



## Information Bulletin No 3 September 2007

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.

### Message from the Chair

A very warm welcome to our third news bulletin. There is a huge amount to report. The Board and some of our members have been very busy over the last few months covering many issues and areas, so here we go:

The Rural Industries Research and Development Corporation (RIRDC) funded and hosted a **Research and Development workshop** on the Gold Coast back in June. This was quite a significant event for native foods in Australia and attended by the ANFIL Board and some key industry stakeholders. It was certainly a fantastic opportunity to meet new people and renew old friendships within the industry. The spirit of co-operation and genuine commitment towards developing our industry professionally was very evident. It is now important that the Native Food 5 Year Draft R & D Plan (distributed with this Bulletin) is considered and comment is passed on to Alison Saunders of RIRDC.

**Flavour descriptors**, getting the terminology right, and further food safety testing. Here's your chance to contribute your thoughts and I urge you to respond to our call for suggestions of species to be included by emailing ANFIL Director Sibylla Hess-Buschmann at [sibylla@anfil.org.au](mailto:sibylla@anfil.org.au).

Another sizeable project undertaken recently was to prepare and submit an **Industry Stocktakes Funding**

**Application** to DAFF. If we are successful in getting this grant, it could really have an impact on us all, achieving a far greater understanding of where we are as an industry, where we need to go and getting there successfully. Stay tuned for further updates on that one.

This brings me to ANFIL's inaugural **Annual General Meeting (AGM) on the 15th Nov**. Due to the ease of getting cost effective interstate flights we have decided on a venue an hour's drive south from Coolangatta in the Gold Coast. Members will receive their invitation to attend the AGM and related workshop shortly. **Join ANFIL today so you can have your say!**

The FSANZ update below announces the **inclusion of Ribberies and Davidson Plums** as traditional foods.

Other exciting developments are the finalisation of **our new Logo** and commencement of our own web design. We hope you like the results.

ANFIL is also delighted to announce the appointment of a **new board member**, Rus Glover of Woolgoolga Rainforest products near Coffs Harbour in NSW. The current directors have been putting in a huge effort in many ways, (all voluntary), and the extra pair of experienced hands will be very welcome. We hope to see more

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#### SPECIAL Supplement... Draft R & D Strategy

nominations for the board come forward at the AGM of course.

If you had not seen or heard, some **outstanding industry news** that achieved some great international press coverage, courtesy of CSIRO's test results on antioxidant studies on a number of native foods. Check out the link below! This is a real shot in the arm for us, now we must work hard together to harness the potential of these findings.

As we "spring" towards some warmer weather, I know the directors are keen to re-convene near the Gold Coast again to share with you in shaping the future of our fantastic flora !!

Yours sincerely,  
Andrew Fielke  
Interim Chairman

### **The first Annual General Meeting of ANFIL**

The Board has resolved that the first Annual General Meeting (AGM) of Australian Native Food Industry Limited will be held on Thursday 15 November 2007. We strongly encourage all current members to attend our first AGM. We need a quorum of at least 10 current Members to hold our first AGM. Note that if you become a member between now and the AGM, you are eligible to attend the AGM.

If you are a current member of the Company, you will receive your formal First Annual General Meeting – Notice of Meeting by email under separate cover. Current members will also receive a nomination form enabling you to nominate a current member (including yourself) for the position of director.

There are up to 9 Director roles available:

- (a) one for each of the Regions:
  - (i) Queensland
  - (ii) New South Wales and the Australian Capital Territory
  - (iii) Victoria
  - (iv) Tasmania
  - (v) South Australia and the Northern Territory; and
  - (vi) Western Australia
- (b) as well as 3 more for those who obtain the highest number of votes irrespective of Region.

Note that if there is no candidate from a Region, then that position will be filled by a person from another Region who has the next highest number of votes after all Regional positions are filled.

If you are a member and want to ensure that your region is represented, we strongly encourage you to give consideration to nominating a current member.

After nominations close, if the number of nominates is equal to or less than positions available, no ballot is required and they will be declared elected at the AGM. If more nominations than positions available are received, then a ballot of current members will be conducted before the AGM, with the results announced at the AGM.

