





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

Queensland Alliance for Agriculture and Food Innovation (QAAFI)

The University of Queensland

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Cover Image:

Shoshana William, a proud young woman of Jagera Nation, learning about and assisting with native food product manufacture, in April 2022, and Dr Sandra Olarte Mantilla, Postdoctoral Research Fellow, ARC Training Centre for Uniquely Australian Foods.



Director's Report

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

In 2021 there were many highlights, including the scholarships and awards our students received and the achievement of their different milestones while pursuing their PhD.



A major highlight in 2021 was the development of a prototype digital and portable chemistry toolkit to assess the quality of native foods by the ARC Training Centre for Uniquely Australian Foods. Dr Anh Phan, Postdoctoral Research Fellow at the Training Centre has developed this chemistry toolkit to measure the quality of native foods in the field.

I would like to thank all the people involved in making the third 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

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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

3.1 Research Highlights

Empowering Indigenous enterprises through the science of food quality

A prototype digital and portable chemistry toolkit has been developed to assess the quality of native foods by the ARC Training Centre for Uniquely Australian Foods. Dr Anh Phan, Postdoctoral Research Fellow at the Training Centre has developed this chemistry toolkit to measure the quality of native foods in the field.

Indigenous enterprises and interested buyers need to know product supply logistical measurements like the weight and size of the fruit (its pulp to seed ratio); how much sugar and salt content and acidity levels are in the fruit; and moisture levels.

The toolkit has been designed to address these questions and will be tailored according to the needs of each Indigenous Enterprise, depending on their current activities along the value chain.

The first training on the chemistry tool kit was done in April 2021 in Darwin at a workshop attended by different stakeholders including our Indigenous Enterprises (Twin Lakes Cultural Park, Kaiyu Superfoods, Kiril Park Wild Harvest and Wild Orchard Kakadu Plum). In person training was done at the laboratories of the Health and Food Sciences Precinct at Coopers Plains, Brisbane for Kaiyu Superfoods in February 2021, and Djungan Paul Neal from the Yarrabah Cooperative Society in June 2021.

A media release was done on 26 July 2021 titled 'Portable Chemistry kit sweetens native bush fruit production'.

We are in discussions with our Indigenous Enterprises to understand their needs based on the type of work they do in the native food value chain. We are trialling a portable chemistry tool kit with Kaiyu Superfoods to enable them to assess the quality and safety of the range of native food powders and blends that are being developed so that they can have discussions with buyers as to the quality and safety of their products and develop their own databases with this information. In addition, this information will be useful to add to a native food ledger that is being discussed.

Indigenous communities can now assess some of the quality parameters of their wild-harvested native bush foods in the field, rather than sending samples off to food science laboratories and be empowered to have discussions with buyers on the quality of their products. This would result in the supply of premium, high quality products that would qualify for a higher price by the end user based on the terms of the Indigenous Enterprise.

The Training Centre also conducted a training session in February 2021 for an Indigenous Enterprise group research partner on assessing the safety and quality of food. Demonstration of the Chemistry Toolkit was also conducted during this visit.

Movin' To The Country' ABC TV

A highlight of our projects was the "Movin' To The Country" filmed by the ABC, titled Top End NT on Friday 23 July 2021 at 7.30pm where an indigenous led, owned, and controlled Kakadu plum value chain was showcased.



Our Indigenous Enterprise Group communities were represented in this program: for harvesting, Wild Orchard Kakadu plum (David Hewitt), for processing and value addition, Kaiyu Superfoods and use as functional ingredients to increase shelf life of frozen meals was done by Karen Sheldon Catering (Partner Organisation) and their Indigenous chefs. These healthy meals also go back to communities. We can say that we have achieved what we set out to do in this project by facilitating in creating a Kakadu plum value chain which is Indigenous led, owned and controlled as a benchmark for other native botanicals to follow.

3.2 Achievements

HDR Student Jaqueline Moura Nadolny was awarded the AIFST Sensory Solutions Tony Williams Sensory Award at the 2021 AIFST Awards for her paper 'Sensory characterisation of Indigenous bunya nuts'. The AIFST Sensory Award is The Australian Institute of Food Science and Technology (AIFST) award is open to young members of the Institute (under 35 years) including undergraduate and post graduate student members, who demonstrate an interest and passion for sensory research. The AIFST Sensory Award is sponsored annually by Sensory Solutions in honour of Anthony (Tony) Williams.

Saleha Akter was selected by the Dean, UQ Graduate School, as the recipient of the 2020 Deans award for Outstanding Higher Degree by Research Thesis.

