

# Wild about Native Foods



## Message from the Chair – Holidays 2011

It may be summer--the midst of the harvest for many, a well-earned holiday break for others--but for ANFIL we mark the completion of our first 5 years as an organisation. While others look back on 2011, we can focus on the great strides made during ANFIL's first five years. Chris Read, a founding Director of ANFIL, prepared an outstanding summary of these achievements, which was an honour for me to present in Sydney. For those of you who weren't there, it is included here. Please read, reflect, and feel proud of the amazing contributions which so many of you have made to our industry.

I am delighted to welcome ANFIL's newest Director, Georgina MacDougall, who was appointed to the Board at our recent AGM. Georgie's background is in the financial sector, but a major 'tree change' (like a few of us in native foods!) saw her relocate to North QLD where she has played a significant role in the development of Australia's fingerlime industry. Take a look at her brief profile included in this bulletin.

Our AGM program was extremely interesting for all those who attended in Sydney. Fascinating recent research was presented by Drs Izabela Konczak and Yasmina Sultanbawa, confirming further health benefits, anti-microbial attributes, and other benefits of several of our key species. Dr Chris Read shared his excellent progress on the FSANZ/NUTTAB project and we had a preliminary look at the industry stock-take with principal researcher Michael Clarke. Following the program, the Board met and re-elected all its officers: yours truly as Chair, Andrew Fielke as Deputy Chair, Chris Read as Company Secretary & Quentin Blades as Treasurer. Rus Glover continues as our Membership Officer.

With the AGM behind us, a great deal of our focus now moves to ANFIL's involvement in 'The Art of Native Food' in Melbourne in March and Tasting Australia, being held in May in Adelaide. ANFIL members will be able to participate in both of these significant events, so I hope 2012 will find you joining us in Melbourne and Adelaide. Stay tuned for more information on these exciting events in this bulletin and future communications.

On behalf of the Board, our best wishes to each of you for a safe and joyous holiday season, followed by a wonderful new year in 2012.

Happy Holidays!

Martha Shepherd, Chairperson



## Marking Five Years of Accomplishment

ANFIL is a national organisation representing the interests of people and businesses involved in the Native plant food industry – traditional and new indigenous plant products.

These products are finding their way into the kitchens and pantries of innovative cooks and chefs around the country and overseas, bringing with them new flavours and aromas, nutritional benefits and economic opportunities.

The challenges are many, not least educating the dining and cooking public in the many advantages offered by these unique new products. Think Akudjera Salsa, Lemon myrtle shortbread, Native Pepperberry Ice cream, Desert Lime Cheesecake and Riberry Yoghurt. These are all out there, and much more besides!

While indigenous Australians have an ancient, proud tradition of using many of these berries, tubers, leaves and other plant parts in their diets over many thousands of years, the mainstream culture is only just beginning to appreciate them, and come up with new ways to enjoy them! Then there are the spices and herbs – dried berries and leaves which provide unusual flavour profiles as well as exciting beneficial constituents we are only just beginning to identify.

As a 'Peak Body', ANFIL is able to canvas, and represent the views of its membership to Government, through contributions and submissions to various policy processes. We also have a fruitful working relationship with RIRDC, the Federal research management and funding organisation, with whom we have developed our research plan, and many aspects of our strategic planning.

In its most ambitious area of activity ANFIL has overseen a vibrant and eclectic research effort in the 5 years since our constitution, with projects completed or continuing in such diverse areas as:

- Positioning native foods squarely in the market by securing recognition of their traditional status by Food Standards of Australia and New Zealand.
- Two studies of the nutritionally beneficial constituents (antioxidants, vitamins, minerals etc), of a dozen or so priority species – many exciting results here!
- A study of the implications of international food standards codes for export of native food products – the vision is for an outward, export oriented industry – we need to know the challenges in order to tackle them.
- Development of a 'flavour wheel' by an expert panel of food tasters, to help chefs and producers describe their products with a common lexicon – just like the wine tasting guides – only more nutritious. Cont./-



- Collating the known research, marketing and production information into a set of online 'datasheets' – the ANFIL Flavour of the Month project – see these on the ANFIL website.
- A set of video presentations of more than 30 recipes to be used in training young chefs in TAFE Colleges around Australia – training the leaders to be familiar and confident with Australia's own indigenous ingredients.
- Agronomic projects investigating production and management strategies for orchard production of wild food species – moving wild species into cultivation will protect our natural heritage and secure the production advantage before it goes overseas.
- Studies of packaging and storage strategies and materials to maximise quality and shelf life of native food ingredients.
- Defining product standards to prevent adulteration,
- Analysing the nutrients in the products so manufacturers can generate nutritional panels online, with confidence,
- Supporting studies of the preservative properties of some native herbs for the Seafood Industry – blends of native herbs help lengthen shelf life and add flavour complexity at the same time!
- A National Conference held in Adelaide in 2010 in conjunction with Tasting Australia, a huge national food event.

