



Information Bulletin No 5 Autumn 2008

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

It is with anticipation of a great year ahead for our industry that I welcome you to our first bulletin for 2008.

After a quiet January for the board, the activity picked up in February with the establishment of a Research Committee (Sibylla Hess-Buschmann, Rus Glover and Chris Read). They had immediate success in negotiations with the Rural Industries Research and Development Corporation (RIRDC) in gaining a valuable extension of our research project. The committee further met with researchers to establish a list of recommended projects in line with our 5 Year Research and Development (R & D) Plan. Further details are below in the R & D report.

Lindsay Boyd, our Director overseeing the web site construction, reports that good progress is being made and we are looking forward to launching this very important tool for our organisation soon. We will let all members know when www.anfil.org.au is "live" of course.

Late February also saw the **Victorian Bush Foods Summit** held in Melbourne. The very successful day was preceded by a Native Foods Showcase on the Sunday in The Atrium at Federation Square with a number of stalls selling or exhibiting products and services and a number of entertaining Cooking Demonstrations which wowed the quite large audiences. This event complemented the "Taste of Slow Foods" Fair on the banks of the Yarra very well!

The actual Summit on the Monday was a "sell out" success, with some latecomers unfortunately missing out on a place. A number of very informative sessions on a variety of species during the morning were excellent, with people enjoying the chef/food user and the growers' perspectives being presented together.

Other highlights included Isabella Konczak's extremely interesting presentation on the scientific research outcomes to date on some species. I personally have never witnessed such excitement and applause for a technical scientific presentation before. Another high point was Chris Mara's opening announcement of a \$25,000 contribution to ANFIL's R & D from the Coles Indigenous Food Fund (CIFF) along with \$25,000 more if we in the industry can match it!!!

What an amazing start to our R & D program for 2008. A huge thanks to Chris and the CIFF and also a big "pat on the back" to the organisers of the Summit and all of the excellent presenters involved. It was truly a great day for the industry and will set a high standard for ANFIL to follow for future national events. For those who missed out on the day, the program is available on our "default" web site <http://www.cse.csiro.au/research/nativefoods/development/board.htm>.

Please enjoy the other news items below from various board members and we look forward to the industry taking some big steps forward this year with your continued and strengthened support !!!

Andrew Fielke
Chairperson

Research Update

Native Food Research Program : 2008-9

ANFIL has been working closely with RIRDC to develop a package of research initiatives designed to help all of us become more informed and professional as we go about the business of promoting and growing our markets. The projects listed below are to be tackled in the forthcoming year.

We have obtained substantial funding commitment from RIRDC to the program, but this work, and the support we have obtained, depend on financial and intellectual commitment by industry participants to the program.

Consider the importance of a progressive research program to your business plan and think carefully about making a financial contribution for which you may be able to claim a deduction - check with your accountant

We will be writing to all members shortly to invite them to do just that!

Project 1. Preparing the native food industry for national and global challenges

ANFIL will continue to research and prepare background material for regulatory authorities to consider for recognition of more native food species.

This research has already enabled a number of species to achieve recognition by the Australian regulator Food Standards Australia and New Zealand (FSANZ), which in turn improves the prospects for acceptance in the European Union (EU) and the United States (US). We already have a large dossier of references and data for submission to the international Codex Alimentarius and the relevant European Union committee.

The regulatory process in the EU, the US and even in Australia is quite slow and deliberate and it is absolutely important that the industry be well prepared and well represented in the committees responsible for these very important decisions.

The work will tackle the main species, (based on either volume traded or the availability of scientific and historical data) moving as many as possible into the traditional context over the course of the project.

Project 2. Development of Native Food Profiles (Website Fact Sheets)

ANFIL will develop a library of Fact Sheets relating initially to each of the 10 main native food crops, consolidating past and future research projects which will be available on the ANFIL website and updated as more information and data comes to hand.

Industry participants will help with 'data mining' in small working groups, developing the background for each sheet and researchers will add technical and scientific detail as research progresses.

The fact sheets will provide production, marketing and promotional support covering:

- Standardised names and descriptions, images
- A snapshot of the supply chain
- Aroma/flavour descriptors
- Nutritional/anti-nutritive information
- Special properties, health benefits etc
- How to store (best practice)
- Regulatory, food standards and export issues
- Chef/Recipe/Usage suggestions

Project 3. Develop Nutritional and Food Safety Profiles

To comply with national and international food standards producers must support their products with sound scientific information about their nutritional and potentially anti-nutritive properties. This project will first establish what gaps in the available data need to be addressed in order to meet the requirements of FSANZ.

A project officer will collate all available data and arrange for product to be supplied to testing laboratories. The number of samples required will

reflect the range of commercial species/ chemotypes and varieties currently traded.

This data can then be used to inform international standards for the products, and to support application to international regulatory authorities. It will also be incorporated into the website resource (Project 2).

Project 4. Development of aroma flavour descriptions for Australian native foods

One of the difficulties encountered in the industry is the wide diversity of descriptions used to characterise our products.

This project will involve a professional panel of taste and aroma experts who will review each of the main products and develop flavour and aroma profiles, using recognised and authenticated terminology appropriate to the genre.

The initial phase will combine efforts with a current study which is assessing some 17 native flavour ingredients in combination with Australian seafood products.

Further work involving both pure ingredients and formulations, will provide a clear, useful means of characterising our products for chefs, formulators, food technologists and flavour experts. Again, the outcomes of this project will be incorporated into Project 2.

