for food use, which has now moved to a more commercial footing with cultivation selections under irrigation and gradual improvements in processing and handling.

He is a farmer, producing Dutch Iris for the cut flower market, and essential oils. He recently launched a tourism-based enterprise on the farm – a restaurant, small scale distillery and farm walks and picnics. He hopes this will help the profile of their pepper products and native foods in general as well as help introduce visitors to the art and science of essential oils.

Chris retains an interest in horticultural research through his role as chair of the Tasmanian Essential Oil Producers group – NPE Coop Soc (?) which collects and administers a levy fund, used to develop research projects with funding from RIRDC and other commercial partners.

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Australian Native Foods



Indigenous Involvement

Indigenous people are involved in many aspects of the native foods industry across Australia.

Example of activity are:

- wild harvest of native produce
- cultivation of native produce
- value-adding (food processing and catering)
- restaurants
- cultural tourism that includes bush tucker knowledge and tasting

For Indigenous people, family groups and communities wishing to join the industry, the following information and links may be useful.

Coles Indigenous Food Fund

The Coles Indigenous Food Fund (CIFF) is supported by Coles Supermarkets, Robins Foods and Red Ochre. The fund supports Indigenous Communities and Indigenous-owned entities in the native foods industry supply chain. The CIFF also promotes demand for product in the bush foods sector. Through their support, the CIFF aims to give Indigenous people a share in the market and a stake in the industry.

Applications can be made to the CIFF for funding of specific projects that assist Indigenous communities or businesses who are or who wish to become a part of the Native foods industry supply chain.

Contact: Chris Mara, Coles Myer Ltd

Telephone: + 61 3 9829 4141

Fax: + 61 3 9829 5424

Email: chris.mara@colesmyer.com.au

Indigenous Australian Foods Ltd (IAF)

IAF is an Aboriginal owned and controlled procurement company for native foods originating from both farm and wild harvest, to the Outback Spirit supply chain (which includes Robins Foods, Coles Supermarkets and others). IAF provides genuine Aboriginal equity in this emerging industry sector, and support for Aboriginal community participation. IAF has 8 Aboriginal community organisation members ranging in location from southern Victoria to the top end of Australia.

Communities interested in participating in the Outback Spirit supply chain should contact IAF.

Contact: Wayne Street

Postal Address: PO Box 842 Gisborne Vic 3437

Telephone: + 61 3 5428 1488 or 0412 185 645

Fax: + 61 3 5428 1722

Email: wayne.street@streetryan.com.au

Web site: under construction

Reedy Creek Nursery Pty Ltd

Supports the development of the Australian Native Foods Industry and Indigenous community based economic development. Reedy Creek Nursery Pty Ltd propagates a large range of native food plant species and exclusively supplies plants and consultation to Indigenous Communities.

Postal Address: PMB 221 Kingston SE SA 5275

Telephone: + 61 8 8768 7220

Fax: + 61 8 8768 7209

Outback Bushfoods Pty Ltd

Outback Bushfoods is one of Australia's most important suppliers of wattleseed and bush tomato (*Solanum centrale*). Outback Bushfoods works closely with Aboriginal collectors from across central Australia, and is committed to the continuation of wild harvest practices in the region.

Postal Address: PO Box 8283, Alice Springs, NT, 0871, Australia

Telephone: +61 08 8953 3354

Fax: +61 08 8953 3354

Email: diliji@outbackbushfoods.com.au

Web site: www.outbackbushfoods.com.au

Outback Pride

Processors and marketers of Australian Native Food products in conjunction with Indigenous Communities throughout SA & NT. Outback Pride produces sauces, relishes, chutneys, fresh packs and bulk food service lines.

Postal Address: PMB 221 Kingston SE SA 5275
Telephone: + 61 8 8768 7220
Fax: + 61 8 8768 7209

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Australian Native Foods



Plant Profiles

Key native food species

Which of the hundreds of plants utilised as food by Australian Aborigines have the greatest potential for modern food industry use and commercial cultivation?

This question has vexed participants in the commercial native food industry and has been the subject of considerable attention over the years.

In general, native plants with the greatest potential for food use and cultivation are likely to possess the following core characteristics:

- They have a good and novel flavour
- They are easy to harvest, handle, transport and store, or at least not present any major difficulties in these areas
- They are easy to process
- They have an existing, or likely potential, market demand
- They are relatively easy to propagate
- Their likely agronomy is reasonably well understood, and does not appear to pose any major obstacles to successful cultivation



Although new crops will be important for industry growth, there is something of a consensus over the dozen or so current 'best bet' crops, although the exact composition of the dozen may vary somewhat from person to person, with the variation often due to geographical perspective.

However, most lists are likely to include:

- [Acacias](#)
- [Bush Tomatoes](#)
- [Citrus](#)
- [Davidson's Plum](#)
- [Illawarra Plum](#)
- [Lemon Aspen](#)
- [Lemon Myrtle](#)
- [Mountain Pepper](#)
- [Muntries](#)
- [Quandong](#)
- [Riberries](#)

Crop information is also available on the [Research and Development](#) and [Articles and Publications](#) section of this website, in the form of downloadable bibliographies and links to research reports.