### **The RIRDC Research Project**

The internal Food Standards Australia and New Zealand (FSANZ) Novel Foods Reference Group (NFRG) has considered whether Davidson Plum, *Davidsonia ssp* and Riberry, *Syzygium luehmannii* 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 :

1. the composition or structure of the product;
2. the level of undesirable substances in the product;
3. known potential for adverse effects in humans;
4. traditional preparations and cooking techniques; and
5. patterns and levels of consumption of the product.”

On the basis of information available to FSANZ, *Davidsonia ssp* and *Syzygium luehmannii* would not be regarded as a non-traditional food for the purposes of the Standard. Davidson Plum and *Riberry* appear to have a tradition of use as a fruit and also appears to have been available (in this context) in Australia and New Zealand for a number years. *Davidsonia ssp* and *Syzygium luehmannii* 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.

#### **From the RIRDC Project Manager**

A draft document has recently been prepared with the ANFIL board, industry stakeholders and RIRDC to develop Native Foods Research & Development Priorities and Strategies for the next five years. To further extend the consultation with industry we now invite the whole of industry to respond to this document. The report is being distributed with this Information Bulletin and responses should be directed to myself, Alison Saunders **before 30<sup>th</sup> of September 2007**.

Email: [Alison.saunders@rirdc.gov.au](mailto:Alison.saunders@rirdc.gov.au), or phone: 02 6271 4124. I will then incorporate suggestions with the aim of releasing/launching the final report at the Inaugural ANFIL Annual General Meeting being planned for 15 November this year. Particular input is required from industry in the areas marked in red (eg tables 2.1 and 4.1). RIRDC encourages industry responses to these priorities and strategies as our intention is to facilitate R&D that best meets your more immediate and strategic needs.

The funding round for 2008/2009 opened this weekend so I encourage anyone interested in submitting a proposal to view our new "Doing Business with RIRDC" report which should guide new applicants. The report is available on the RIRDC website:

<http://www.rirdc.gov.au/business/DoingBusinessWithRIRDC-WEB-2007.pdf>

Applications close on the **21st September 2007**.

Alison Saunders

## 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.

## Please Tell us....

ANFIL members have identified the need for further research for commercially available native food ingredients and we seek your input:

**First:** The intention is to create a specific flavour and aroma profile for commercially traded native foods and to develop an authentic lexicon as part of a descriptive language to differentiate our foods from other non-native food descriptors.

We are asking you to tell us the native foods you would like to be included in the study.

**Second:** Some native food plant ingredients were not part of the Hegarty *et al* study: "Food Safety of Australian Plant Bushfoods", but have since entered the market in commercial quantities.

Please send us your list of native foods used that need a review and testing to assure quality food safety characteristics.

Forward your suggestions to Sibylla Hess-Buschmann by email to [sibylla@anfil.org.au](mailto:sibylla@anfil.org.au) or fax to 02 6689 7565

## **World-beating levels of Antioxidants in Native Fruits – A recent report**

Research recently published by Michael Nezel and his colleagues in *Innovative Food Science and Emerging Technologies* (Vol. 8, Issue 3, Sept. 2007, pp 339 – 346) shows the exciting potential of a number of Australian native food plants as sources of bioactive phytochemicals – in this case antioxidants and phenolic compounds proven to offer nutritional and health benefits.

Twelve native Australian fruits were compared with the ‘industry standard’ Blueberries, for several beneficial nutritional properties – antioxidant capacity and the presence of phenolic compounds, anthocyanins and ascorbic acid.

Five of these fruits (Muntries, Native Pepper, Kakadu and Burdekin Plums and Cedar Bay Cherry) proved to have three to fivefold higher antioxidant capacity

and six of them (Burdekin, Kakadu and Illawarra Plums, Muntries, Native pepper, and Cedar Bay cherry) contained between 2.5 and 4 times more phenolics than blueberries.

Kakadu Plum was identified as the richest source of ascorbic acid, containing 938 times as much as the control blueberries!!

The work suggests that there could be huge potential benefits for the functional food industry in using some of our native fruits as functional ingredients. It concludes that further investigation of other phenolic compounds, and the clinical testing of the bioactivity of these fruits is in progress.

You can pick up the story from the CSIRO’s press release found at <http://www.csiro.au/news/ps3ax.html>.

or from ABC Channel 2’s 7.30

Report on

<http://www.abc.net.au/7.30/content/2007/s2025147.htm>

We watch and wait with interest!



Photo Burdekin Plum....high in antioxidants

