

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

## Contents

- Message from the Chair
- RIRDC Research Project..an update
- ANFIL plans for the next 5 years R & D
- Current RIRDC research Projects
- New...guest column by RIRDC Program Manager
- ANFIL...Join today and share the benefits
- Application for membership of ANFIL

## Message from the Chair

Welcome to our second Information Bulletin. It's pleasing to report that even in such early stages, there is a steady ground swell of support from not only you all out there in the industry, but from the government sector as well. Our membership has kicked off nicely, but of course we need a lot more of you on board to really make a difference in the years ahead. I encourage you to join us (if you have not already) and for members to encourage other industry participants to join also.

Undoubtedly, we would all agree there is a great need to plan the research and development (R & D) needs for our industry carefully, so that any funds applied in the future are used to best effect where they are needed most.

### Some great news for the industry !!

As a result of some hard work by a few of our very dedicated voluntary board, we can announce that a very important event will take place in June. We are delighted RIRDC has agreed to fund an R & D Workshop to strategically plan the R & D requirements for the Native Foods Industry for the next 5 years. This will be a brilliant opportunity to (in their words) "take stock and set directions".

The ANFIL board has selected a good cross section of industry participants to undertake this process. The first stage will be to prepare a draft plan for consultation with the industry at large. We will distribute this to our members and others in the industry or closely associated with it. The comments we receive will help shape the final Five Year Plan 2008-12. This bulletin provides more details about this exercise.

I would also draw your attention to the efforts of Pat & Ray Rogers to produce a second edition of "Tastes of Australia", their industry directory. There is a great need for an industry database such as this and I hope you will consider contributing. If you want to participate, and have not received their survey, contact them directly at [tanamerabf@optusnet.com.au](mailto:tanamerabf@optusnet.com.au).

Other good news and progress are outlined below. We are particularly pleased to introduce a new regular column to the ANFIL Information Bulletin. It appears in this issue. Alison Saunders, RIRDC Program Manager has accepted our invitation to update our members with highlights of RIRDC activities. We welcome Alison and look forward to a long association.

Onward and upward !

Yours sincerely,  
Andrew Fielke  
Interim Chairman – ANFIL

## New Scientific Name for Aniseed Myrtle

The taxonomists have been busy again! Aniseed myrtle, (formerly *Anetholea anisata*) has been officially renamed *Syzygium anisatum* (Vickery) Craven and Biffin,.....thereby lumping it into the same genus as the Riberry. This change is one of a number relating to the genus *Syzygium*, brought about by developments in genome technology, and probably won't be the last reworking of the systemics of our native food species.

Copies of the ANFIL Constitution and Membership Application Forms are available from the Native Foods website at <http://www.cse.csiro.au/research/nativefoods/development/>

# The RIRDC Research Project

The internal Food Standards Australia New Zealand (FSANZ) Novel Foods Reference Group (NFRG) has considered whether Anise Myrtle (*Syzygium anisatum* formerly *Anetholea anisata*), Tasmania Pepper, (*Tasmannia lanceolata*) and *Akudjura-Bush Tomato* (*Solanum centrale*) would be considered a 'non-traditional food' and/or 'novel food' in accordance with Standard 1.5.1- Novel Foods- of the *Australia New Zealand Food Standards Code* (the Code).

Standard 1.5.1 – Novel Foods requires FSANZ to conduct a pre-market safety assessment of those non-traditional foods that are deemed to be novel according to the definition in the Standard.

In this Standard,

**Non-traditional food** means a food which does not have a history of significant human consumption by the broad community in Australia or New Zealand.

**Novel food** means a non-traditional food for which there is insufficient knowledge in the broad community to enable safe use in the form or context in which it is presented, taking into account-

- (a) the composition or structure of the product;
- (b) the level of undesirable substances in the product;
- (c) known potential for adverse effects in humans;
- (d) traditional preparations and cooking techniques; and
- (e) patterns and levels of consumption of the product.”

Anise myrtle does not appear to have a history of significant human consumption by the broad community in Australia or New Zealand. Therefore, *Syzygium anisatum*, formerly *Anetholea anisata* would be regarded as a non-traditional food for the purpose of Standard 1.5.1.

FSANZ has been unable to identify any safety concerns associated with Anise myrtle at this time. Accordingly, Anise myrtle, while not a traditional food, would not be considered a novel food. As such, *Syzygium anisatum* is not subject to the pre-market assessment requirements of Standard 1.5.1.

On the basis of information available to FSANZ, *Tasmannia lanceolata* and Bush

Tomato from *Solanum centrale* would not be regarded as a non-traditional food for the purposes of the Standard. *Tasmannia lanceolata* and *Solanum centrale* appear to have a tradition of use as a spice and/or condiment and also appears to have been available (in this context) in Australia and New Zealand for a number years. *Tasmannia lanceolata* and *Solanum centrale* are therefore also considered to be not novel in Australia and New Zealand, since a food may only be considered to be novel in accordance with Standard 1.5.1 if it is firstly considered to be non-traditional.