HDR Student Jaqueline Moura Nadolny was the runner up and received People's Choice award on her presentation 'Rediscovering the Bunya nut: A promising food source for the future' in the 3 Minute Thesis competition.

HDR Student Sera Susan Jacobs was a semi-finalist in the FameLab 2021 competition.

HDR Student Gayathri Rajagopal and her team achieved third place in the tough International Food and Agribusiness Management Association's student case study competition.



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 (commenced April 2021)

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), experienced a (~1 year) delayed start date due to COVID-related travel restrictions. To complement this study, honours student, Mr James Lian, commenced a project in the honey area in February 2021 looking at the *thixotropic properties of Australian jelly bush honeys*.

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 May 2019)

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.

Sukirtha Srivarathan is making very good progress. She has passed her PhD mid-candidature milestone in April 2021, has published her second research paper in 'Food Analytical Methods' (IF: 3.366), submitted a book chapter to 'Handbook of Phytonutrients in Indigenous Fruits and Vegetables' which will be published by CABI in July 2022, and attended and presented at three national and international conferences. Another highlight was Sukirtha's role and activity in 'Educating the Community'. Sukirtha prepared and delivered 'student-tailored' interactive presentations about the nutritional quality of Australian indigenous edible halophytes at the Jabiru Community, Youth & Children's Services Association's Birkdale Centre and Birkdale South State School during NAIDOC week and STEAM into STEM week. Her presentations were very well received by the students and teachers.

3. Native Fruits

(i) **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 October 2020)

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 industry Partner. Gengning works with the Sherwood Arboretum in Brisbane to collect samples for her research work. She completed her confirmation in October 2021 and is now working towards her mid-candidature milestone. She is continuing her work on assessing the physico-chemical properties and nutritional value of Burdekin plum from Brisbane and Far North Queensland. She is also looking at different maturity stages of the Burdekin plum and product concept development targeting the healthy snacks market. Her supervisory team is working with Gugu Badhun Aboriginal Corporation on a research collaborative agreement and research permit to collect material from North Queensland. Gengning has presented her research work at different forums. Gengning meets with her supervisory team once a month and a visit to the Gugu Badhun community is planned for 2022. Her PhD project is progressing well.

- (i) **Project title:** A bioeconomic model for valuing the unique biodiversity of wild harvested Australian native food products for commercial markets

Partner Investigator: Ms Ann Shanley, Kindred Spirits Enterprises

ICHDR: Ms Gayathri Rajagopal (commenced 1 January 2021)

HDR Student Gayathri Rajagopal has had several meetings with her 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 visited Yarrabah Cooperative Society in April 2021 and met with the members to understand community needs. Based on the discussions she has had with other communities in the ARC Training Centre and in discussion with the Partner Investigator Ms Rajagopal will work with Twin Lakes Cultural Park as the case study for her PhD. Her supervisory team members are CIs Sultanbawa and Smyth, and Dr Ammar Abdul Aziz. Ms Rajagopal has presented her work at different forums. Her PhD 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 October 2019)

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).

The project is on track and has not undergone any major changes in 2021. The first outcome of the project included the completion of the bunya nut compositional analysis, which is the subject of a paper submitted to the *Journal of Food Chemistry* (Chemical composition of bunya nuts (*Araucaria bidwillii*) compared to *Araucaria angustifolia* and *Araucaria araucana* species), which is submitted and under review. The development of a lexicon to describe the sensory attributes of the nuts prepared using different methods in comparison to chestnuts was also completed. The manuscript is submitted and under review by the *Journal of Food Science*. Both manuscripts have been written in collaboration with Industry Partner, Odette Best. The chemical composition, nutritional quality and functional and pasting properties of bunya nut flour and starch were also studied, as well of the storage stability of the nuts.



5. Native Seeds

Project Leader: Prof Mike Gidley

Industry Partner: Ms Sarah Hickey, Karen Sheldon Catering

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

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 has been focusing on conducting in-vitro fermentation experiments to further understand her wattleseed samples. She has been learning various techniques to analyze SCFA, NH₃ and overall change in composition as a result of digestion. Sera is also currently conducting trained sensory panel sessions to better understand aroma profiles of the selected wattleseed cultivars as well as the impact of processing on aroma. Her next steps (until her second milestone in July 2022) include quantifying carotenoids as well as optimizing process techniques. There is also the potential to visit her Industry Partner Karen Sheldon Catering to test out some food prototypes at their industrial kitchen. Additionally, she plans to begin trialling selected food matrices to check for overall nutritive benefit. Sera was a QLD semi-finalist at both FameLab 2021 Science Communication and the 7News 2022 QLD Young Achiever Innovation Awards.

