





## VISION

To be Australia's leading centre of excellence in research and capacity building leadership across the uniquely Australian food value chain.

## MISSION

Work in partnership with Indigenous communities and other stakeholders to create sustainable food production systems through provision of research-based training, building future research and industry leaders across the Uniquely Australian Food value chain.

ARC Industrial Transformation Training Centre for Uniquely Australian Foods

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## Director's Report

It gives me great pleasure to write the second report for the Australian Research Council Industrial Transformation Training Centre for Uniquely Australian Foods.

Looking at the UN Sustainable Development Goals report for 2020, I was concerned when I read that food insecurity was on the rise from 22.4% in 2014 to 25.9% in 2019 and this situation has exacerbated with the pandemic, in addition to other contributing factors such as climate change, conflict, and pest attacks. It made me realise the importance of training future research leaders to work with vulnerable populations to build sustainable food production systems to address these global food and nutrition security needs. Towards this end, despite the pandemic, our staff and students have successfully collaborated with our different stakeholders, contributed to knowledge in this space, and achieved all of the key performance indicators for the Training Centre, except for the ones that required travel. We have had very positive feedback from the ARC regarding our achievements in 2020 and I want to thank each one of you who have contributed to this success. However, as we all know there is always room for improvement, and we listen to all our stakeholders and do our best to incorporate their valuable suggestions and requests to make sure everyone is served.



In 2020 there were many highlights, including the scholarships and awards our students received and the achievement of their different milestones while pursuing their PhD. The appointment of Professor Henrietta Marrie as an Honorary Professor at QAAFI/UQ and her accepting the role of Chair of the Indigenous Advisory Group has greatly strengthened the capacity of the Training Centre. The appointment of Madonna Thomson as Chair of the Indigenous Enterprise Group has greatly supported the activities of the enterprise group. Having two great role models like Henrietta and Madonna in our Training Centre has hugely benefited our staff and students. It is a privilege for me to work with both Henrietta and Madonna and on behalf of the Training Centre thank you both for your generosity in sharing your knowledge.

Another highlight of the Training Centre was the potential to use green plum (*Buchanania obovata*) as a native fruit for diet diversification based on the nutritional information and high folates. This has the possibility of opening new markets for the Indigenous communities who wild harvest this fruit in East Arnhem Land and Delye Outstation in the Northern Territory. The impact of the research included national media coverage to a potential audience of 1,481,297 to the value of \$2,177,699.

Even though the pandemic delayed our recruitment of students, I am glad to say that we have all our students on board and are expecting the last four PhD students to join us in 2021.

I would like to thank all the people involved in making the second year of running the Training Centre such a remarkable success. We could not have achieved our goals without the support of the ARC, The University of Queensland, Queensland Alliance for Agriculture and Food Innovation (QAAFI), Chief Investigators, Partner Investigators, Indigenous Partners, HDR students, Postdoctoral Researchers and Administrative staff.

**Professor Yasmina Sultanbawa**

**Centre Director, ARC Training Centre for Uniquely Australian Foods**



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## 1. PROJECT TEAM

### Chief Investigators

Prof Yasmina Sultanbawa  
Prof Janeen Baxter  
Dr Allison Fish  
Prof Mike Gidley  
Dr Michael Netzel  
Prof Brad Sherman  
Assoc Prof Heather Smyth  
Prof Jason Stokes

The University of Queensland  
The University of Queensland  
The University of Queensland  
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The University of Queensland  
The University of Queensland

### Centre Administration

Carol Ballard  
Sophie Ader  
Emma Hassall

The University of Queensland  
The University of Queensland  
The University of Queensland

### Partner Investigators

Mr Russell Glover  
Dr Emily Grace  
Ms Sarah Hickey  
Ms Roslyn Newbound  
Mr Scott Powell  
Ms Ann Shanley  
Dr Pia Winberg

Australian Native Food and Botanicals  
BeelInventive Pty Ltd  
Karen Sheldon Catering  
Accuratus Pty Ltd  
Australian Native Products  
Kindred Spirits Enterprises Limited  
Venus Shell Systems Pty Ltd

### International Collaborators

Prof Stan Kubow  
Prof Michael Rychlik  
Prof Philippe Schmitt-Kopplin  
Prof Dharini Sivakumar

McGill University, Canada  
Technical University of Munich, Germany  
Hermholtz Centre Munich, Germany  
Tshwane University of Technology, South Africa

### Postdoctoral Research Fellows

Dr Kamalesh Adhikari  
Dr Bernadine Flanagan  
Dr Sandra Olarte Mantilla  
Dr Gabi Netzel  
Dr Anh Phan  
Dr Barbara Williams

The University of Queensland  
The University of Queensland  
The University of Queensland  
The University of Queensland  
The University of Queensland  
The University of Queensland

### HDR Students

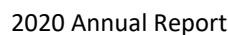
Gengning Chen  
Sera Susan Jacob  
Nolana Lynch  
Jaqueline Moura Nadolny  
Sukirtha Srivarathan  
Saskia Urlass

The University of Queensland  
The University of Queensland  
The University of Queensland  
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The University of Queensland  
The University of Queensland

### Associate Investigators

Assoc Prof Daniel Cazzolino  
Prof Louwrens Hoffman

The University of Queensland  
The University of Queensland

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## **2. OUR PARTNERS**

Australian Research Council

Accuratus Pty Ltd

Australian Native Food and Botanicals

Australian Native Products

BeelInventive Pty Ltd

Karen Sheldon Catering

Kindred Spirits Enterprises Limited

Venus Shell Systems Pty Ltd

The University of Queensland



### **3. HIGHLIGHTS/ACHIEVEMENTS**

#### **Henrietta Marrie AM Joins Training Centre**

Henrietta Marrie AM joined the Training Centre as a member of the Indigenous Advisory Group in 2020. Henrietta was awarded an Honorary Professorship at UQ in 2020. Henrietta is an Elder of the Gimuy-Walubara Yidinji people, Traditional Owners of the land on which the City of Cairns now stands. She is an Indigenous rights activist and expert in Indigenous intellectual and cultural property and heritage, and will play a leading role in driving the Australian native foods industry forward in her advisory role with the Training Centre. See article posted on the Training Centre website: <https://qaafi.uq.edu.au/article/2021/02/indigenous-heritage-and-biodiversity-expert-help-lead-australia's-bush-foods-industry>.

#### **2020 Annual Workshop – 29-30 October**

This virtual workshop was held over 2 days and was attended by: Chief Investigators; Partner Investigators; International Collaborators; HDR students; Postdoctoral Researchers; Indigenous Community; and External Stakeholders. The workshop agenda included: presentations by HDR students, Postdoctoral Researchers, Indigenous Community members and Partner Organisations, as well as updates by the Centre Director and Deputy Director. This was the first major 'virtual' event held by the Training Centre and was organised by our Postdoctoral Researchers led by Dr Anh Dao Thi Phan. The event was well organised and well received by all of the Training Centre's members and external stakeholders in attendance.

#### **Scholarships Awarded**

Three of the Training Centre's HDR students, Sera Susan Jacob, Jaqueline Moura Nadolny and Saskia Urlass were awarded *2020 Global Change Scholarships* to the value of \$5,000 each. Oladipupo Adiamo, PhD student associated with the Training Centre working on "Functional and Bioactive Properties of Proteins from Australian Acacia seed species", received a Postgraduate Studentship to assist in fulfilling the work experience component of his PhD thesis to the value of \$14,000 per year for 3 years (\$42,000 in total).





## 4. RESEARCH PROGRAMS

### 1. Native Honey

**Project Title:** Quality of Australian honey from native botanicals using novel harvesting technologies

**Project Leader:** Assoc Prof Heather Smyth

**Partner Investigator:** Dr Emily Grace, BeelInventive Pty Ltd

**HDR Student:** Mr Nicola Tandurella (due to commence in April 2021)

**Advisor:** Assoc Prof Heather Smyth

This project focuses on defining marketing opportunities and sensory quality for honey derived from native flora in partnership with BeelInventive. The targets are to identify which species benefit from proprietary extraction methods, explore new technologies for shelf life and storage to maintain quality, and determine a marketing strategy for products.

HDR student, Mr Nicola Tandurella (Italian national), has experienced a (~1 year) delayed start date due to COVID-related travel restrictions. Mr Tandurella is due to arrive in Australia and begin his project in April 2021. To complement this study, honours student, Mr James Lian, will commence a project in the honey area in February 2021 looking at the *thixotropic properties of Australian jelly bush honeys*.

In 2020, CI Smyth and PI Grace published preliminary work on this project:

Grace, Emily, Olarte Mantilla, Sandra, Sunarharum, Wenny Bektı, Ong, Cheng Mun, Waanders, Jennifer, D'Arcy, Bruce Robert and Smyth, Heather Eunice (2020). 'Sensory properties of yellow pea and macadamia honeys from conventional and flow hive extraction methods'. *Journal of the Science of Food and Agriculture*, 100 (5) jsfa.10221, 2027-2034. doi: 10.1002/jsfa.10221.