Project 5. Health Benefits Part A Exploration

This project will support continuation of the Food Science Australia work which last year drew positive attention to the industry by publishing startling results showing very high levels of beneficial compounds in several native food products.

The top ten products will be the focus of attention, and researcher (Dr. Izabela Konczak) will be looking at antioxidant activity, anticancer and antidiabetic properties and bioavailability. The work will be publicised through scientific publication and conference presentation and the key findings incorporated into the fact sheets (Project 2).

6. Other projects for future (Year 2/3)

ANFIL plans further work in the next two to three years on storage and shelf life parameters for native foods, assessing the impacts of various processing techniques and packaging solutions.

A second phase of the Health Benefits work (Project 5) will look at incorporating native food ingredients into the diet - how they can be seen as healthy, positive ingredients. Part of this work will look at mapping consumer preferences and attitudes to native food products.

Notice of a Forum

The Queensland Department of Tourism, Regional Development and Industry has announced the Fifth Reconciliation Business Forum. This is an annual event bringing together community, business and other interests with a focus on indigenous enterprise opportunities.

This year will feature a workshop session on Queensland's indigenous bush foods industry. The panel addressing this area includes two members of ANFIL: Sabine Wienand, current Director and Queensland representative and Doug Brownlow, founding Director.

It will be held in the Brisbane Convention and Exhibition Centre, South Brisbane. It runs from 8.45 am to 5.00 pm. Conference entry is free with morning tea and lunch provided. Registration must be completed by Friday 2 May.

More information on the day's program and on line registration is available on the website at <http://www.vision6.com.au/em/message/email/view.php?u=7801&id=292995>

Strong Interest by Indigenous Native Food Growers

Following the ABC Landline segment aired in December last year, which showed the Outback Pride Native Food projects at Mimili and Amata in the APY Lands (far north west SA), a large number of Indigenous groups around Australia have approached Mike & Gayle Quarmby re the possible development of Native Food Production Enterprises on their community lands.

Naturally, there is a lot of work to be done before these projects could become a reality. Areas such as commercially viable species selections for the locality, as well as climate, soil, water, workforce, infrastructure, transport and of course funding and administrative issues which would have to be evaluated. These issues can all be quite daunting but it is surprising how they can be addressed if the community is fully committed to the project.

Mike & Gayle feel positive about the progress made in the active involvement of Australian indigenous Groups in the Australian Native Food Industry and look forward to significant growth in the development of this important part of the industry . It is vital that through strong involvement by Indigenous Australians in the Native Food Industry, there is fundamental recognition of their traditional uses and knowledge of Australian Native Foods.

The benefits to communities are significant, not only in job creation and career pathway development but also community health, particularly where children

are actively consuming the nutritious native foods on a daily basis. This has proven to be very successful in the remote communities currently involved in the project .



Children from the Amata community checking the bush tomato crop.

The following communities have expressed interest in the past three months towards developing native food projects:-

Mutitjulu (NT), Narromine (NSW), Jarlmadangah Burru, Kimberly (WA), Colebrook Community (Quorn SA), Wiluna Community (WA), Newman Community (WA), yuwaalraay People Narran River NSW), Stepping Up Program (NSW), Warren Aboriginal Corp (NSW), John Liddle & Family (Alice Springs NT), Elcho Island (NT), Barkandji – Mildura (VIC), Balkanu (Qld), Thankakali (NSW).

The landline program can be accessed and viewed at <http://www.abc.net.au:80/landline/content/2006/s2110762.htm>

(Editor's note: Mike Quarmby is a Director of ANFIL).

From the Membership Officer

Firstly, a warm welcome to our new members:

- Rodney Horner from Alice Springs
- Mathew Koop, Ni Ni Well from Elwood in Victoria
- Jenny Cleary, Desert Knowledge CRC in Port Augusta.

Membership is growing fast with over 50 members and several to be approved at the next Directors meeting.

Renewal of membership is currently underway with membership to be renewed to 30th June 2009 to align with the financial year. Renewal forms have been posted out and an early return will be appreciated.

Please direct all membership inquiries to Rus Glover, ANFIL Membership Officer:

Email: membership@anfil.org.au

Telephone: 0419 607 075 or 02 6656 2338



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membership@anfil.org.au
Telephone: 0419 607 075 or 02 6656 2338

Membership Application Form

I wish to apply for membership of Australian Native Food Industry Limited ("ANFIL"). My details are:

- Member Type Organisational - For-Profit
 Individual - Not-For-Profit
 Supporting

Full Name

ABN/ACN
(if applicable)

Nominated Representative
(One individual only. Please attach a letter of authority from your Organisation to verify its decision to apply for membership as well nominate you as their representative)

Email

Address

Town/Suburb

State Postcode

Telephone Area Code

Facsimile Area Code

Website

- Member Category Grower Processor/Producer Marketer
 Retailer Researcher/Student Other

- Attached Cheque or money order for \$AUD150.00 (inc GST)
(made out to Australian Native Food Industry Limited)

I agree to be bound by the rules of ANFIL which are contained in its Constitution of 12 December 2006, including as amended from time to time. A copy of this document has been made available to me electronically. I understand that my membership details will be publicly available.

- I require ANFIL to forward a tax invoice.

.....
Signed Date
Please print, complete & post with cheque/money order to the above address

Note: Membership applications are considered at board meetings which are generally held monthly. Application forms not completed correctly or not accompanied by any requested documentation will not be accepted.