All this work has been achieved through a unique mix of individual, corporate and Government financial support, plus a huge quotient of voluntary work by the members of the various committees that ANFIL maintains.

We have a special relationship with the Coles Indigenous Food Fund, which contributes money derived from sales of native food ingredients directly into the research program, where it is matched with contributions from growers, from research providers and RIRDC giving us maximum mileage from our resources.

So it has been a first 5 years filled with accomplishment, and at the same time, simply a small beginning for a new Australian rural industry holding so much promise and potential. All of us involved with ANFIL have the opportunity to participate and contribute to something very worthy and exciting. And this is only the beginning—join us in contributing to the next 5 years of accomplishment!

**The Board of ANFIL wish you all a very merry and safe Christmas and prosperous 2012**



## Director Profile - Georgina MacDougall

Georgie is a partner of Wild Fingerlime Pty Limited. Wild Fingerlime was founded in 2004 by Sheryl Rennie and Georgie MacDougall as a Sales and Marketing business of Finger Limes.

Wild Fingerlime has successfully established Markets for Finger Limes throughout Australia, Europe and Asia. Georgie manages the Sales and Marketing department of Wild Fingerlime continuing to expand the International markets for this exotic fruit.

Georgie was also a founding member/ president of The Australian Fingerlime Growers Association of which she remains on the 'Executive Committee'



## Tasting Australia – Adelaide – May 2012

ANFIL Members are invited to participate in this excellent international food & wine event under the ANFIL marquee, as a repeat of the successful event staged in 2010

Joining us to promote a collective and united industry front represents outstanding value as we have been able to negotiate an attractive rate again for a strong presence. Further details will be available in the new year.

Interested parties need to register early in the New Year with Andrew Fielke on [info@andrewfielke.com](mailto:info@andrewfielke.com) to ensure participation. The site will be managed over the duration of the event again by Andrew, who will develop the catered food menu using participants produce where possible. Stall holders will need to submit their proposed list of items for sale. Tasting Australia organisers require that **retail packaged foods being sold must be integrated into an entrée size dish**. It is therefore imperative to get your submissions into Andrew ASAP, in order to coordinate the entire ANFIL offer harmoniously. Produce must be provided to Restaurants promoting your foods in their dishes at cost.



# The Art of Native Food

## Expression of Interest

ANFIL is in the process of organising a new event; **The Art of Native Food**, to be held at the Atrium in Federation Square, Melbourne from Friday March 2 until Sunday March 11 2012 as part of the Melbourne Food and Wine Festival.

The event is designed to showcase the amazing native produce that we can grow, value add and market in Australia and will be complemented by an art exhibition that will feature 12 of the most popular native plant foods in a botanical art style along with a variety of native food representations in indigenous art. The contrast in artistic styles aims to draw attention to the public of Australian native produce and its potential not only as a gourmet food product but for in everyday cooking.

In conjunction with the art exhibition, that will essentially act as a backdrop to the native food demonstrations and tastings of products that include native Australian flavours as well as some cooking demonstrations by renowned native food chef and champion Andrew Fielke. The participating public will have the opportunity to learn about the growing range of products that now feature Australian native foods, how many Australian native flavours can be used in flavouring everyday dishes as well as seeing some of the gourmet creations that Australian native food products are becoming renowned for.

We would like to invite you to participate in this unique event at Federation Square, one of the busiest and most vibrant public places in Melbourne. This is a fantastic opportunity for producers, processors, marketers, nurseries and other native produce organisations to promote their products. At this stage we are seeking Expressions of Interest from relevant organisations in the event. It is anticipated that we will be offering about 4-6 businesses/organisations space, mostly over the 2 weekend periods during the Melbourne Food and Wine Festival.

If you are interested please contact [lehmannl@wcm.vic.gov.au](mailto:lehmannl@wcm.vic.gov.au) before January 15 2012. Any queries please call La Vergne Lehmann on 0408 121 118.