>> **Search** for more native plant information at [Australia's Virtual Herbarium](#).

>> **Fact Sheets** on some of these crops are available for download from the [horticulture section of the Primary Industries & Resources South Australia](#) Web site.

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Plant Profiles

Acacias

Common Names & Species:

The seeds of many Acacia species are edible, however seed of some species contain toxic components ([see below](#)). The seed of Elegant Wattle (*Acacia victoriae*) is regarded by many as the food industry 'standard'. However a number of other species are commonly traded or of interest for food. These include *Acacia colei*, *A. Coriacea*, Golden Wattle (*A. pycnantha*), Sandplain Wattle (*A. murrayana*), Silver Wattle (*A. retinodes*) and Coastal Wattle (*A. sophorae*).

**Family:**

Mimosaceae.

Aboriginal Names:

Some of the names include Ariepe (Arrernte NT), Ganabargu (Warlpiri NT), Ngatunpa (Pitjantjantjara NT), Pulkuru (Pintupi, NT) Waliputa Murchison WA).

Native To:

Several species of food industry interest are native to arid and temperate areas of Australia with some, like *A. victoriae*, having a very widespread natural distribution.

>> [Virtual Herbarium](#)

Habit:

A. victoriae: Shrub to small multi-stemmed tree, 3-4 metres tall. Spines on branches.

>> [PIRSA fact sheet](#)

Part Used:

Seed
Colour: glossy dark brown,
Appearance: oval shaped seeds with small arils.

**Flavour:**

After roasting, the flavour is commonly described as 'nutty', with variations in taste between species.

Food Use:

For nut-type flavour in sweet and savoury products. Wattle seed are high in protein and have a low glycaemic index and they could be included in diabetic and other specialty diets.

Current Retail Product Categories:

Baked goods, flour mixes, mustards, dressings, sweet sauces, beverages.

Food Quality & Safety Issues:

Acacia seed may contain toxic compounds and anti-nutritional factors. Generally, the anti-nutrients are denatured by heat, and are therefore destroyed by roasting and cooking. Those that can be destroyed by heat include protease inhibitors, amylase inhibitors and haemagglutinins. Those that can not be destroyed by heating include tannins, toxic amino acids, cyanogenic glycosides and alkaloids. Studies to date indicate that any presence of these factors is in the lower range, and is comparable to the presence of these factors in other common legumes. Evidence suggests there are not likely to be significant problems resulting from the presence of toxic compounds or anti-nutritional factors, though heat treatment of seeds is a safeguard that needs to be emphasised and industry standards for roasting are required to ensure food safety, as well as product quality and consistency.

Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards.

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems. Wild harvested sources may have difficulty in some areas of these systems, such as product traceability requirements.

Industrial & Non-Food Product Categories:

Seeds and their constituents have attracted attention for potential food 'industrial' products, such as starch, oil, textured vegetable protein and as a bulk replacement for wheat flour. Currently the price of competing products and the lack of technology and research is mitigating against further developments in these application areas.

Other non-food uses being analysed include acacias as a source of tannins, their use in soil rehabilitation, dryland salinity mitigation, as a source of fodder, for windbreaks and as a host plant in quandong plantations.

Wild Harvest/Cultivated Supplies:

Currently, the supply of Acacia seed for the food industry is almost entirely reliant on seeds obtained from natural stands. The current level of commercial cultivated plantings is still small and probably accounts for less than 10% of current seed supplies.

Wild Harvest Locations:

Alice Springs region, Hawker-Port Augusta and Broken Hill areas.

Cultivation Locations:

Riverland, South Australia; western districts of Victoria.

Approx Wholesale ('Farm Gate') Prices:

Wattle seed whole dried \$32. Dried raw and ground \$34/kg Whole dried and roasted \$41/kg. Dried roasted and ground \$42/kg.

Current Volumes Traded:

Estimated at around 10-20 tonnes harvested from the wild each year across Australia of all species, with *A. victoriae* predominating. Up to a further two tonnes may be available from cultivation (2001).

Previous Research:

To help researchers and others with an understanding of previous research work in Acacias, a selected bibliography has been prepared and can be downloaded from this site.

The bibliography is in the form of tab-delimited text file and can be read by word processors, or imported in to spreadsheet or database programs for greater functionality.

>> [Acacia bibliography \(text 8 Kb\)](#).

Other Links:

- Book - "[Edible Wattle Seeds of Southern Australia: A Review of Species for Use in Semi-Arid Regions](#)"
- [AcaciaSearch - Evaluation of Acacia as a woody crop option for southern Australia](#). B.R. Maslin and M. W. McDonald. Report to the Joint Venture Agroforestry Program, RIRDC Publication No 03/017

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Australian Native Foods



Plant Profiles

Bush Tomatoes

Common Names & Species:

Bush Tomato (*Solanum centrale*) also called Desert raisin, Desert tomato. Other species such as *S. chippendalei* and *S. ellipticum* also produce edible fruit and are of interest to the native foods industry.

Family:

Solanaceae.

Aboriginal Names:

Akatjera (Arrente), Kampurarrpa (Pitjantjatjara), Kati Kati (Anangu Uluru, NT).

