



Information Bulletin No 7 Spring 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

Welcome to our Spring bulletin for 2008. It's really pleasing to see the progress made in our industry as the year unfolds. There are great inroads being made by the research committee in a number of areas, outlined below in their research report.

A big thank you

for those that have contributed, those that have missed sending their information in can still do so within the next two weeks. The most relevant and up to date information is critical to shaping our industry !!

The board is also beginning to look at ways to promote our industry and our fantastic ingredients through the media, and getting them entrenched into the TAFE and Education systems, a long-term strategy to get young Australians to work more with these foods. The Species Profiles and Flavour Lexicons will be invaluable tools for this in the future.

Great News -

FSANZ Novel Food Committee has reviewed lemon aspen and desert limes and they do not fit non-traditional or novel definition as they have a demonstrate history of use in the wider Australian community...

The board would like to thank Jock Douglas who drummed up many ancient recipes by going on the ABC and got a tremendous response.

Fancy a trip to sunny Brisbane !!?

I am delighted to announce that our AGM will be held in Brisbane at the

*Board Conference Room,
DPI&F Innovative Food Technologies
Facility,
19 Hercules Street, Hamilton, QLD
on*

Monday 17th November 2008

The board is planning a superb dinner the Sunday night before at the highly regarded Brett's Wharf Restaurant on the river. Following the formal AGM (for members only) on the Monday morning, there will be a number of very informative sessions presented by various experts. The full program and costings are being finalized now, and will be sent out soon as a separate circular to all on our mailing list. The official AGM Notice and Nomination form for directors are also included below.

I urge you all to attend, this will be a stand out event to meet, network, contribute and learn !!!

We need more members as well, please encourage all those who you are in contact with in our industry to join. I look forward to seeing as many of you as possible in Brisbane.

Happy reading.



Quandong

Research Update

The research committee has been kept busy pursuing the components of the Research Plan. We've signed onto a CSIRO project, endorsed a QDPI application to DAFF, developed strategies and begun gathering information for the Native Food Profiles, arranged sample supplies for the Queensland Seafood Project, supported development of the ANFIL Website and work continues on the review and presentation of native food data to FSANZ.

Project 1: Preparing the Native Food Industry for National and International Challenges.

Sibylla Hess-Buschmann, our research officer has continued her work presenting native food species to the FSANZ Novel Food Committee for assessment.

The committee discussed Kakadu Plum and Sweet Quandong fruit at its July 9 meeting. The procedure is two stage – first determine whether the food is non-traditional, then, if it is non-traditional, is an assessment of public health and safety is required?

For these two species, the good news is that with respect to the first question, the committee decided both species could not be considered non-traditional since they both have a history of consumption in Australia. This means that they won't need to be subjected to the more complex assessment of 'Novel Food' status.

The next two species, currently under review, are Lemon Aspen and Desert Limes.

Sibylla continues to maintain a dialogue with the European Herb Industry Association, keeping up to date with developments in that jurisdiction, and will be travelling to a conference in Germany later in the year.

Project 2. Development of Native Food Profiles

The research committee has developed a strategy to gather information for this project. We are currently asking members and other participants in the industry to contribute as they are able, to the profiles of each of our top twelve species and an additional four secondary' species. Much of the basic data for these profiles has already been gathered, either through current and past research projects or on the profiles on the old CSIRO site and we're arranging further analyses to fill in the gaps. The committee has sent out a request to members for input on topics like knowledge of history of use, flavour descriptors and typical applications. This will all be consolidated onto the 'Flavour of the Month' feature to be published on the ANFIL website, one species at a time, building up a comprehensive resource for the benefit of all ANFIL members.

Project 3. Develop Nutritional and Food Safety Profiles

The research committee has reviewed current published and commercially available nutritional, energy and mineral analysis, and identified those species for which further data is required. Analyses will be conducted on commercially typical samples of each of the top twelve species, and the results collated and included in the flavour profile publications.

Project 4. Development of Aroma / Flavour Descriptors for Australian Native Foods

Following from the report from **Dr Yasmina Sultanbawa** in the last bulletin, we can report that she has obtained samples of each of the selected species and work is underway on assessing the potential of the products to provide functional and flavour benefits.

The Innovative Food Technologies group of QDPI have also applied to DAFF's Young Innovators and Scientists Awards

program for a separate, but related, project to develop a 'Flavour Lexicon' for the key native food species.

This will involve the development, in collaboration with the food service sector, of a concise list of attributes to describe the unique flavours and aromas of a range of native food products. Similar to the white wine flavour wheel, the native foods lexicon would be used by both producers and native food users to develop a consistent vocabulary in promotion of the flavours of native Australian foods and products.

The committee is presently considering the best way to address this question, pending the outcome of the application and is preparing an alternative strategy in case the application is unsuccessful.

Project 5. Health Benefits Part A: Exploration.

The committee has approved commencement of a project with CSIRO (Food Science Australia) to continue the health benefits work of **Dr Izabela Konzjak**, particularly the identification and characterisation of the bioactive constituents of the main species, focussing mainly on procedures and constituents with maximum value from the marketing and functionality point of view. Dr Konzjak has already begun working on identifying potential physiological activity and bioactivity in human cell lines, confining the investigation to ten species in the first round.

Terra Madre 2008

Imagine 6,500 farmers, livestock breeders, fisherfolk, artisan food producers, cooks & chefs from 130 countries around the world—all in one place for five days! The logistics - even the simultaneous translation requirements - simply boggle the mind.

This is exactly what will be happening from 23-27 October 2008 in Torino (Turin), Italy at the 3rd Terra Madre International Conference of Food

Communities. ANFIL Director and Queensland native fruit producer **Martha Shepherd** will be attending as part of a 34-strong Australian delegation this year.

First staged in 2004, Terra Madre, organised by the Italian government, City of Torino and Slow Food, provides a worldwide forum and 'network of networks' for discussing the future of food. In 2006, ANFIL members **Jock & Mina Douglas** of Australian Desert Limes in Roma QLD participated, so there has been early involvement by the Australian native food industry in this ground-breaking world food event.

From the Membership Officer

Still a few members who haven't renewed their membership yet and time is running out with our Annual General Meeting coming up fast. If you have a change in email address or any other details please let us know at membership@anfil.org.au

Welcome to a new member, the crew at **Renmark High School** in Renmark, SA.

They are establishing a Native Bush Tucker Garden to assist in the retention of Aboriginal students at the school. This type of membership is very welcome as ANFIL supports these types of activities.

Cheers,
Rus

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Fruits On Bark