## Native Food Nomenclature

In order to address the confusing array of names used for some of our native food species, and to meet the requirements of the Food Industry code (Food Standards Australia and New Zealand –FSANZ), a RIRDC-funded project sponsored by ANFIL has developed a list of proposed names for species known to be traded in quantities of more than 500kg pa.

The issue of nomenclature is particularly important for overseas customers who need consistency and marketability in the description of our products. Since our exporters hope to retain the Australian context, the ideal result would be international recognition of products by familiar Australian names. The main part of the research project deals with application to FSANZ and Codex alimentarius for recognition by these authorities of the use and trade in the major native food species over an extended time, and therefore the legitimate use of the products as food ingredients in the major western markets.

Names have been chosen after consultation with a number of producers, researchers and exporters, and posting of a draft list on the ANFIL part of the native food website in late 2005. Responses from the industry have been incorporated as far as possible, while addressing issues of ambiguity, regional variations, and misleading comparisons to traditional European foods.

The initial group of 20-odd products is listed below, while full detail of the consultation, and discussion of the various issues and responses from industry will be incorporated into the final report of the project, to be published later this year.

Anise Myrtle, Bunya Nut, Bush Tomato, Citrus Products; Australian Blood Lime,

Finger Limes and Desert Lime, Davidson Plum, Illawarra Plum, Kakadu Plum, Herbert river cherry, Lemon Aspen, Lemon Ironbark, Lemon Myrtle, Mintbush, Muntries, Olida, Pepperberry, Pepperleaf, Quandong Riberry, Rivermint, Warrigal Greens, Wattleseed.

## The Benefits of ANFIL Membership

You can join ANFIL and be a part of Australia's peak body for the Native Food industry !

The benefits of ANFIL Membership include

- **Newsletters and regular information updates**  
ANFIL will circulate a bi-monthly newsletter and regular information bulletins to all members.
- **Member-only access to ANFIL related research results**  
ANFIL will undertake and disseminate industry research and will support members in developing research proposals and applications. ANFIL will also encourage collaboration in research by linking potential research partners (businesses, individuals, groups and research agencies).
- **Access to ANFIL food safety and quality templates**  
ANFIL aims to be at the forefront in developing easy to use quality and food safety manuals and user templates, as the industry develops. These will be available to members at reduced rates.
- **Advocacy and lobbying on behalf of the industry**  
ANFIL will be positioned to represent the industry with a range of Commonwealth and State government agencies, international food regulatory bodies, Food Standards Australia and New Zealand (FSANZ), cooperative research centres, marketing authorities, and regional organisations.
- **Access to industry training**  
ANFIL expects to take an active role in training accreditation and sponsorship.
- **Ability to make a real contribution to our industry !!**  
Members can nominate for positions on the board or contribute from time to time on various committees and working groups that the board may call for. [Make your vote count](#) by

supporting the right people to shape & drive the future of our industry.

- **Networking**  
Enjoy future opportunities to mix with people who share the same passion.  
Network for business & pleasure.

### From the RIRDC Program Manager

Max Bourke has recently retired from his position as the Research Manager for the Native Foods Sub-Program at RIRDC in order to pursue his many other interests. He is now also taking up his PhD studies in earnest. I have joined the Native Food Program at a very exciting time, particularly with the formation of the ANFIL and also with the prospect of a new Five Year R&D Plan. I look forward to meeting members of the industry in the coming months, and hearing from industry exactly what their research priorities are. I thank both industry members and researchers who have made me welcome. I have undertaken a number of interesting visits to native foods field sites and have had a most enjoyable introduction to both tasting and preparing "Australian Cuisine."

A RIRDC funded workshop will be held in June to develop a Five Year R&D Plan for the Native Foods Industry. The development of the plan will involve input from an industry wide survey, workshop participation in June and finally through discussion at the inaugural AGM of ANFIL later in 2007. R&D objectives will be set by the industry and should provide guidance for both RIRDC and potential researchers so that they can better meet industry needs.

RIRDC has invested over \$1.5 million in native foods projects over the past five years so it is now an opportune time to reflect on those investments, to make the most of lessons learnt and to set R&D priorities for the future. Whilst recognising the large in-kind effort and contribution made by industry in the past, RIRDC will also be seeking increased industry cash contributions for research projects in the future.

Alison Saunders

## Current RIRDC-funded Research Projects :

**AUN-1A: Preparing the native food industry for national and global challenges.**

This project aims to improve the recognition within the market place of native foods through clarifying a standard nomenclature and quality characterisation for commercial plant food species. The second and third objectives aim to remove a specified number of plant foods from under the FSANZ novel foods regime and in so doing enable recognition within the international Codex Alimentarius, thus enhancing opportunities for export growth.