Native To:

Central Australia (SA, WA & NT) in areas of 150 to 300 mm rainfall.
>> [Virtual Herbarium](#)

Habit:

Small shrub (to 30 cm) that produces underground suckers from the mother plant. Spines on branches.
>> [PIRSA fact sheet](#)

Part Used:

Fruit

Colour: dark brown

Appearance: globular raisin like.

Caution - green (unripe) fruits are toxic, fruit of some related species are toxic.

Flavour:

Intense, earthy-tomato and caramel flavours of great piquancy and pungency.

Food Use:

Savoury spice.

Current Retail Product Categories:

Dried spice, dipping sauces, chutneys & relishes, seasoning for white and red meats.

Food Quality & Safety Issues:

Green unripe fruits contain the toxin solanine (the same as that present in green potatoes) and must be fully ripened before consumption. There are many other *Solanum* species that resemble *Solanum centrale*, only some of which produce edible fruit.

Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards. Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems. Wild harvested sources may have difficulty in some areas of these systems, such as product traceability requirements.

Wild Harvest/Cultivated Supplies:

Most fruit is still sourced from the wild, although there is small-scale commercial cultivation.

Wild Harvest Locations:

Central Australia.

Cultivation Locations:

Yorke Peninsula to Riverland, South Australia (early commercialisation stage - approximately four producers).



Ceduna, Murray Bridge, Central Australia and other locations around South Australia (small scale production stages). Production has also been tried in the cooler areas of South Australia with little success.

Approx Wholesale ('Farm Gate') Prices:

Whole dried \$35/kg. Dried and ground \$41/kg.

Current Volumes Traded:

Annual volumes traded are in the order of 4-8 tonnes, of which up to 2 tonnes may from cultivated sources. Volumes from the wild may fluctuate greatly, depending on seasonal conditions (2001).



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Australian Native Foods



Plant Profiles

Citrus

Common Names & Species:

- Desert Lime (*Citrus glauca*), Finger Lime (*Citrus australasica*) and Round Lime (*Citrus australis*).
- 'Rainforest Pearl' PBR Finger lime - a selection of *Citrus australasica* var. *sanguinea*
- 'Australian Blood Lime' PBR – (hybrid of Australian finger lime and Rangpur lime, *Citrus australasica* var. *sanguinea* X *Citrus x limonia*).
- 'Australian Sunrise Lime' PBR lime (hybrid) (*Citrus australasica* X [*Fortunella* sp. x *Citrus reticulata* 'Calamondin']).
- 'Australian Outback Lime' PBR, selection of *Citrus glauca*.



Desert Lime



Finger Lime

Family:
Rutaceae.

Native To:

- Desert Lime - Queensland and New South Wales, west of a line running from Rockhampton to Dubbo, with some isolated occurrences in central South Australia.
- Finger Lime - rainforests in southern Qld and northern NSW.
- Round Lime - rainforest margins of southeast Qld, from Brisbane northwards.
- 'Australian Blood' PBR lime is a hybrid produced by open pollination, from a cross between an Ellendale Mandarin (a mandarin and orange hybrid) and a seedling form of the Australian Finger lime (*Citrus australasica* var. *sanguinea*).
- 'Australian Sunrise' PBR lime is a hybrid from an open pollinated seedling selected from a Fastrimedon, which is a hybrid of the finger lime with the calamondin; itself a hybrid between the cumquat and a variety of the mandarin group (*Citrus reticulata*).

>> [Virtual Herbarium](#)

Habit:

- Desert Lime: tree to 2 - 4 m, bearing small green to yellow coloured fruit.
- Finger Lime: tree to 10 m, bearing oblong green to yellow fruit.

- Round Lime: tree 3 - 10 m, with rough skinned, green to yellow fruit.
- 'Rainforest Pearl' finger lime: open, upright small tree to 3 m, bearing yellow-green fruit with red pulp at maturity.
- Blood Lime: tree to 2 - 2.5 m, with small, red-fleshed fruit.
- Sunrise Lime: tree to 2 – 4 m, bearing small yellow pear shaped fruit.

>> [PIRSA fact sheet](#)

Part Used:
Fruit.

Flavour:
Strong and distinctive citrus flavour.

Food Use:
For distinctive but recognisably citrus flavour in sweet and savoury products.



Blood Lime



Sunrise Lime

Current Retail Product Categories:
Jams & preserves, dipping sauces, simmer sauces.

Food Quality & Safety Issues:
Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards. Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems. Wild harvested sources may have difficulty in some areas of these systems, such as product traceability requirements.

Wild Harvest/Cultivated Supplies:
Most fruit is still sourced from the wild, although commercial cultivation is now in progress.

Wild Harvest Locations:
Southwest Qld, northwest NSW (Desert Lime). North coast NSW, southern Qld (Round & Finger Limes).

Cultivation Locations:
Riverland, South Australia, Roma Qld (Desert Lime). North coast NSW, southern Qld (Round & Finger Limes).