### 2. Native Herbs and Spices

**Project title:** Nutritional quality and functionality of selected Australian native herbs and spices

**Project Leader:** Dr Michael Netzel

**Partner Investigators/Industry Partner:** Ms Ann Shanley, Kindred Spirits Enterprises Ltd, Mr Rus Glover, ANFAB and Mr Bruno Dann, Twin Lakes Cultural & Conservation Park

**HDR Student:** Ms Sukirtha Srivarathan (commenced 12 May 2019)

**Advisors:** Dr Michael Netzel, Prof Yasmina Sultanbawa, Dr Olivia Wright, Dr Anh Dao Thi Phan and Mr Bruno Dann (Twin Lakes cultural Park)

This project focuses on the nutritional quality and functionality of selected Australian native herbs and spices and, in particular, will focus on toxicological risks associated with salt bush (*Atriplex* spp.), samphire (*Tecticornia* spp.) and sea blite (*Suaeda* spp.). The target is to identify sufficiently promising indicators of consumer value and safety that one or more business road maps can be generated.

HDR student, Sukirtha Srivarathan, has been with the project since commencement on 12 May 2019 and is making very good progress. She has passed her PhD confirmation milestone in April 2020, has attended and presented at five national and international conferences in 2020, and has published her first research paper in 'Frontiers in Nutrition' (IF: 3.365). A highlight was her invitation to give a 'Lightning Talk' at the 2020 National Science Week at the Health & Food Sciences Precinct, Coopers Plains, QLD.



### 3. Native Fruits

**Project Title:** Nutrition quality and food functionality of *Pleiogynium Timoriense* (Burdekin plum)

**Project Leader:** Prof Yasmina Sultanbawa

**Industry Partner:** Ms Janine Gertz, Gugu Badhun Aboriginal Corporation

**HDR Student:** Ms Gengning Chen (commenced on 1 October 2020)

**Advisors:** Prof Yasmina Sultanbawa, Dr Kamalesh Adhikari, Dr Michael Netzel, A/Prof Daniel Cozzolino and Dr Sandra Olarte

This project focuses on the chemical composition, nutritional quality and sensory properties of Burdekin Plum. The target is to assess stability during storage in terms of nutrition and composition so that suitable commercially viable products and market opportunities can be developed. This project has been divided into two sub-projects:

HDR student, Gengning Chen, is working with Gugu Badhun Aboriginal Corporation as the Indigenous research partner, Gengning has had several e-meetings with the Indigenous research partner and supervisory committee regarding her PhD project. Gengning has received ethics approval from UQ to work on her PhD project. She is working with Dr Kamalesh Adhikari and Ms Janine Gertz from Gugu Badhun Aboriginal Corporation on the research collaborative agreement and is planning to visit the community in Townsville in 2021. She has received samples of Burdekin plum to start her initial analysis on physico-chemical properties and nutritional quality. She has also attended several training sessions conducted by the training centre and the University of Queensland. Her PhD project is progressing well.

### 4. Native Nuts

**Project Leader:** Prof Jason Stokes

**Industry Partner:** Dr Odette Best, Wakgun clan of the Gorreng Gorreng, Boonthamurra and Kombumerri of Yugameh Nation

**HDR Student:** Ms Jaqueline Moura Nadolny (commenced 1 October 2019)

**Advisors:** Prof Jason Stokes and Dr Odette Best

This project focuses on the compositional and nutritional quality of bunya nuts. The target is to assess stability during storage in terms of nutrition and composition so that suitable commercially viable products and market opportunities can be developed with the overall goal to result in sustainable economic employment for Indigenous communities based on a value proposition developed for Australian native nuts (such as Bunya nuts).

HDR student, Jaqueline Moura Nadolny, commenced on 1 October 2019 and had her confirmation on 8 October 2020 with no delays. The project is on track and has not undergone any major changes in 2020. The outcomes of the project so far include the completion of the bunya nut compositional analysis, the characterisation of sensory attributes of the nuts in different forms, and characterisation of the properties of bunya nut flour prepared using different processing techniques. These are the subject for two drafted publications that are due for submission in March-April (to Agricultural and Food Chemistry journal and Food Research International journal). The student is also currently investigating the storage stability of the nuts, the effects of fermentation and the changes in texture caused by storage and different types of processing. The project has included two field visits in 2020 - Maleny (Bunya Dreaming Festival) and Bunya Mountains to collect Bunya nuts. The student has also been involved in delivering oral presentations at UQ, NZOZ Sensory Symposium and Nutrition Society of Australia Research Showcase, where she was awarded Best Student Presentation. The student is part of the 2020 UQ Global Change Scholars Program.



## 5. Native Seeds

**Project Leader:** Prof Mike Gidley

**Industry Partner:** Ms Sarah Hickey, Karen Sheldon Catering

**HDR Student:** Ms Sera Susan Jacob (commenced 1 April 2020)

**Advisors:** Prof Mike Gidley, Dr Barbara Williams and Ms Sarah Hickey (Karen Sheldon Catering)

This project focuses on developing knowledge and scientific evidence about native Northern Territory sourced wattle seeds in terms of health and nutritional value. The target is to have a clear guide on which varieties of wattle seed native to the Northern Territory contain important nutritional value and how to roast, grind, process and apply (in food systems) the different seeds to maximise potential health value in terms of human digestion/fermentation and uptake of bioactive and nutritional components.

HDR student, Sera Susan Jacob, was initially impacted by COVID restrictions with no laboratory access for about three months. Since July, the student has established several of the techniques that will be used in her project, such as in vitro digestion, dietary fibre and starch analysis using NMR spectroscopy and chemical techniques, as well as a range of microscopy methods. She has obtained different varieties of wattle seeds for preliminary analysis and has established a close working relationship with the industry partner (Karen Sheldon Catering), including an extended working visit (14-25 September 2020) to Alice Springs.

## 6. Native Seaweed

**Project Leader:** Prof Heather Smyth

**Industry Partner:** Dr Pia Winberg, Venus Shell Systems Pty Ltd

**HDR Student:** Ms Saskia Urlass (commenced 1 April 2020)

**Advisors:** Assoc Prof Heather Smyth and Prof Mark Turner

This project focuses on ingredients from native algae for the development of food products in partnership with Venus Shell Systems. The target is to define compositional and sensory properties of algal ingredients, to overcome barriers to product formulation, and identify new market opportunities and applications.

HDR student Saskia Urlass commenced in 2020. Due to a slight change in project focus, the advisory team for Ms Urlass was modified to CI Smyth and Prof Mark Turner, School of Agriculture and Food Sciences at the University of Queensland. This project is focussing on natural technologies (such as fermentation) to modify the functional properties of semi-processed seaweed protein in order to diversify food product development opportunities, making it more suitable for product inclusion. The project will focus on fermentation, flavour chemistry and sensory evaluation of model food systems and ultimately upscale to pilot scale processing and new food product development. Monthly meetings are held with PI Winberg, the student and advisors, and an industry placement has taken place (despite difficulty with border restrictions) for HDR student Ms Urlass at Venus Shell Systems on 2-9 November 2020.

A blog has been published on Saskia Urlass' industry placement at Venus Shell Systems, Bomaderry, NSW: *One week behind the scenes of PhycoHealth*, Saskia Urlass (17 Nov 2020).

## 7. Trade Mark Protection and Benefit Sharing

**Project title:** Access and Benefit Sharing for native foods

**Partner Investigators:** Ms Ann Shanley, Kindred Spirits Enterprises and Mr Rus Glover, ANFAB

**HDR Student:** Ms Sruthi Balaji (due to commence 1 January 2021)

**Advisors:** Prof Brad Sherman, Dr Allison Fish and Dr Kamalesh Adhikari



This project focuses on the regulation of the native Australian Food and Agribusiness sector. The target is to generate insight into the emerging domestic and export markets for native Australian plant products and to identify legally and socially appropriate business models for this industry.

Under this project, research was undertaken to assess the effectiveness of access and benefit sharing laws and to help stakeholders in the native foods industry develop best practice for the collection and use of native plants and foods. The focus was also to generate insights about regulatory requirements for the exportation of native foods and plants to Nagoya Protocol-compliant countries. A number of legal workshops to HDR students were delivered, legal guidelines on access and benefit sharing were developed, and a model contract for access and benefit sharing developed. Factsheets, policies, and procedures for working with Indigenous communities were developed and widely distributed and presentations on issues of the Nagoya Protocol and Australian access and benefit sharing laws were made in various international and national forums. The researchers on this project also provided advice and inputs to a number of Industry partners, scientists, government officials, and Indigenous communities, both nationally and internationally on ethical, technical and legal aspects of access and benefit sharing. Her PhD research is aimed at making a critical evaluation of the Nagoya Protocol. She will explore whether compliance with this international agreement will ensure better international market access for Australian native foods and plants.