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)

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 has conducted a number of fermentation experiments demonstrating that flavour modification of seaweed through fermentation is indeed viable. She is currently working on developing flavour chemistry methods to measure the reduction of green characteristics in seaweed ferments and will follow with sensory evaluation using a model food system comprising of fermented seaweed protein. Ultimately the project will move to pilot scale processing and new food product development with PI Pia Winberg. Monthly meetings are held with PI Winberg, the student and advisors, a future industry placement will be planned in 2022 at Venus Shell Systems, Huskisson, NSW. Ms Urlass has presented her work at a number of forums and conferences.

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 (commenced January 2021)

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.



Research was undertaken to develop a model legal framework for the collection and use of Australian native plant materials from Indigenous land and also to suggest how the growing circulation and use of plant genetic sequence data across Australia and other countries could be regulated for the benefit of scientists and researchers working in the crop and food sector. Detailed analyses were made to offer insights into the Plant Treaty and the protection of the rights of Indigenous and farming communities and to provide a comprehensive understanding of the implications of the Trans-Pacific Partnership Agreement for native biodiversity and traditional knowledge. Sruthi made a preliminary assessment of the Nagoya Protocol and its implications for the access and use of plants in Australia.

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

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.

HDR student Chris Sauer joined the Training Centre in April 2021 and is working with his advisors (CIs Sherman, Fish and Sultanbawa) to establish a literature review on the role of marks and designations in supporting the Australian native foods industry, specifically with regards to indicating provenance of ingredients. Another PhD student, Ms Clare Wijngaarden, is working with her advisors (CI Smyth and Dr Kamalesh Adhikari) to develop market and branding insights for native foods and to specifically assess how Australian consumers shape these insights to inform the future and sustainability of the native foods industry. Ms Wijngaarden completed a preliminary native food users' survey and presented her findings in various workshops. Mr Sauer and CI Fish are currently preparing a manuscript for submission to the *Journal of Responsible Innovation*. A separate article was published in *Alternative Law Journal* to suggest how Indigenous people in Australia can use certification marks to establish Indigenous ownership of intellectual property.

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 (commenced January 2021)

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 commenced her PhD in January 2021 and is soon to complete her confirmation (Feb 2022). Ms Wijngaarden has prepared a semi-structured literature review and has completed a first experiment identifying and profiling consumers of native foods and ingredients in Australia. She is currently working on designing a series of focus group studies to determine market drivers for indigenous foods and food businesses among an Australian population. Ms Wijngaarden has been involved with a number of meetings and interviews with Indigenous enterprise members aligned with the Training centre, including, Madonna Thomson



(Jagera Daran Pty Ltd) and Cate Cahill (Kaiyu Superfoods). Ms Wijngaarden has presented her work at a number of forums.

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 October 2020)

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 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 has developed a timeline of key historical developments in the native food industry. A number of meetings have been held with Ann Shanley, Kindred Spirits Enterprises, and Prof Henrietta Marrie, Chair of the Centre's Indigenous Advisory Group, to identify appropriate case study sites and to develop the project aims. We also undertook one case study site visit to North Queensland to discuss the research with potential participants and to develop relationships with stakeholders. Nolana has commenced working on her ethics application and confirmation materials and has undertaken a number of UQ professional development training courses.