Approx Wholesale ('Farm Gate') Prices:
Desert Lime: whole frozen \$13/kg.
Blood Lime: whole frozen \$24/kg.
Finger Lime: whole, frozen first grade \$30 – 60/kg, 2nd grade \$12-15/kg.
Sunrise Lime: whole, frozen \$10/kg

Current Volumes Traded:
Desert Limes: In the order of 10-15 tonnes per annum.
Round & Finger Limes: In the order of 1-3 tonnes per annum.

PBR details (Plant Varieties Journal)
[Plant Varieties Journal - online](#)

- Vol 15, Issue 2
- Vol 15, Issue 4

Other Links
<http://www.saalfelds.freeseerve.co.uk/AusNatCitrus.htm>

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- Davidson's Plum (*Davidsonia jerseyana*).
- Queensland Davidson's Plum (*Davidsonia pruriens*).

Family:

Davidsoniaceae.

Aboriginal Name :

Orray (Qld).

Native To:

- Davidson's plum (*D. jerseyana*) occurs in sub-tropical rainforest in northern NSW (listed as endangered : there is a draft recovery plan for this species developed by NSW National Parks).
- Queensland Davidson's plum (*Davidsonia pruriens*) is native to north east Queensland.

>> [Virtual Herbarium](#)**Habit:**

Tree, 6-8 metres

>> [PIRSA fact sheet](#)**Part Used:**

Fruit.

Colour: Brilliant burgundy.

Appearance: Plum like fruit.

Size: Vary in size from a grape to a large plum (3 – 6cm in diameter)

Flavour:

Sour plum-like.

Food Use:

For fruit-type flavour in sweet and savoury products.

Current Retail Product Categories:

Jams & preserves, dipping sauce, wine, colourings, flavouring in sauces and drinks.

Food Quality & Safety Issues:

Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards.

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems.

Wild Harvest/Cultivated Supplies:

Limited wild harvested supplies are in the process of being superseded by cultivated sources.

Wild Harvest Locations:Lowland and highland rainforests of north Qld. Limited harvesting in northern NSW and southern Qld coasts. Note that *D. jerseyana* is listed as an endangered species in NSW.

Cultivation Locations:

Northern NSW and Qld coasts. In cultivation, Davison's Plum requires shelter from hot, cold and dry winds. Adequate water is required for tree growth, flowering, fruit set and fruit growth. Yields may vary from season to season.

Approx Wholesale ('Farm Gate') Prices:

Davidson plum Frozen whole \$24/kg.
Frozen deseeded halves \$16 /kg (NSW Davidson plum) and \$12/kg (Qld Davidson Plum).
Frozen Puree \$9-10/kg.

Current Volumes Traded:

In order of 4-6 tonnes per annum (2001).

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Podocarpaceae.

Aboriginal Names:

Daalgaal (Barron River, Qld) Gidneywallum (Gubbi Gubbi, Qld).

Native To:

Temperate to sub-tropical eastern NSW and Qld. Natural rainfall 800 - 1,500 mm.

>> [Virtual Herbarium](#)**Habit:**

Evergreen, upright, conical spreading tree from 5 – 30 metres tall, dioecious, i.e. male and female tree needed for fertilisation and fruit production.

>> [PIRSA fact sheet](#)**Part Used:**

'Fruit' (swollen seed stem).

Colour: vivid purple.

Appearance: fleshy, plum-like, 2 to 3 cm in diameter.

**Flavour:**

Subtle plum/pine flavour.

Food Use:

For fruit-type flavour in sweet and savoury products.

Current Retail Product Categories:

Jams & conserves.

Food Quality & Safety Issues:

Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards.

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems.

Wild Harvest/Cultivated Supplies:

Supplies are overwhelmingly from wild harvest, with little plantation production.

Wild Harvest Locations:

Northern NSW & southern Qld coastal areas, often from public parks.

Cultivation Locations:

Northern NSW and southern Qld.

Approx Wholesale ('Farm Gate') Prices:

\$30/kg.

Current Volumes Traded:

Around 2-4 tonnes per annum.

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Lemon Aspen (*Acronychia acidula*) and white aspen, southern lemon aspen (*Acronychia oblongifolia*).

Native To:

Highland rainforests from central to north Qld.

Lemon Aspen (*A. acidula*). Coastal regions from Victoria, New South Wales through to Queensland.

Acronychia acidula is found in tropical and tableland forests of northern Queensland.

Acronychia oblongifolia is found from northern Victoria to Southern Queensland (temperate coastal regions and sub-tropical shorelines). Natural rainfall greater than 600mm.

>> [Virtual Herbarium](#)

Habit:

A. acidula – an ornamental tree to 15 metres. Width to 2 metres.

A. oblongifolia - Small to medium rainforest to 14 metres. Dense tree with attractive dark green foliage. Leaves have numerous obvious oil glands that emit a pleasant citrus smell when crushed.

Part Used:

Fruit.

Colour: small yellow fruit.

Appearance: approximately 20-25 mm in diameter with small dark seeds encased in husks as in apples.

Flavour:

Spicy citrus aroma and a strong, acidic lemon flavour.

Food Use:

For citrus-type flavour in sweet and savoury products.