## 8. Using Marks and Designations

**Project title:** Using marks and designations to build and sustain local food and agriculture

**Project Leader:** Dr Allison Fish

**Partner Investigators:** Ms Ann Shanley, Kindred Spirits Enterprises and Mr Rus Glover, ANFAB

**HDR Students:** Mr Chris Sauer and Ms Clare Wijngaarden

**Advisors:** Dr Allison Fish and Prof Brad Sherman and Prof Yasmina Sultanbawa (Mr Chris Sauer) and Assoc Prof Heather Smyth and Dr Kamalesh Adhikari (Ms Clare Wijngaarden)

This project focuses on the identification of a sustainable business model for development of the Kakadu plum sector and subsequent market value identification of prototype products. The target is to work with partner organisations and community members to design pathways for trade mark protection that can translate to the industry as a robust business solution.

As part of this project, preliminary research was undertaken on the use of trade marks to assist with the development of sustainable business models for the Australian native food industry. This included research on the use of Certification Marks for Australian native foods (focusing, in particular, on the question of Indigenous ownership of intellectual property). Planning was also undertaken to coordinate the work of two new HDR students: Mr Chris Sauer and Ms Clare Wijngaarden. Research was also undertaken on the role of certification marks in the protection of Indigenous ethnobotanical knowledge. The results of this research were written up in a forthcoming article. Due to COVID-19, Mr Chris Sauer is still waiting to come to Australia, but has started his literature review to study marks and designations issues for the Australian native foods industry. Ms Wijngaarden, who will join the Training Centre in January 2021 will work with her advisors (A/Prof Heather Smyth and Dr Kamalesh Adhikari) to study the Australian native foods market and marketing opportunities, including the development of marks and brands for native foods.

## 9. Market Insights for Australian Native Foods

**Project Leader:** Dr Heather Smyth

**Partner Investigators:** Ms Roslyn Newbound, Accuratus Pty Ltd and Mr Scott Powell, Australian Native Products

**HDR Student:** Ms Clare Wijngaarden (due to commence January 2021)



**Advisors:** Assoc Prof Heather Smyth and Dr Kamalesh Adhikari

This project focuses on understanding market value for Uniquely Australian Foods. The target is to utilise novel native food products as case studies for consumer and market research that will help to inform future branding efforts and business models in the Uniquely Australian Food space, both locally and internationally.

HDR student Clare Wijngaarden will commence in January 2021. Ms Wijngaarden will start her literature review and will focus on certification of Indigenous product branding in Australian as well as developing a project to gain market insights for Indigenous food products. Ms Wijngaarden will be involved in a number of meetings and interviews with various Indigenous enterprises aligned with the Training centre including Madonna Thompson (Jagera Daran) and Cate Cahill (Kaiyu Superfoods).

## **10. Social Factors and Indigenous Participation**

**Project Leader:** Prof Janeen Baxter

**Partner Investigator:** Ms Ann Shanley, Kindred Spirits Enterprises Limited

**HDR Student:** Ms Nolana Lynch (commenced 1 October 2020)

**Advisors:** Prof Janeen Baxter and Prof Yasmina Sultanbawa

This project focuses on the transformation of the Native food industry through value addition and development of branded products. The target is to explore how Indigenous communities achieve their self-identified aspirations for enterprise and livelihoods on their country, and how they are able to access the opportunities presented by the native botanicals industry.

HDR student, Nolana Lynch, commenced in October 2020. Nolana is currently developing her key research questions and identifying suitable stakeholders for intensive case study analyses. She aims to undertake 3 case studies that will highlight the critical social factors underlying development, maintenance and ongoing success of Indigenous led native foods businesses. The project is being undertaken in partnership with Kindred Spirits Enterprises. Nolana has completed a stakeholder map and is currently working on a timeline of key historical developments in the native food industry. We have held a number of meetings with Ann Shanley from Kindred Spirits Enterprises and other experts to begin to identify appropriate case study sites. Nolana is also working on her ethics application and has undertaken a number of UQ professional development training courses. Nolana is on track to undergo her confirmation milestone in the second half of 2021.

## **11. Project title: A bioeconomic model for valuing the unique biodiversity of wild harvested Australian native food products for commercial markets**

**Project Leader:** A/Prof Daniel Cozzolino

**Partner Investigator:** Ms Ann Shanley, Kindred Spirits Enterprises

**HDR Student:** Ms Gayathri Rajagopal (due to commence 1 January 2021)

**Advisors:** Assoc Prof Daniel Cozzolino, A/Prof Heather Smyth, Dr Ammar Abdul Aziz and Prof Yasmina Sultanbawa

HDR student, Gayathri Rajagopal, will join the Training Centre on 1 January 2021. It is planned that she will arrange several e-meetings with the Partner Organisation, Kindred Spirits Enterprises, to introduce her to several Indigenous communities to understand the type of native food enterprises that are already operational and aspirations of the community for future developments in the native food sector. Ms Rajagopal will select a community as a case study to develop a bioeconomic model for wild harvested native foods. She will also seek ethics approval from UQ to work on her PhD project.



## 5. PUBLICATIONS

### 5.1 Books

1. **Netzel, Michael E. and Sultanbawa, Yasmina** (eds.) (2020). *Foods of plant origin*. Basel, Switzerland: MDPI. doi: 10.3390/books978-3-03928-567-9.
2. **Sherman, B** and Chapman, S, *Intellectual Property and Agriculture: Volume 1* (Cheltenham: Edward Elgar, 2020).
3. **Sherman, B** and Chapman, S, *Intellectual Property and Agriculture: Volume 2* (Cheltenham: Edward Elgar, 2020).

### 5.2 Book Chapters

1. **Wright, Olivia R. L., Phan, Anh Dao Thi, Hong, Hung Trieu, Netzel, Gabriele, Sultanbawa, Yasmina and Netzel, Michael E.** (2020). 'Bioactive anthocyanins in selected fruits – a foodomics approach'. *Reference module in food science*. (pp. 1-28) Amsterdam, Netherlands: Elsevier. doi: 10.1016/b978-0-08-100596-5.22785-6.
2. **Fyfe, Selina, Chaliha, Mridusmita, Netzel, Michael E. and Sultanbawa, Yasmina** (2020). 'Ethnic foodomics: metabolomics studies of ethnic foods'. *Reference module in food science*. (pp. 1-13) Amsterdam, Netherlands: Elsevier. doi: 10.1016/b978-0-08-100596-5.22794-7.
3. **Sherman, B** and Chapman, S, 'Rethinking Intellectual Property Law's Relationship with Agriculture' in *Intellectual Property and Agriculture* (Cheltenham: Edward Elgar, 2020), xiii-xviii.

### 5.3 Journal Articles

1. **Adhikari, Kamalesh**, (2020) 'Governance of Intellectual Property for Plant Varieties: Time Has Come for Asia to Revisit its Unique Approach'. *Trade Insight*, 16(1-2), 46-49. Available at <http://www.sawtee.org/publications/Trade-Insight46.pdf#A11>.
2. **Akter, Saleha, Netzel, Michael E., Tinggi, Ujang, Fletcher, Mary, Osborne, Simone and Sultanbawa, Yasmina**, (2020) 'Interactions between phytochemicals and minerals in *Terminalia ferdinandiana* and implications for mineral bioavailability', *Frontiers in Nutrition*, 7, doi: 10.3389/fnut.2020.598219.
3. **Chaliha, Mridusmita, Phan, Anh Dao Thi, Cao, Shan, Li, Qin, Gorman, Julian, Sultanbawa, Yasmina, Cozzolino, Daniel** (2020) 'Antimicrobial Activity, Total Phenolic and Ascorbic Acid Content of *Terminalia Ferdinandiana* Leaves at Various Stages of Maturity', *Current Research in Nutrition Food Science*, 8(3), doi :<http://dx.doi.org/10.12944/CRNFSJ.8.3.07>.
4. **Cozzolino, Daniel, Phan, Anh Dao T., Netzel, Michael, Smyth, Heather and Sultanbawa, Yasmina**, (2020) 'Assessing the interaction between drying and addition of maltodextrin to Kakadu plum powder samples by two dimensional and near infrared spectroscopy'. *Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy*, 247 119121, 119121, doi: 10.1016/j.saa.2020.119121.
5. **Cozzolino, Daniel, Phan, Anh Dao Thi, Netzel, Michael E., Smyth, Heather and Sultanbawa, Yasmina**, (2020) 'The use of vibrational spectroscopy to predict Vitamin C in Kakadu plum powders (*Terminalia ferdinandiana* Exell, Combretaceae)'. *Journal of the Science of Food and Agriculture*, 10950. doi: 10.1002/jsfa.10950.
6. Sun, Fengjiang; Chen, Hexia; Chen, Da; Huang, Tan, Hongli, Huang, Yichao, **Cozzolino, Daniel**, (2020) 'Lipidomic Changes in Banana (*Musa cavendish*) during Ripening and