**CSL-24A: Improving harvest quality of native food crops.**

This project aims to identify the main quality criteria for produce (fruits, nuts, leaves) of key native food species and provide information for development of product description language; also to harvest produce from native food trials established in RIRDC project CSL-11A and record yield; to assess native food produce quality as influenced by climatic and soil variation (ie. trial site location); to identify causes and test methods for control of major soil borne diseases of quandong and other native food plants; communication of results and findings to the native food industry

**KWH-2A: A business plan for the development of a Kakadu plum (*Terminalia ferdinandiana*) industry in the top end of the Northern Territory.**

Kakadu Wild Harvest seek to understand the economics of the potential Kakadu Plum industry and whether there is a viable market for processed Kakadu Plum products. The research for the business plan will seek to identify the size and nature of that market.

In doing so it will identify the underlying factors generating demand in the market and the constraints on that demand.

**UWA-86A: Development of new root vegetable crops from Southern Western Australia's diverse tuberous flora**

This project aims to systematically assess the horticultural potential of southern western Australia's diverse tuberous flora and commence commercialisation of promising species as new vegetable crops.

## RIRDC Research Reports

### New Releases

The final reports of RIRDC Research Projects are available free of charge by downloading them from the RIRDC website

([www.rirdc.gov.au/fullreports/npp.html](http://www.rirdc.gov.au/fullreports/npp.html)) or by requesting the hard copy version of the published report from RIRDC.

Recent publications include:

**UA-68A Water relations of parasitic quandong and acacia host species;**

**UCS-29A Functional properties of Australian bushfoods**

### Upcoming Publications

Research in Progress Reports for every current and recently completed RIRDC Project are provided to RIRDC in May and then published in June/July of each year. All native food projects are published in the Research in Progress Publication for the New Plant Products Program. The 2005/2006 is currently available on the website at:

<http://www.rirdc.gov.au/comp05/npp1.html> with the 2006/2007 edition to be released shortly.

## Join ANFIL Today....Help shape our industry !

Become a Member of Australia's first national body created to foster the Bush Food industry !

Join ANFIL now and participate in the next stage of shaping the body at the first Annual General Meeting in 2007.

A one-off Joining Fee: \$150      Annual Subscription: \$100

Complete the Membership Application Form and forward it, with cheque or a money order for \$150 to : ANFIL Membership Officer, 3 Lookout Court, Camp Mountain Qld 4520

Please note: failure to submit the correct payment with the application form will delay your registration.

**Note:** these rates have been set by the Founding Directors. The first Annual General Meeting may consider reviewing them.

You may wish to register your details to be included on an email list and receive general ANFIL information for an interim period while you make a decision about applying for membership. Email your name with your request to the Membership Officer at [membership@anfil.org.au](mailto:membership@anfil.org.au)

## **ANFIL's Website under construction**

ANFIL is planning to take responsibility for hosting the native food pages currently embedded in the CSIRO website, after receiving support from RIRDC to construct our own site.

Briefly, the plan is to develop six pages to cover the areas of interest shown below, and to install the site at our newly acquired domain: [www.anfil.org.au](http://www.anfil.org.au).

Pages will include a home page, outlining our objectives, administrative arrangements and details of current board membership etc, and five other pages, covering the topics:

- Product profiles, including links to associated industries
- Membership page
- Billboard
- Recipes
- Publications

The brief for the website will be discussed by the group meeting June on the Gold Coast, - any input from interested members prior to that would be very welcome – contact the address shown for correspondence elsewhere in this bulletin..

## **ANFIL Plans for the next Five Years**

The Board of ANFIL has determined that one of the priorities in our first year is the development of a five year Research and Development Plan. A two day workshop is to be held in mid-June with the purpose of preparing a draft strategic plan to guide Research and Development for the five year period 2008-2012. This will be distributed to ANFIL members and others associated with the industry for their comment. The results of that consultation will help inform the development of a five year strategic plan which will be a central item for the first Annual General Meeting later this year.

Planning will focus on:

### **1. Industry goals**

- Our five year objectives.
- Research and Development (R & D) needed to facilitate both domestic and International growth in the native food industry.

### **2. Knowledge**

- Lessons we learned from previous R&D investments.
- Knowledge required to achieve the industry's goals.
- The gaps in current knowledge.
- Issues hindering growth and sustainability.

### **3. Investment**

- Resources required to deliver a Native Food Industry national strategy.
- Resources available and accessible.

### **4. Delivery**

- Processes and structures needed to deliver a Five Year Strategy.
- Methods for transforming new and existing knowledge into industry outcomes.

### **5. Strategic Frameworks**

- The key issues to address in designing strategies for delivering measurable results from R&D focussed on
- Profitability for businesses along the supply chain.
- Increasing demand for native food products.
- Matching production growth to demand
- Enhancing the perception, credibility and reputation of native foods within mainstream food industry both domestically and internationally (perhaps in identified key markets??).

If you would like to contribute your views on any of these areas at this point to assist the June workshop, please email them to Doug Brownlow, ANFIL Communication Officer at [info@anfil.org.au](mailto:info@anfil.org.au).