Current Retail Product Categories:

Simmer sauces, chutneys & relishes, aspen flavoured mineral water.

Food Quality & Safety Issues:

Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems.

Wild Harvest/Cultivated Supplies:

Most fruit comes from the wild, with little or no cultivated supply currently available.

Wild Harvest Locations:

Central to north Qld rainforests.

Cultivation Locations:

Small scale production in northern NSW and along Qld coasts.

Approx Wholesale ('Farm Gate') Prices:

Whole frozen \$26/kg.

Current Volumes Traded:

Around 6-12 tonnes per annum (2001).

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>> [Lemon Myrtle](#)

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Myrtaceae

Native To:

Sub-tropical and tropical rainforest areas of Qld. Natural rainfall greater than 800mm.

>> [Virtual Herbarium](#)**Habit:**

Tree to 15 metres in its natural environment.

Part Used:

Leaf, flowers.

Flavour:

Strong lemon.

Food Use:

For citrus-type flavour in sweet and savoury products. The leaves contain between 0.33 - 0.86 % essential oil consisting almost entirely of citral.

Current Retail Product Categories:

Tea blends and beverages, dairy, biscuits, breads, confectionery, pasta, syrups, liqueurs, flavoured oils, packaged fish/salmon. Dipping Sauces, Simmer Sauces. For use in sweet and savoury dishes.

Non-food products include deodorants, cosmetics, air fresheners, washing powders, disinfectants, soaps and facial creams.

Food Quality & Safety Issues:

Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems.

Wild Harvest/Cultivated Supplies:

Most production comes from cultivation.

Wild Harvest Locations:

Insignificant source.

Cultivation Locations:

Northern NSW, southern Qld & the Whitsunday area, Adelaide Hills, SA.

Approx Wholesale ('Farm Gate') Prices:

Whole fresh leaf \$36/kg.

Dried and ground leaf \$55/kg.

Whole dried leaf: \$50/kg.



Current Volumes Traded:

In the order of 10-15 tonnes of dried leaf per annum (2001).



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>> [Mountain Pepper](#)

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Australian Native Foods



Plant Profiles

Mountain Pepper

Common Names & Species:

Mountain Pepper (*Tasmannia lanceolata*). A related species, Dorrigo Pepper (*Tasmannia stipitata*) is also used to a lesser extent.

Family:

Winteraceae

Native To:

Cool, moist, elevated areas in Tasmania and south-east Australia.

>> [Virtual Herbarium](#)

Habit:

Understorey shrub of 4–5 metres in lower altitudes. Small tree but more often a shrub in higher altitudes. Female and Male trees needed for production of berries.

Part Used:

Leaves and fruit.

Leaves: aromatic dark green and shiny.

Fruit: pea sized, purple-black berries.

Flavour:

Hot pepper/chilli type flavour.

Food Use:

Savoury spice.

Current Retail Product Categories:

Dried spice, mustard, dipping sauce, essential oil, liqueur.

**Food Quality & Safety Issues:**

Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems.

Wild Harvest/Cultivated Supplies:

Most supplies come from wild harvest, with cultivation increasing.

Wild Harvest Locations:

Natural or regrowth stands in Tasmania and Victoria.

Cultivation Locations:

Tasmania, Victoria and South Australia.



Approx Wholesale ('Farm Gate') Prices:

Berries: Whole dried \$72/kg.
Dried and ground: \$76/kg
Fresh frozen: \$36/kg
Leaf: Dried ground \$58/kg.
Whole fresh frozen: \$15/kg

Current Volumes Traded:

2.5-3.0 tonnes of leaf per annum.
Berry trade is very volatile, but in the order of a few hundred kilograms per annum.



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Myrtaceae

Native To:

Southern coast of Australia, with inland extensions, from Portland in Vic. to the Eyre Peninsula and Kangaroo Island in SA. Natural rainfall 500mm – 800mm.

>> [Virtual Herbarium](#)**Habit:**

Prostrate or occasionally semi-upright shrub. Grown successfully on trellis under cultivation.

>> [PIRSA fact sheet](#)**Part Used:**

Fruit (berry).

Appearance: green with a red to purplish tinge at maturity

Size: up to 1 cm in diameter.

**Flavour:**

Spicy-apple.

Food Use:

For fruit-type flavour in sweet and savoury products.

Current Retail Product Categories:

Jams & preserves, chutneys & relishes, fruit chews.

Food Quality & Safety Issues:

Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems.

Wild Harvest/Cultivated Supplies:

Most supplies currently come from wild harvest, with cultivated supplies commencing and increasing.

Wild Harvest Locations:

Kangaroo Island, south coast of South Australia.

Cultivation Locations:

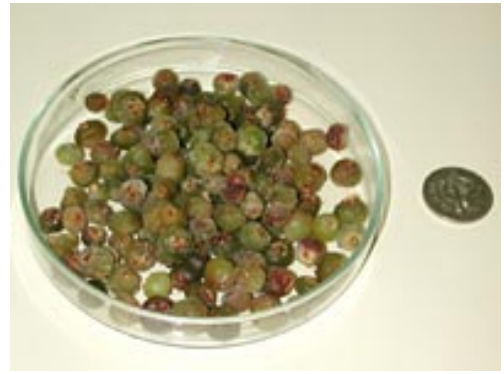
South Australia - Adelaide Hills, Southern Vales, Kangaroo Island, Limestone Coast.