- Comparison of Extraction by Folch and Bligh–Dyer Methods’. *Journal of Agriculture and Food Chemistry*, 68 11309-11316, Doi: 10.1021/acs.jafc.0c04236.
7. Dupont, Madeleine F., Elbourne, Aaron, **Cozzolino, Daniel**, Chapman, James, Truong, Vi Khanh, Crawford, Russell J., Latham, Kay, (2020) ‘Chemometrics for environmental monitoring: a review’. *Analytical Methods*, 12: 4597-4620.
  8. **Cozzolino, Daniel**, (2020) ‘The sample, the spectra and the maths – the critical pillars in the development of robust and sound vibrational spectroscopy applications’. *Molecules*, 25: 3674, doi: 10.3390/molecules25163674.
  9. Chowdhury, Sadia Afreen, Carter, J. F., Anuj, Shalona R., **Cozzolino, Daniel**, Hungerford, Natasha, Fletcher, Mary, (2020) ‘The validity of protein in Australian honey as an internal standard for C4 sugar adulteration’. *Food Analytical Methods*, doi: 10.1007/s12161-020-01938-6.
  10. Lu, Shiyi, **Flanagan, Bernadine M.**, **Williams, Barbara A.**, Mikkelsen, Deirdre, and **Gidley, Michael J.**, (2020) ‘Cell wall architecture as well as chemical composition determines fermentation of wheat cell walls by a faecal inoculum’. *Food Hydrocolloids*, 107 105858 105858, doi: 10.1016/j.foodhyd.2020.105858.
  11. Berglund, Jennie, Mikkelsen, Deirdre, **Flanagan, Bernadine M.**, Dhital, Sushil, Gaunitz, Stefan, Henriksson, Gunnar, Lindström, Mikael E., Yakubov, Gleb E., **Gidley, Michael J.**, and Vilaplana, Francisco, (2020) ‘Wood hemicelluloses exert distinct biomechanical contributions to cellulose fibrillar networks’. *Nature Communications*, 11 (1) 4692 4692, doi: 10.1038/s41467-020-18390-z.
  12. Li, Haiteng, Dhital, Sushil, **Flanagan, Bernadine M.**, Mata, Jitendra, Gilbert, Elliot P., and **Gidley, Michael J.**, (2020) ‘High-amylose wheat and maize starches have distinctly different granule organization and annealing behaviour: a key role for chain mobility’. *Food Hydrocolloids*, 105 105820 105820, doi: 10.1016/j.foodhyd.2020.105820.
  13. Widaningrum, **Flanagan, Bernadine M.**, **Williams, Barbara A.**, Sonni, Francesca, Mikkelsen, Deirdre, and **Gidley, Michael J.**, (2020) ‘Fruit and vegetable insoluble dietary fibre in vitro fermentation characteristics depend on cell wall type’. *Bioactive Carbohydrates and Dietary Fibre*, 23 100223 100223, doi: 10.1016/j.bcdf.2020.100223.
  14. **Fyfe, Selina**, **Smyth, Heather E.**, **Schirra, Horst Joachim**, **Rychlik, Michael** and **Sultanbawa, Yasmina**, (2020) ‘The Nutritional Potential of the Native Australian Green Plum (*Buchanania obovata*) Compared to Other Anacardiaceae Fruit and Nuts’. *Frontiers in nutrition*, 7.
  15. **Grace, Emily**, **Olarte Mantilla, Sandra**, Sunarharum, Wenny Becti, Ong, Cheng Mun, Waanders, Jennifer, D’Arcy, Bruce Robert and **Smyth, Heather Eunice**, (2020) ‘Sensory properties of yellow pea and macadamia honeys from conventional and flow hive extraction methods’, *Journal of the Science of Food and Agriculture*, 100 (5) jsfa.10221, 2027-2034, doi: 10.1002/jsfa.10221.
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41. **Sultanbawa, Yasmina**, **Chaliha, Mridusmita**, **Phan, Anh Dao Thi**, **Olarte Mantilla, Sandra M.**, **Netzel, Gabriele**, **Netzel, Michael E.**, **Smyth, Heather** and **Cozzolino, Daniel**, (2020). 'An infrared analysis of *Terminalia ferdinandiana* exell [Combretaceae] fruit and leaves—towards the development of biospectroscopy tools to characterise uniquely Australian foods'. *Food Analytical Methods*, doi: 10.1007/s12161-020-01915-z.
42. **Sultanbawa, Yasmina**, (2020) 'Australian native plant foods and their contribution to diet diversity'. *Proceedings*, 36 (1), 111, doi: 10.3390/proceedings2019036111.
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46. **Sultanbawa, Yasmina**, (2020) 'Australian Native Plant Foods and Their Contribution to Diet Diversity'. *Proceedings*, 36(1) 111, doi: 10.3390/proceedings2019036111.
47. Feng, Guangli, Mikkelsen, Deirdre, Hoedt, Emily C., **Williams, Barbara A., Flanagan, Bernadine M.**, Morrison, Mark, and **Gidley, Michael J.**, (2020) 'In vitro fermentation outcomes of arabinoxylan and galactoxyloglucan depend on fecal inoculum more than substrate chemistry'. *Food and Function*, 11 (9) 7892-7904, doi: 10.1039/d0fo01103g.
48. **Wright, Olivia R. L., Phan, Anh Dao Thi**, Hong, Hung T., **Netzel, Gabriele, Sultanbawa, Yasmina and Netzel, Michael E.**, (2020) 'Anthocyanins: "berry" much more than common plant pigments'. *Australian Berry Journal* (5), 22-23.

#### 5.4 Industry Reports and Publications

1. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'What is Intellectual Property?' Fact Sheet, Feb 2020.
2. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Plant Breeder's Rights' Fact Sheet, Feb 2020.
3. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'What is a patent?' Fact Sheet, Feb 2020.
4. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'What is a trade mark?' Fact Sheet, Feb 2020.
5. **Brad Sherman, Kamalesh Adhikari and David Jefferson** Certification 'Trade Marks' Fact Sheet, Feb 2020.
6. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'What is copyright?' Fact Sheet, Feb 2020.
7. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Moral Rights for Researchers' Fact Sheet, Feb 2020.
8. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'What is Confidential Information?' Fact Sheet, Feb 2020.
9. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Trade Secrets' Fact Sheet, Feb 2020.
10. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Indigenous Intellectual Property' Fact Sheet, Feb 2020.
11. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Key International Treaties for Plant Genetic Resources' Fact Sheet, Feb 2020.
12. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'International Treaty on Plant Genetic Resources for Food and Agriculture' Fact Sheet, Feb 2020.
13. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'What are Farmers' rights?' Fact Sheet, Feb 2020.



14. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Access to Genetic Resources under the Convention on Biological Diversity' Fact Sheet, Feb 2020.
15. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Nagoya Protocol on Access to Genetic Resources and Benefit Sharing' Fact Sheet, Feb 2020.
16. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'The Legal Regulation of Biodiscovery in Australia' Fact Sheet, Feb 2020.
17. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Disclosure of Origin' Fact Sheet, Feb 2020.
18. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'End point royalties' Fact Sheet, Feb 2020.
19. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Closed Loop Contracts' Fact Sheet, Feb 2020.
20. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Consequences of breach of contract' Fact Sheet, Feb 2020.
21. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Intellectual Property Remedies' Fact Sheet, Feb 2020.
22. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Copyright, Open Access and Translation for Scientific and Academic Research' Fact Sheet, Feb 2020.
23. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Freedom to Operate' Fact Sheet, Feb 2020.
24. **James Gosper** (Australian Native Products) 'Australian native tea taking on the world' *Food&Beverage*, 20 May 2020, <https://foodmag.com.au/australian-native-tea-taking-on-the-world/>.
25. **Heather Smyth and Yasmina Sultanbawa** 'Australian natives: new opportunities based on traditional knowledge', *Food Australia*, Apr-Jun 2020.
26. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Collecting Australian native plant materials from the Wild: Guidelines on key legal issues', May 2020.
27. **Brad Sherman, Kamalesh Adhikari and David Jefferson** 'Collecting Australian native plant materials from Intermediaries: Guidelines on key legal issues', Jun 2020.
28. **Yasmina Sultanbawa** 'Wild Mango', one of the earliest-known plant foods eaten in Australia, next big thing' *Australian Geographic*, Jun 2020, [https://www.australiangeographic.com.au/topics/history-culture/2020/06/wild-mango-one-of-the-earliest-known-plant-foods-eaten-in-australia-next-big-thing/?fbclid=IwAR1cvqnFWRc7qXQITe02hRvVOy3bvAf0P\\_yBuG7gknuy3glDaWiwzzq\\_aZY](https://www.australiangeographic.com.au/topics/history-culture/2020/06/wild-mango-one-of-the-earliest-known-plant-foods-eaten-in-australia-next-big-thing/?fbclid=IwAR1cvqnFWRc7qXQITe02hRvVOy3bvAf0P_yBuG7gknuy3glDaWiwzzq_aZY)
29. **Dharini Sivakumar and Yasmina Sultanbawa** 'AAUN PRDF Final Report –15th December 2020 'High value dehydrated products from traditional vegetables in South Africa as a low-calorie meal replacement with health benefits'
30. **Industry Report** 'Determination of Ascorbic Acid in Kakadu plum' for Wild Orchard Kakadu Plum Pty Ltd. 10/03/2020
31. **Industry Report** 'Determination of Ascorbic Acid in Kakadu plum' for Kindred Spirits Enterprises. 30/08/2020
32. **Industry Report** 'Nutritional and microbiological analysis of Native Mix' for Kaiyu Superfoods. 25/09/2020
33. **Industry Report** 'Nutritional analysis of Bush Apple' for Kaiyu Superfoods. 25/09/2020
34. **Industry Report** 'Vitamin C content, antioxidant activity, moisture content and water activity of Kaiyu Superfoods samples' for Kaiyu Superfoods. 25/09/2020