Approx Wholesale ('Farm Gate') Prices:

Fresh or frozen whole fruit \$18-20/kg.

Current Volumes Traded:

Around 5-10 tonnes per year (2001).



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Quandong, Native peach (*Santalum acuminatum*).

Family:

Santalaceae

Aboriginal Name

Goorti (Narungga)

Native To:

Widespread distribution in arid and semi-arid areas of southern Australia.

Natural rainfall: 150mm – 600mm.

>> [Virtual Herbarium](#)

Habit:

Shrub to small tree up to 5 metres with narrow grey-green leaves. It is a partial root parasite that can attach to the roots of a wide range of species.

>> [PIRSA fact sheet](#)

**Part Used:**

Fruit
3mm
outer
fleshy
layer of
the fruit,
20 to 25
mm in
diameter



Appearance: red or occasionally yellow

The kernel is approx 10 mm in diameter. The kernel can be eaten raw or processed. According to information from CSIRO, the flesh of quandong has a high vitamin C content.

Flavour:

Tart, with peach, apricot and rhubarb characteristics.

Food Use:

For fruit-type flavour in sweet and savoury products.

Current Retail Product Categories:

Liqueur, jams and preserves, dipping sauces, confectionary, dairy products, baked goods, liqueur.

Food Quality & Safety Issues:

The industry has established provisional grade standards. Quandong moth damage is a significant postharvest quality issue, particularly with wild harvested fruit where pest control measures are not used.

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems. Wild harvested



sources may have difficulty in some areas of these systems, such as product traceability requirements.

Wild Harvest/Cultivated Supplies:

Wild harvest accounts for around 75% of supplies, with cultivated supplies increasing slowly.

Wild Harvest Locations:

Arid and semi-arid areas of South Australia.

Cultivation Locations:

South Australia: Tumby Bay, West Coast, Whyalla, Port Augusta, Quorn and Riverland.

NSW: Broken Hill area.

Victoria: Western districts.

Approx Wholesale ('Farm Gate') Prices:

Dried halves 1st grade \$75/kg.

Dried halves 2nd grade \$45/kg.

Fresh frozen halves \$38/kg.

Current Volumes Traded:

Around 25 tonnes per annum (2001).

Previous Research:

To help researchers and others with an understanding of previous research work in Quandongs, a selected bibliography has been prepared and can be downloaded from this site.

The bibliography is in the form of tab-delimited text file and can be read by word processors, or imported in to spreadsheet or database programs for greater functionality.

[Quandong bibliography](#) (Text, 7 Kb).

RIRDC research papers:

[Genetic and agronomic improvement of quandong](#) . B.Lethbridge and B. Randell Oct 2003 (PDF, 159 Kb).

[Soil Biological constraints and benefits to quandong and other native food production](#). Rosemary Warren and Maarten Ryder Dec 2003 (PDF, 95 Kb).



Industry Development Plan:

A Quandong Industry Development Plan has been produced by the Northern Regional Development Board (South Australia) and can be downloaded from their site:

[Quandong Industry Development Plan](#) March 2002 (PDF, 483 Kb).

Other Links:

sres.anu.edu.au/associated/fpt/nwfp/quandong/Quandong.html

farrer.csu.edu.au/ASGAP/APOL7/sep97-1.html

Australian Quandong Industry Association Inc. (site not yet available)

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>> [Ribberies](#)



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Common Names & Species:
Riberry (*Syzygium luehmannii*).

Family:
Myrtaceae

Native To:
Sub-tropical and tropical Qld and NSW. Areas with average annual rainfall greater than 600mm.
>> [Virtual Herbarium](#)

Habit:
Small to medium tree. Evergreen, pyramidal tree 5- 30 metres tall. In its natural environment can be a large forest tree but under cultivation tree rarely grows to more than 10m.
>> [Riberry plant and production information from Russell Glover \(pdf 778 Kb\)](#)

Part Used:
Fruit: Red / pink ovoid or pear-shaped fruit, 12 – 15 mm long.

Flavour:
Strongly flavoured, tasting of cloves and spice.

Food Use:
For fruit-type flavour in sweet and savoury products. Whole fruit can be blended for use in ice cream, chocolates and sauces for meat dishes. The red colour pales to pink on cooking.

Current Retail Product Categories:
Jams & preserves, chutneys & relishes.

Food Quality & Safety Issues:
Currently there is no industry-wide product description or quality standards developed or published for this crop, though individual market channel groups are likely to be working to in-house standards

Crop collection, production and handling systems will eventually require the implementation of HACCP-based food safety systems. Wild harvested sources may have difficulty in some areas of these systems, such as product traceability requirements.

Wild Harvest/Cultivated Supplies:
Wild harvesting declining in importance and being overtaken by cultivation.

Wild Harvest Locations:
North coast NSW, southern Qld.

Cultivation Locations:
North coast NSW, southern Qld.

Approx Wholesale ('Farm Gate') Prices:
Whole frozen: \$30/kg.



Current Volumes Traded:

Around 3-5 tonnes per annum from cultivation. Somewhat smaller amount from wild harvest.



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Development Corporation**

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Australian Native Foods



Articles and Publications

This section of the site is devoted to articles and publications about the Australian Native Food Industry, and particularly industry development issues.



New and general publications

- [Riberry Production \(pdf 778 Kb\)](#) By Russell Glover.
- [The effect of post harvest handling on selected native food plants \(pdf\)](#) (RIRDC publication 06/021, Project No. DAQ-295A)
By KJ McDonald, NA Caffin, S Sommano and R Cocksedge
- ["Desert Delicious - Indigenous Australian Foods for the Global Palate"](#) by Julian Cribb, Yvonne Latham and Maarten Ryder. Terrain.org A Journal of the Built and Natural Environments. Issue 16, Spring/Summer 2005
- "Tastes of Australia : a directory of the native food industry" 1 st edition 2005
Published by Tanamera Bush Foods
Email: tanamerabf@optus.com.au
Phone / Fax: + 61 (0)8 83830374
Hunt Rd McLaren Flat SA 5171
- [Cultivation of Native Food Plants in Southeastern Australia \(pdf\)](#) (RIRDC publication 04/178, Project No. CSL-11A)
By Maarten Ryder and Yvonne Latham

General publications on native foods

Three RIRDC-funded reports provide some basic background information and future recommendations on the native foods industry:

- [The New Crop Industries Handbook](#) (RIRDC publication 04/125)
- [Prospects for the Australian Native Bushfood Industry \(Word, 466 Kb\)](#)
by Caroline Graham & Denise Hart, 1997.
An early study of the Industry. Although it's data and analyses are now somewhat dated, it is still a useful introduction to the Industry.
- [Improving Access to Bushfood Production & Marketing Information \(pdf, 269 Kb\)](#)
by Atech Group and Total Earth Care, 1999.
A detailed analysis of the Industry's information access needs.
- [Marketing the Australian Native Food Industry \(pdf, 219 Kb\)](#)
by Vic Cherkoff, 2000.
Positioning and strategy issues for Native Food

Other RIRDC publications

- [The effect of post harvest handling on selected native food plants \(pdf\)](#) (RIRDC publication 06/021, Project No. DAQ-295A)
By KJ McDonald, NA Caffin, S Sommano and R Cocksedge
- [DOOR For Quandong Production - A feasibility study \(pdf, 161 Kb\)](#) (RIRDC publication W04/111 AQI-2A). By Ben Lethbridge
- [Soil biological constraints and benefits to quandong and other native food production \(pdf, 94 Kb\)](#) (RIRDC publication 03/138 CSL-20A). By Rosemary Warren and Maarten Ryder
- [Muntries - The domestication and improvement of Kunzea pomifera \(pdf, 882 Kb\)](#) (F.Muell.) (RIRDC publication 03/127 UM-52A). By Tony Page
- [Cultivation and sustainable wild harvest of Bushfoods by Aboriginal Communities in Central Australia \(pdf, 1.3 Mb\)](#) (RIRDC publication W03/124 CLC-1A) By Geoff Miers
- [Genetic and agronomic improvement of quandong \(pdf, 158 Kb\)](#) (RIRDC publication 03/110 AQI-1A). By Ben Lethbridge and Barbara Randell
- [Researchers' Extension Program for the Native Foods Industry \(pdf, 56 Kb\)](#) (RIRDC publication 03/013 and ANS-2A). By A. E. Hele
- [Innovative Products from Australian Native Foods \(pdf\)](#) (RIRDC publication 02/109 CFO-1A). by M. Forbes-Smith and J. E. Paton
- [Integrated Pest Management of Quandong Moth \(pdf, 148 Kb\)](#)
- [Food Safety of Australian Plant Bushfoods \(pdf, 562 Kb\)](#)
- [Food safety of three species of Native Mint \(pdf, 99 Kb\)](#)
- [Feasibility of a sustainable Bushfood industry in Western Old \(Word, 749 Kb\)](#)
- [Tasmania lanceolata. Developing a New Commercial Flavour Product \(pdf, 434 Kb\)](#)
- [Wattle Seed Production in Low Rainfall Areas \(pdf, 207 Kb\)](#)

Newsletters

The [Australian New Crops Newsletter](#) produced by the University of Queensland Gatton College, has also published articles about the Native Food Industry development. An index and links to articles about native foods can be found at:
www.newcrops.uq.edu.au/newslett/2-bush.htm

The [Southern Bushfood Association](#) has been producing newsletters dedicated to Australian native foods since 1996. They have back issues of most of these newsletters available for a small fee per newsletter.