35. **Industry Report** 'Determination of Ascorbic Acid and Ellagic acid samples from Karjarri country, Western Australia' for Karajarri Traditional Lands Association. 25/09/2020
36. **Industry Report** 'Determination of Ascorbic Acid and Ellagic acid samples from Yawuru conservation, Western Australia' for Nyamba Buru Yawuru Ltd. 30/10/2020
37. **Industry Report** 'Nutritional analysis of Kakadu plum seedcoat from Twin Lakes Cultural Park, Western Australia' for Kindred Spirits Enterprises. 6/11/2020
38. **Industry Report** 'Determination of Antioxidant and antimicrobial activities of Boab and Jiggall samples' for Bidam Mie and Kimberley Cultural Adventures. 17/12/2020.

## 5.5 Conference Publications

1. **Adiamo, Oladipupo, Netzel, Michael E., Hoffman, Louwrens, Gidley, Michael and Sultanbawa, Yasmina** (2020). 'Comparison of trypsin inhibitor activity, phytate and tannin contents in Australian *Acacia victoriae*, *Acacia coriacea* and *Acacia cowleana* seeds'. 2020 *Australian Institute of Food Science and Technology (AIFST) Virtual Convention*, Online, 23 June-2 July 2020.
2. **Adiamo, Oladipupo Q., Netzel, Michael E, Hoffman, Louwrens, Gidley, Michael and Sultanbawa, Yasmina** (2020). 'Polypeptide composition and functional Properties of Australian wattle seed (*Acacia* spp.) globulin, albumin and protein concentrates'. *15th International Hydrocolloids Conference*, Melbourne, VIC, 2-5 March 2020.
3. **Fyfe, Selina, Smyth, Heather E., Schmitt-Kopplin, Philippe, Rychlik, Michael, Sultanbawa, Yasmina, Schirra, Horst Joachim** (2020). 'The nutritional potential of the Australian Green Plum (*Buchanania obovata*)'. *Metabolomics 2020 Online: 16th Annual Conference of the Metabolomics Society*, 27-29 October.
4. **Damyeh, Maral Seidi, Netzel, Michael E., Mereddy, Ram and Sultanbawa, Yasmina** (2020). 'Developing an edible coating as a preservative, incorporating Australian native plants with antimicrobial properties'. *15th International Hydrocolloids Conference*, Melbourne, VIC, 2-5 March.
5. **Kodagoda, Gethmini, Netzel, Michael E., Sultanbawa, Yasmina, O'Hare, Tim and T. Hong, Hung** (2020). 'The effect of post-harvest storage on the physicochemical properties and phytochemical content of Queen Garnet plum'. *TropAg2019, International Tropical Agriculture Conference*, Brisbane, QLD, 11-13 November 2019. Basel, Switzerland: M D P I AG. doi: 10.3390/proceedings2019036099.
6. **Netzel, Michael E., Dumler, Caroline, Weber, Nadine, Striegel, Lisa, Rychlik, Michael, Hong, Hung T. and O'Hare, Tim** (2020). 'The inside and out of folate in strawberries and avocados'. *Third International Tropical Agriculture Conference (TropAg 2019)*, Brisbane, QLD, 11-13 November 2019. Basel, Switzerland: MDPI AG. doi: 10.3390/proceedings2019036086.
7. **Netzel, Gabriele, Wright, Olivia, Sultanbawa, Yasmina and Netzel, Michael E.** (2020). 'Understanding the metabolic fate and bioactivity of dietary anthocyanins'. *TropAg2019, International Tropical Agriculture Conference*, Brisbane, QLD, 11-13 November 2019. Basel, Switzerland: M D P I AG. doi: 10.3390/proceedings2019036064.
8. **Hong, Hung T., Chen, Aiqi, Netzel, Michael E. and O'Hare, Tim J.** (2020). 'Differences in the anthocyanin profile of different tissues of the strawberry fruit'. *TropAg2019, International Tropical Agriculture Conference*, Brisbane, QLD, 11 - 13 November 2019. Basel, Switzerland: M D P I AG. doi: 10.3390/proceedings2019036074.



9. **Netzel, Michael E., Phan, Anh D. T., Cozzolino, Daniel, Wright, Olivia and Sultanbawa, Yasmina** (2020). 'Australian grown Feijoa (*Acca sellowiana*) – an underestimated fruit?'. *Queensland Annual Chemistry Symposium (QACS)*, Brisbane, QLD, 27 November. RACI.
10. **Phan, Anh D T, Maral Seidi Damyeh, Chaliha, Mridusmita, Akter, Saleha, Fyfe, Selina A., Netzel, Michael, Cozzolino, Daniel, Sultanbawa, Yasmina.** (2020). 'Effects of fruit maturity on physicochemical properties, sugar accumulation and antioxidant capacity of wild harvested Kakadu plum (*Terminalia ferdinandiana*)'. *1st International Electronic Conference on Food Science and Functional Foods*. 10-25 November. doi: 10.3390/foods\_2020-07819 (virtual).
11. **Sarwar, Shammy, Mereddy, Ram, Netzel, Michael E., Netzel, Gabriele and Sultanbawa, Yasmina** (2020). 'Impact of photosensitization on physicochemical properties in strawberries'. *TropAg2019, International Tropical Agriculture Conference*, Brisbane, QLD, 11-13 November 2019. Basel, Switzerland: MDPI AG. doi: 10.3390/proceedings2019036080.
12. **Srivarathan, Sukirtha, Phan, Anh, Hong, Hung, Wright, Olivia, Sultanbawa, Yasmina and Netzel, Michael** (2020). 'A potential source of functional ingredients: Australian grown Seapurslane (*Sesuvium* sp.)'. *2020 Australian Institute of Food Science and Technology (AIFST) Virtual Convention*, Online, 23 June-2 July.
13. **Srivarathan, Sukirtha, Phan, Anh D. T., Sultanbawa, Yasmina, Wright, Olivia and Netzel, Michael E.** (2020). 'Edible Halophytes – A novel Source of Functional Food Ingredients?'. *1st International Electronic Conference on Food Science and Functional Foods (MDPI)*, Online, 10-25 November. Basel, Switzerland: MDPI.
14. **Chowdhury, Sadia A., Anuj, Shalona R., Carter, James F., Hungerford, Natasha L., Webber, Dennis, Sultanbawa, Yasmina and Fletcher, Mary T.** (2020). 'A new method for the authentication of Australian honey'. *Third International Tropical Agriculture Conference (TropAg 2019)*, Brisbane, QLD, 11-13 November 2019. Basel, Switzerland: MDPI. doi: 10.3390/proceedings2019036112.