The [Australian Bushfoods Magazine](#) covers Industry development issues, along with technical and market information and general native food news and views. Back issues are also available at:
www.hotkey.net.au/~bushfood

CSIRO Press Releases and Articles

- [Native foods now on web menu](#) - Sep 22 , 2004
- [Bush Tucker Dreaming](#)
- [Botanical Treasures - unlocking the many values of Australian plants](#) - Sep 02 , 2002
- [Native foods: headed for world success](#) - Aug 28 , 2002
- [Desert knowledge: a hot new export](#) - Aug 28 , 2002
- [Dreamin' of a bush tucker Christmas](#) - Dec 12 , 2001
- [Native citrus hits the limelight](#) - Jan 05 , 2001
- [Bush tucker heads for the global menu](#) - May 08 , 2000

Also search the [CSIRO Web site](#) and [RIRDC Web site](#).

Other News and Information

A Sunshine Coast native foods business recently [won a ministerial award from the Queensland Government](#).

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Australian Native Foods



Contacts and Comments

Contact

For further information regarding Australian native foods research, contact **Maarten Ryder** at CSIRO Sustainable Ecosystems. maarten.ryder@csiro.au



Comment

We welcome your feedback and input. If you would like to submit comments and articles of up to 500 words please email **Maarten Ryder**. maarten.ryder@csiro.au

Indigenous Australians and the Native Foods industry

The native foods industry in Australia is based on traditional Indigenous knowledge of what is edible in the Australian flora. The long history of Indigenous occupation of this continent has resulted in many lifetimes of research and development of the native flora. The accumulated wealth of Indigenous knowledge about the uses of plants has now formed the foundation of the Native Foods Industry. Individual plant species often have multiple uses, including food, medicine, utensils, tools, musical instruments and weapons¹. Indigenous knowledge of food preparation methods is also important. For example, some ingredients must be roasted before they can be eaten safely.

There is some evidence that Indigenous people practiced plant improvement through selection, possibly also cross-pollination and also a kind of horticulture which is quite different from Western cultivation methods. For example, Mary Gilmore records in her diaries² that Aboriginal people (Wiradjuri) in NSW cross-pollinated quandongs, planted selected seed from especially large berries and planted grass seed in the soil after special preparation (burning, which would warm the soil, release nutrients and destroy pathogens, creating a good seed bed).

One cultivation method used by Aboriginal people was the burning of areas of land, mosaic burning practices or 'fire stick farming' for promoting grass lands for animal grazing or for edible seed collection. Early Tasmanian settlers noticed that once the Indigenous people were made to stop their burning practices, the forest boundaries would begin to grow back over the land, infringing on the early settlers' crops or pastures.

In Central Australia, mosaic burning or fire stick farming was performed to ensure maximum availability of food and movement for humans. The result was a "mosaic pattern of burnt and unburnt areas in different stages of recovery"³ which "ensures that at the end of the dry season when the vegetation is very dry and lightning strikes are very frequent, hot widespread fires are prevented. As in Central Australia, a potentially disastrous 'fire bomb' has been cleverly defused"³. More information on mosaic burning can be found in Latz (1995)³.

When Europeans settled in Australia, a traditional Aboriginal customs started to change. Being made to live on 'reserves' or 'community' areas caused loss of country. Culture began to break down. Bonding with and tending to the land was a major part of the Indigenous lifestyle, which was now forbidden by the new white inhabitants. As time went on, with the process of assimilation into the white community, the handing down of traditional knowledge, culture, spiritualism, art, language, flora and fauna began to decline.

The 'modern' Native Food Industry brings the potential for Aboriginal people to regain health and social status along with the retention of some of the remembered culture, language and knowledge of plants and animals, although it is now in a different context.

European techniques of harvesting wild native plant species for monetary gain and cultivating native plant food species are new concepts for Indigenous people to embrace. However, cultivating native plant species and wild harvesting have the possibility of bringing many positive benefits to Aboriginal communities.

Wild harvesting practices instill a little bit of the 'walkabout' in the people. Gathering was traditionally women's business. Now families leave the community when it is time to harvest and go out into the bush and take the younger people with them, which in itself is teaching the youth some of the old ways. The harvesting practices, in effect, promote exercise and health and are a part of a social event. Language is being used, and some parts of the culture are being remembered and passed on. Community members can also benefit economically from the wild harvest of food produce.

Yvonne Latham and Maarten Ryder

September 2004

¹ In recent times, numerous books have been published about Indigenous plant use on a regional basis from different parts of Australia. Examples are:

"Punu : Yankunytjatjara plant use : traditional methods of preparing foods, medicines, utensils and weapons from native plants" / contributors, Pompey Everard ... [et al.] ; compiled and edited by Cliff Goddard, Arpad Kalotas, Jukurrpa Books, Alice Springs, N.T. 2002.

"MalakMalak and Matngala plants and animals : Aboriginal flora and fauna knowledge from the Daly River area, northern Australia" / Biddy Yingguny Lindsay ... [et al.]. Northern Territory botanical bulletin No. 26, Parks and Wildlife Commission of the Northern Territory, Darwin, N.T. 2001.

"Anmatyerr ayey arnang-akert = Anmatyerr plant stories" by the women from Laramba (Napperby) community, compiled by Jenny Green, IAD Press, Alice Springs, N.T. 2003

² Gilmore, M. (1934, republished 1985) "Old Days, Old Ways", Angus and Robertson.

³ P Latz, P. (1995) "Bushfires and Bushtucker", IAD Press, Alice Springs.

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