## 6. ACTIVITIES

### 6.1 Invited Talks/Keynote Addresses

1. **15-17 Jan 2020: Adhikari, Kamallesh** 'Protection of the Rights of Indigenous and Farming Communities: Opportunities and Challenges in the Asia Region', Speaker, *Asian Meeting on Plant Variety Protection, Seeds and Farmers' Rights*, Penang, Malaysia.
2. **15 Jan 2020: Netzel, Michael E.** 'Exploring the nutritional value of Australian grown fruits' Speaker, *Recent Topics in Nutrition and Health*, TUM Master Program 'Nutrition and Biomedicine, Munich, Germany.
3. **7 Feb 2020: Adhikari, Kamallesh** Speaker, *Workshop on International Treaty and Farmers' Rights*, Griffith University, Gold Coast Campus.
4. **2-5 Mar 2020: Adiomo, Oladipupo** Poster presentation, *15th International Food Hydrocolloids Conference*, Melbourne.
5. **2-5 Mar 2020: Flanagan, Bernadine** 'Starch Molecular Order in Processed Foods Affects Digestibility in Humans'. BM Flanagan, S Dhital, T Witt, Z Zhou, DL Topping, AR Bird and MJ Gidley. Oral Presentation, *15th International Food Hydrocolloids Conference*, Melbourne.
6. **2-5 Mar 2020: Seidi Damyeh, Maral, Netzel, Michael E., Mereddy, Ram and Sultanbawa, Yasmina.** 'Developing an edible coating as a preservative, incorporating Australian native plants with antimicrobial properties', *15th International Food Hydrocolloids Conference*, Melbourne, (P1.33-P1.33).
7. **12 Mar 2020: Moura Nadolny, Jaqueline** 'What is the bunya nut, where they are from, how they are used by indigenous communities, similar species around the world' presentation to Holy Family Primary School, Brisbane.
8. **28 May 2020: Srivarathan, Sukirtha** 'Nutritional composition of Tecticornia species (samphire), Suaeda species (seablite), Atriplex species', Brisbane.
9. **25 Jun 2020: Winberg, Pia** 'Australian Seaweeds – a promising health food for diet diversification' Keynote Address, *2020 AIFST Convention* (virtual).
10. **25 Jun 2020: Sultanbawa, Yasmina** 'New Opportunities for Uniquely Australian Foods' Panel Chair, *2020 AIFST Convention* (virtual).
11. **25 Jun 2020: Gidley, Michael** 'Nutritional aspects and value proposition for native wattleseeds' Speaker, *2020 AIFST Convention* (virtual).
12. **25 Jun 2020: Hickey, Sarah** 'The social impact of supporting sustainable business models for native foods' Speaker, *2020 AIFST Convention* (virtual).
13. **25 Jun 2020: Glover, Rus** 'Industry perspective, markets and overseas demand/appetite for wattleseeds and wattleseed products' Speaker, *2020 AIFST Convention* (virtual).
14. **7 Jul 2020: Cozzolino, Daniel** 'What we have to learn from the applications of infrared in the vineyard and winery?' International web summer school on vine and wine *Beyond the state of the art*, Pisa, Italy.
15. **12 Aug 2020: Netzel, Michael E.** 'Researching Native Australian fruits – Then and Now (a personal perspective)', *ARC ITTC for Uniquely Australian Foods Seminar Series*, Brisbane.
16. **17 Aug 2020: Urlass, Saskia, Sultanbawa, Yasmina, Smyth, Heather, Netzel, Gabriele and Netzel, Michael E.** (2020) 'Seaweed – A Secret Weapon to Combat Climate Change?', *Science Week 2020*, Brisbane.
17. **20 Aug 2020: Netzel, Michael E., Wright, Olivia, Hong, Hung T., Rychlik, Michael and O'Hare, Tim.** 'How do delicious strawberries help us reach our folate goals?', *Science Week 2020*, Brisbane.





18. **20 Aug 2020: Srivarathan, Sukirtha, Phan, Anh D. T., Hong, Hung T., Wright, Olivia, Sultanbawa, Yasmina and Netzel, Michael E.** 'Exploring the 'functionality' of Australian indigenous edible halophytes: Seapurslane(*Sesuvium* sp.)', *Science Week 2020*, Brisbane.
19. **25 Aug 2020: Srivarathan, Sukirtha, Phan, Anh D. T., Wright, Olivia, Sultanbawa, Yasmina and Netzel, Michael E.** 'Australian indigenous edible halophytes: Food crops for the Future?', *NSA Brisbane Group's Virtual Research Showcase Events*, Virtual.
20. **25 Aug 2020: Moura Nadolny, Jaqueline** 'Curiosities related to the Bunya nuts, how they are prepared and what are the health benefits related to the consumption of the nuts', *Nutrition Society of Australia*.
21. **25 Aug 2020: Sultanbawa, Yasmina** 'The role of Underutilized Plant Foods in Developing a Sustainable Agroindustry' Invited Keynote Speaker, *4th International e-Conference on Green Agro-Industry and Bio economy*, Indonesia.
22. **3 Sep 2020: Jefferson, David J.** 'The Evolution of Agricultural Technologies as 'International Public Goods': Navigating the Globalisation of Intellectual Property in the CGIAR Network'. *Australia and New Zealand IP Academics' Minicon*, Intellectual Property Research Institute of Australia.
23. **17 Sep 2020: Adhikari, Kamalesh** 'Questions and Concerns about the Protection of Indigenous and Farmers' Plant Varieties', Speaker, *International Webinar on Farmers' Rights and the International Treaty on Plant Genetic Resources for Food and Agriculture*. The University of Aberdeen and the United Nations' Food and Agriculture Organisation (virtual).
24. **17 Sep 2020: Phan, Anh, Cozzolino, Daniel, Wright, Olivia, Rychlik, Michael, Sultanbawa, Yasmina and Netzel, Michael E.** 'Nutritional features of Australian grown feijoa (*Acca sellowiana*) fruit'. *5th International Conference on Metrology in Food and Nutrition*, Prague, Czech Republic. Prague, Czech Republic: IMEKOFOODS.
25. **14 Oct 2020: Jefferson, David J.** 'Beyond Access and Benefit Sharing: The Rights of Nature as an 'Ecocentric' Approach to Biodiversity Conservation'. *Earth Laws Asia Pacific – Earth, Sea, Fire, Spirit Conference*, Australian Earth Laws Alliance.
26. **15 Oct 2020: Sherman, Brad** 'The impact of changes to the QLD Biodiscovery law on scientific research'. *QAAFI Science Seminar Series*.
27. **15 Oct 2020: Netzel, Michael E.** 'Garlic: much more than a common spice'. *Foods*, 9 (11) 1544, 1-3. Invited Editorial (FOODS/MDPI) doi: 10.3390/foods9111544.
28. **20 Oct 2020: Cozzolino, Daniel** 'Big data y Calidad de Productos'. Master of Business, University of Costa Rica.
29. **27 Oct 2020: Cozzolino, Daniel**, 'The value add of sensing technologies to agro-food systems', *QAAFI Science Seminar Series*.
30. **10-25 Nov 2020: Netzel, Michael, Dumler, Caroline, Weber, Nadine, Rami, Julius, Rychlik, Michael, Netzel, Gabriele, Wright, Olivia, Hong, Hung T. and O'Hare, Tim J.** 'Folate in Red Rhapsody strawberry – content and storage stability'. *1st International Electronic Conference on Food Science and Functional Foods* (MDPI), Online. Basel, Switzerland: MDPI. (presentation/slides uploaded and available during the conference)
31. **25 Nov 2020: Cozzolino, Daniel** 'Non-destructive analysis'. Course University of Pisa, Pisa, Italy.
32. **27 Nov 2020: Netzel, Michael E., Phan, Anh D. T., Cozzolino, Daniel, Wright, Olivia and Sultanbawa, Yasmina** 'Australian grown Feijoa (*Acca sellowiana*) – an underestimated fruit?'. *Queensland Annual Chemistry Symposium (QACS)*, Brisbane: RACI.
33. **7 Dec 2020: Sivakumar, Dharini** 'Outcome of Australian–African Partnership programme between UQ (ARC) and TUT (Phytochemical Food Network)' Speaker, *Joint Nutrition*



*Society of Australia (NSA) and ARC Industrial Transformation Training Centre for Uniquely Australian Fruits Seminar, Virtual.*

34. **7 Dec 2020: Netzel, Michael E.** 'Supporting optimal nutrition in diverse communities'. *Joint Nutrition Society of Australia (NSA) and ARC Industrial Transformation Training Centre for Uniquely Australian Fruits Seminar, Virtual.*

## **6.2 National and International Workshops Held/Organised**

1. **5 Mar 2020: ANFAB Think Tank**, Coopers Plains QLD
2. **29-30 Oct 2020: ARC Training Centre Annual Workshop** (Virtual)
3. **7 Dec 2020: Supporting optimal nutrition in diverse communities**, Joint Nutrition Society of Australia (NSA) Brisbane Local Group/ARC ITTC UAF Webinar (Virtual)

## **6.3 National and International Visitors and Visiting Fellows**

1. **3 Feb 2020: Yasmina Sultanbawa** Meeting with Chris Andrew from **Black Duck Foods** via telephone. Discussion on possible collaboration with the ARC Training Centre. This company is owned by Bruce Pascoe, author of *Dark Emu*. A Mutual Confidentiality Agreement has been signed now
2. **3 Feb 2020: Yasmina Sultanbawa** Meeting via telephone with Rosalind Dalefield and Nick Fletcher, both toxicologists from **Food Standards Australia and New Zealand** discussions on taking a regulatory approach to traditional bushfoods.
3. **6 Feb 2020: Yasmina Sultanbawa** Meeting with Cassandra Budd, New Product Development and Commercialisation Manager, **Sweet Potatoes Australia**, interested in native food products and value addition.
4. **24 Feb 2020: Yasmina Sultanbawa** Meeting with Ayesha Moss from **Environs Kimberley** via telephone on assessing the safety and quality of wattle seeds.
5. **30 Mar 2020: Yasmina Sultanbawa** Meeting with Justin Heaven, Export Manager, Food and Agribusiness, **TSBE Food Leaders Australia** on sensory quality and shelf life of products including discussion on native foods and training.
6. **11 Mar 2020: Yasmina Sultanbawa** Meeting with Prof Stan Kubow from McGill University on the use of a simulated human gastrointestinal model and understanding the health properties of Australian native plant foods.
7. **30 Mar 2020: Yasmina Sultanbawa** Meeting with James Gosper, CEO, **Australian Native Products**, on developing value-added products from Lemon myrtle.
8. **7 Apr 2020: Yasmina Sultanbawa** Meeting with Lizzie Webb and Alex Macdonald from **Kindred Spirits Enterprises** on development of native food enterprises.
9. **27 Apr 2020: Yasmina Sultanbawa** Meeting with Alexie Seller, CEO, **Enterprise Learning Projects** on testing of gulban leaf infusion to assess storage life.
10. **28 Apr 2020: Yasmina Sultanbawa** Meeting with Peter Cunningham, Director, **Wattle Seeds Australia** on developing rapid screening test to assess the nutritional quality of wattle seeds.
11. **26 Jun 2020: Yasmina Sultanbawa** Meeting via zoom Justyn Walsh, CEO of **BridgeLane Group** discussions on possible investment of funds for native food research 26 June 2020.
12. **21 Jul 2020: Yasmina Sultanbawa** Meeting with Cate from **Kaiyu Superfoods** and Ann Shanley, **Kindred Spirits Enterprises** on labelling of processed native foods.





13. **22 Jul 2020: Yasmina Sultanbawa** Meeting with Peter Woodward CEO **Berringa Australian Honey**, Andrew Pappas, Berringa Australian Honey, Dennis Webber, **Department of Agriculture and Fisheries** discuss value adding to Australian honey by incorporating Australian native foods.
14. **7 Aug 2020: Yasmina Sultanbawa** Meeting with Emma Kate, Gaala Watson from **Food Connect** and Lizzie Webb from **Kindred Spirits Enterprises** on a possible collaboration between Food Connect and the ARC Training Centre.
15. **17 Aug 2020: Yasmina Sultanbawa** Meeting with Lizzie Webb, **Kindred Spirits Enterprises**, Brad Sherman and Kamallesh Adhikari from UQ Law on ARC Training Centre engagement with North and Far North Queensland Indigenous Communities.
16. **27 Aug 2020: Yasmina Sultanbawa** Meeting with Kalair McArthur, **Rural and Remote Development Consultants** on the Woorabinda Aboriginal Corporation wattle seed project.
17. **9 Sep 2020: Yasmina Sultanbawa** Meeting with Adrian Parsons, Director, **Helix Australia** on assessing the quality and safety of Australian native flowers.
18. **23 Sep 2020: Yasmina Sultanbawa** Meeting with Preksha Shah, **AustChilli Pty Ltd** on development of native food extracts for preservation.
19. **2 Oct 2020: Yasmina Sultanbawa** Meeting with ARC training Centre Indigenous Advisory and **Enterprise group** to see how everyone was doing and how the projects are progressing and introduction of Prof Henrietta Marrie to the Indigenous Enterprise Group.
20. **25 Nov 2020: Yasmina Sultanbawa** Meeting with Katherine Cacavas from **Queensland Health**, Project Coordinator for “Pick of the Crop” opportunities for sharing knowledge about native foods to schools in South East Queensland.
21. **26 Nov 2020: Yasmina Sultanbawa** Meeting with Dr Alexandre Fournier-Level and Dr Mathew Lewsey from La Trobe University on best practice protocols to approach Indigenous communities working on Kakadu plum to do genomic research. The protocols developed by the training centre were discussed.
22. **9 Dec 2020: Yasmina Sultanbawa** Meeting with Dr Fahad Al-Asmari, Dept of Food Science and Nutrition, College of Agriculture and Food Sciences, King Faisal University, Saudi Arabia, on collaborative research project on underutilized food in Saudi Arabia.

#### **6.4 Government, Industry and Business Community Briefings**

1. **3 Feb 2020: Yasmina Sultanbawa** Briefing to Chris Andrew from **Black Duck Foods**. Discussion on possible collaboration with the ARC Training Centre. This company is owned by Bruce Pascoe, author of Dark Emu. A Mutual Confidentiality Agreement has been signed now
2. **3 Feb 2020: Yasmina Sultanbawa** Briefing with Rosalind Dalefield and Nick Fletcher, toxicologists from **Food Standards Australia and New Zealand** discussions on taking a regulatory approach to traditional bushfoods.
3. **6 Feb 2020: Yasmina Sultanbawa** Briefing with Cassandra Budd, New Product Development and Commercialisation Manager, **Sweet Potatoes Australia**, interested in native food products and value addition.
4. **24 Feb 2020: Yasmina Sultanbawa** Briefing with Ayesha Moss from **Environs Kimberley** on assessing the safety and quality of wattle seeds.
5. **19 June 2020: Kamallesh Adhikari** Briefing to the members of a CRCNA medicinal plant project, provided inputs to a draft Benefit Sharing Deed between the Northern Territory government and the Menzies School of Health Research.



6. **29 July 2020: Yasmina Sultanbawa** *The Indigenous Scholars training program* endorsed by the Queensland Crawford Board based on a proposal submitted by.
7. **29 July 2020:** At the invitation of the Queensland Department of Environment and Science, **Kamalesh Adhikari** participated in two *Traditional Knowledge Code of Practice Workshops* and provided inputs on issues of access to traditional knowledge and benefit sharing.
8. **28 Sep 2020:** *How the ARC Training Centre manages information from Indigenous communities and others* Briefing to Indigenous Advisory Board, Kindred Spirits Enterprises and the ARC training Centre.
9. **29 Sep 2020:** At the invitation of the Queensland Department of Environment and Science, **Kamalesh Adhikari** participated in two *Traditional Knowledge Code of Practice Workshops* and provided inputs on issues of access to traditional knowledge and benefit sharing.
10. **16 Nov 2020:** At the request of the Queensland Department of Environment and Science, **Brad Sherman, Kamalesh Adhikari and David Jefferson** provided inputs on issues relating to Traditional Knowledge, Mutually Agreed Terms, and Public Domain.
11. **23 Nov 2020:** At the request of a Food Industry and the Menzies School of Health Research, **Kamalesh Adhikari** provided inputs on how the NT Biological Resources Act 2006 defines and protects Indigenous knowledge.

#### 6.5 Visits to Overseas Laboratories and Facilities

1. **9 Jan 2020: Prof Brad Sherman** visited the Native Seed Search, Tucson USA, to discuss potential collaborations.
2. **15-16 Jan 2020: Dr Gabriele Netzel** visited the Technical University Munich to discuss Masters/Honours projects in the fields of food chemistry, nutrition and food toxicology as well as plan future teaching activities of Dr Gabi Netzel in their MSc programs 'Nutrition and Biomedicine' and 'Food Chemistry'.
3. **15-16 Jan 2020: Dr Michael Netzel** visited the Technical University Munich (TUM) to discuss current and future joint academic activities between TUM (Chair of Analytical Food Chemistry) and the Training Centre.

#### 6.6 Visits to Indigenous Communities

1. **26 Jan-2 Feb 2020:** Yasmina Sultanbawa, Oladipupo Adiamo and Mridusmita Chaliha visited Indigenous Communities in Kimberley region, Broome WA for collection of Kakadu plum samples and conducting training with Indigenous Communities.

**4 Indigenous Communities/enterprises:** Visits included: meeting and training Karajarri Prescribed Body Corporate Rangers and Nyamba Buru Yawuru, in harvesting Kakadu plum, tagging of trees and collection of samples for research; discussions with Twin Lakes Cultural Park, Bruno and Marion Dann on the Kakadu plum harvest and quality assessment; meeting with Robert Dann, Bindam Mie Enterprises, and discussions on the value addition to boob fruit; and meeting with Paul Lane from Kimberley Institute to discuss progress of enterprise activities in the ARC Training Centre relevant to the Kimberley region. Visits were conducted with: Lizzie Webb and Jacqui Bell of Kindred Spirits Enterprises; PhD students Eshetu Bobasa, and Oladipupo Adiamo; Postdoctoral Researcher Dr Mridusmita Chaliha; Yasmina Sultanbawa; and Peter Botsman of Kimberley Institute.



2. **13-26 Sep 2020:** Sera Susan Jacob visited communities in Alice Springs as part of her industry placement to engage with Indigenous students and trainees of the Future Stars Program run by Partner Organisation, Karen Sheldon Catering.



## 7. COMMENTARIES ABOUT THE PROJECT'S ACHIEVEMENTS

### MEDIA / NEWS RELEASES

1. **May 2020: Yasmina Sultanbawa** 'Plum Pickings: ancient fruit ripe for modern plates', UQ News, May 2020, <https://www.uq.edu.au/news/article/2020/05/plum-pickings-ancient-fruit-ripe-modern-plates?fbclid=IwAR388s1dlhIUZzbMiXOjJPseLLYUYXRUIng-2su8B4dwBNhOriOyaDqAjl0>.
2. UQ video news release - <https://vimeo.com/423797614>
3. **3 Aug 2020:** Media: Green plum received national coverage on ABC TV – both in Landline, news bulletins and radio, and National Geographic. Media portal report (isentia) 3 Aug 2020. The estimated \$ value of this coverage, as measured by its ASR was AUD 2,177,699, potential audience of 1,481,297.
4. **Jun 2020:** The ARC Training Centre made the cover page of the ARC newsletter ARChway June 2020. Credit to photos, Margaret Puls, QAAFI and video and drone images, Matthew Taylor UQ

### TV

1. **May 2020: Yasmina Sultanbawa and Heather Smyth** 'Native green plums from Arnhem Land found to have significant health benefits, commercial appeal', ABC News, May 2020, [https://mobile.abc.net.au/news/2020-05-31/native-bush-food-green-plums-found-to-have-health-benefits/12292208?fbclid=IwAR3lpAlZc2wMZ02VDqg\\_tLFPmn1FZSzWbC0q3M2h0vMVJh1W2nXoTTf2Y7Q](https://mobile.abc.net.au/news/2020-05-31/native-bush-food-green-plums-found-to-have-health-benefits/12292208?fbclid=IwAR3lpAlZc2wMZ02VDqg_tLFPmn1FZSzWbC0q3M2h0vMVJh1W2nXoTTf2Y7Q).
2. **May 2020: Yasmina Sultanbawa and Heather Smyth** 'Plum Delicious: delicious and nutritious bush foods', ABC Landline, May 2020, <https://www.abc.net.au/landline/plum-delicious:-delicious-and-nutritious-bush-foods/12304194?fbclid=IwAR1MAf4lrLUPvQgyWT4La6LbtVQG2FIEzRaaKLUAaBfTAij6TuY6rDMaWDZY&jwsourc=cl>.
3. **31 May 2020:** A short news piece on green plum research featured during ABC TV nightly news at 7pm 31 May 2020. <https://www.abc.net.au/news/qld/>

### RADIO

1. **1 Jun 2020:** ABC Rural radio broadcasted a national radio story about the native green plum on Monday 1 June nationally via ABC Country Hour <https://www.abc.net.au/radio/programs/nt-country-hour/>
2. **1 Jun 2020:** Yasmina Sultanbawa interview with 3AW Radio, Green Plum

### ARTICLES

1. **24 Jan 2020: Selina Fyfe and Yasmina Sultanbawa.** Author: Fyfe, Selina. *Discovering bush foods in East Arnhem Land*. Queensland Alliance for Agriculture and Food Innovation Blog. 24<sup>th</sup> January 2020. <https://qaafi.uq.edu.au/blog/2020/01/discovering-bush-foods-east-arnhem-land>.
2. **21 Apr 2020: Selina Fyfe and Yasmina Sultanbawa.** Australian Government Australian Research Council. Feature article – *Fruits of the Earth*. <https://www.arc.gov.au/news-publications/media/feature-articles/fruits-earth>.



3. **31 May 2020:** The National Tribune 'Plum pickings: An ancient fruit promises a new food industry for Australia' <https://www.nationaltribune.com.au/plum-pickings-ancient-fruit-ripe-for-modern-plates/>.
4. **31 May 2020: UQ research impact feature article:** 'Plum pickings: An ancient fruit promises a new food industry for Australia' [https://stories.uq.edu.au/research/2020/plum-pickings/index.html?utm\\_source=qaafiweb&utm\\_medium=referral&utm\\_campaign=research-impact-062020&utm\\_term=qaafi-&utm\\_content=plum-pickings](https://stories.uq.edu.au/research/2020/plum-pickings/index.html?utm_source=qaafiweb&utm_medium=referral&utm_campaign=research-impact-062020&utm_term=qaafi-&utm_content=plum-pickings).
5. **31 May 2020: Queensland Alliance for Agriculture and Food Innovation news article:** 'Plum pickings: ancient fruit ripe for modern plates'. <https://qaafi.uq.edu.au/article/2020/05/plum-pickings-ancient-fruit-ripe-modern-plates>.
6. **1 Jun 2020:** phys.org Plum pickings: ancient fruit ripe for modern plates'. <https://phys.org/news/2020-06-plum-ancient-fruit-ripe-modern.html>.
7. **1 Jun 2020:** Knowledia 'Plum pickings: ancient fruit ripe for modern plates'. <https://news.knowledia.com/AU/en/articles/plum-pickings-ancient-fruit-ripe-for-modern-plates-ceee90a371faa370a6cfd573bfd1aea8b5f03f03>.
8. **1 Jun 2020: Selina Fyfe and Yasmina Sultanbawa.** What's new in food technology and manufacturing. *Bush food: researching the green plum.* What's new in food technology and manufacturing. <https://www.foodprocessing.com.au/content/food-design-research/news/bush-food-researching-the-green-plum-343281266>.
9. **2 Jun 2020: Australian Geographic:** 'Wild mango', one of the earliest-known plant foods eaten in Australia, next big thing <https://www.australiangeographic.com.au/topics/history-culture/2020/06/wild-mango-one-of-the-earliest-known-plant-foods-eaten-in-australia-next-big-thing/>.
10. **2 Jun 2020: InQueensland:** 'How our Indigenous communities revived ancient 'super food' Yasmina Sultanbawa. <https://inql.com.au/statewide/2020/06/02/plum-position-indigenous-communities-resurrect-ancient-bush-food/>.
11. **2 Jun 2020: Selina Fyfe and Yasmina Sultanbawa.** MundoAgropecuario: Sembrando el Desarrollo. Plum picking: Ripe old fruit for modern dishes. 2020. MundoAgropecuario. <https://mundoagropecuario.com/recoleccion-de-ciruelas-fruta-antigua-madura-para-platos-modernos/>.
12. **3 Jun 2020:** Research for Agriculture, 'Plum pickings: An ancient fruit promises a new food industry for Australia' <https://researchforagriculture.com.au/2020/06/03/plum-pickings-ancient-fruit-ripe-for-modern-plates/>.
13. **18 Jun 2020: National Research Council in Canada** is featuring the ARC Training Centre. The article is titled "Research around the globe: new opportunities for Australian native foods. This article was featured in the June 18 issue to coincide with Canada's National Indigenous Peoples Day on June 21, 2020. This internal newsletter has a readership of over 4,000.
14. **Jun 2020: ARC ARChway Newsletter, Issue 29:** 'Fruits of the Earth' feature article, <https://www.arc.gov.au/news-publications/media/feature-articles/fruits-earth> and also features front cover image: Drone image of green plum tree near Gulkana nursery in East Arnhem Land; and image of Associate Professor Yasmina Sultanbawa with green plum in East Arnhem Land (Credits:UQ).
15. **9 Jul 2020: FOODnavigator-asia.com:** 'Undiscovered treasure: Indigenous Australian green plum strong candidate for commercialisation' by Pearly Neo



<https://www.foodnavigator-asia.com/Article/2020/07/09/Undiscovered-treasure-Indigenous-Australian-green-plum-strong-candidate-for-commercialisation>.

16. **13 Jul 2020: Selina Fyfe.** Author: Fernholm, Ann. Australiens urföda är otroligt näringsrik – naturlig mat ger hälsa. Food Pharmacy. <https://foodpharmacy.se/2020/07/australiens-urfoda-ar-otroligt-naringsrik-naturlig-mat-ger-halsa/>
17. **9 Nov 2020: SBS Online:** ‘The fruit that is a source of folate and right on our doorstep’ <https://www.sbs.com.au/food/article/2020/11/09/fruit-source-folate-and-right-our-doorstep#:~:text=The%20fruit%20that%20is%20a%20source%20of%20folate%20and%20right%20on%20our%20doorstep&text=%E2%80%9CEating%20food%20like%20the%20green,country%2C%20back%20to%20your%20dreaming.&text=Folate%20is%20a%20B%2Dgroup,preventing%20various%20foetal%20birth%20defects>.

#### PODCASTS

1. **Kamalesh Adhikari** and **David J Jefferson** ‘Plant Variety and Seed Certification’, Intangilbia Podcast Interview, December 2020, [https://open.spotify.com/episode/0vilkC8naHUdDqT1BjNaJm?si=Alb5qTyPRmqGrTuqC6YFMw&context=spotify%3Ashow%3A6PC8BZo6kskGNYOLjDMXsW&utm\\_source=Facebook\\_SimpleMusicStories&utm\\_medium=sms&fbclid=IwAR3tGMWKicZEtyj3M\\_q54j1FzvaPyK2xHT07FFj5zBUWIZTwk02kDwMFI8](https://open.spotify.com/episode/0vilkC8naHUdDqT1BjNaJm?si=Alb5qTyPRmqGrTuqC6YFMw&context=spotify%3Ashow%3A6PC8BZo6kskGNYOLjDMXsW&utm_source=Facebook_SimpleMusicStories&utm_medium=sms&fbclid=IwAR3tGMWKicZEtyj3M_q54j1FzvaPyK2xHT07FFj5zBUWIZTwk02kDwMFI8)
2. **Yasmina Sultanbawa** “Decade of Disruption” 12/08/20 - interview with Cameron Turner UQ Business School, discussion on value addition to native plant foods.
3. **Yasmina Sultanbawa** - “Future Food for a Sustainable Planet: Researcher Q&A” 9 July, 2020 panellist and interview with the QAAFI Student Association (QSA).

#### SOCIAL MEDIA

1. 53 Facebook Posts
2. 13 Instagram Posts
3. 47 Twitter Posts