5. PUBLICATIONS

5.1 Book Chapters

1. **Cozzolino, Daniel** (2021). 'From consumers' science to food functionality—challenges and opportunities for vibrational spectroscopy'. *Advances in Food and Nutrition Research*. (pp. 119-146) San Diego, CA USA: Academic Press. doi: 10.1016/bs.afnr.2021.03.002.
2. **Srivarathan S, Phan, ADT, Wright O, Cozzolino D, Sultanbawa Y and Netzel ME**. 'Saltbush (*Atriplex* sp.) – a promising edible halophyte'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
3. **Akter S, Phan A, Netzel ME, and Sultanbawa Y**. '*Terminalia ferdinandiana* (Kakadu plum): Nutritional quality, Phytonutrients and Health benefits'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
4. **Fyfe S, Schirra HJ, Rychlik M, Smyth HE and Sultanbawa Y**. 'Phytonutrients in the Australian Green Plum (*Buchanania obovata*)'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
5. **Damyeh MS, Netzel ME, and Sultanbawa Y**. 'Ribberry (*Syzygium luehmannii*) and Watery Rose-Apple (*Syzygium aqueum*) Fruits'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
6. **Phan A, Sivakumar D, Cozzolino D, Netzel ME, and Sultanbawa Y**. 'Nutritional quality, Phytonutrients and Health benefits of *Pittosporum angustifolium* (Gumby Gumby), an Australian endemic plant'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
7. Mashiane P and **Sivakumar D**. 'African pumpkin (*Momordica balsamina*)'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
8. Mashitoa FM and **Sivakumar D**. 'Pumpkin leaves (*Cucurbita maxima*, *Cucurbita moschata* and *Cucurbita pepo*)'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
9. Akinola SA and **Sivakumar D**. 'Moringa (*Moringa oleifera*)'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
10. **Netzel G, Wright O, Sultanbawa Y and Netzel ME**. Red Bush Apple (*Syzygium suborbiculare*). *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
11. Seke F, Manhivi VE and **Sivakumar D**. 'Black plum fruit (*Vitex doniana*)'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).
12. Seke F, Manhivi VE and **Sivakumar D**. 'Natal plum fruit (*Carissa macrocarpa*)'. *Phytonutrients in Indigenous Fruits and Vegetables*, Centre for Agriculture and Bioscience International (CABI) (accepted for publication 2021).



5.2 Journal Articles

1. **Adiamo, Oladipupo Q., Netzel, Michael E., Hoffman, Louwrens C., Gidley, Michael J. and Sultanbawa, Yasmina** (2021). 'Nutritional, anti-nutritional, antioxidant, physicochemical and functional characterization of Australian Acacia seed: effect of species and regions'. *Journal of the Science of Food and Agriculture*, 101 (11) jsfa.11113, 4681-4690. doi: 10.1002/jsfa.11113.
2. **Adiamo, Oladipupo Q., Sultanbawa, Yasmina and Cozzolino, Daniel** (2021). 'Mid-infrared spectroscopy as a rapid tool to qualitatively predict the effects of species, regions and roasting on the nutritional composition of Australian Acacia seed species'. *Molecules*, 26 (7) 1879, 1879. doi: 10.3390/molecules26071879.
3. Shelat, Kinnari J., **Adiamo, Oladipupo Q., Mantilla, Sandra M. Olarte, Smyth, Heather E., Tinggi, Ujang, Hickey, Sarah, Rühmann, Broder, Sieber, Volker and Sultanbawa, Yasmina** (2021). *Correction: Shelat, K.J.; et al. 'Overall Nutritional and Sensory Profile of Different Species of Australian Wattle Seeds (Acacia spp.): Potential Food Sources in the Arid and Semi-Arid Regions'. Foods* 2019, 8, 482. *Foods*, 10 (3) 650, 650. doi: 10.3390/foods10030650.
4. **Adhikari, Kamalesh**, Bikundo, Edwin, Chacko, Xan, Chapman, Susannah, Humphries, Fran, Johnson, Hope, Keast, Evan, Lawson, Charles, Malbon, Justin, Robinson, Daniel, Rourke, Michelle, Sanderson, Jay and Tranter, Kieran (2021). 'What should farmers' rights look like? The possible substance of a right'. *Agronomy*, 11 (2) 367, 1-19. doi: 10.3390/agronomy11020367.
5. Alderees, Fahad, **Akter, Saleha**, Mereddy, Ram and **Sultanbawa, Yasmina** (2021). 'Antimicrobial activity of nanoencapsulated essential oils of *Tasmania lanceolata*, *Backhousia citriodora* and *Syzygium anisatum* against weak-acid resistant *Zygosaccharomyces bailii* in clear apple juice'. *Beverages*, 7 (3) 67. doi: 10.3390/beverages7030067.
6. **Akter, Saleha, Sultanbawa, Yasmina and Cozzolino, Daniel** (2021). 'High throughput screening to determine the antibacterial activity of *Terminalia ferdinandiana* (Kakadu plum): A proof of concept'. *Journal of Microbiological Methods*, 182 106169, 1-6. doi: 10.1016/j.mimet.2021.106169.
7. **Akter, Saleha**, Addepalli, Rama, **Netzel, Michael**, Fletcher, Mary, **Sultanbawa, Yasmina** and Osborne, Simone (2021). 'Impact of polyphenol-rich extracts of *Terminalia ferdinandiana* fruits and seeds on viability of human intestinal and liver cells in vitro'. *Food Chemistry: Molecular Sciences*, 2 100024, 100024. doi: 10.1016/j.fochms.2021.100024.
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19. **Jefferson, David James** (2021). 'Certification marks for Australian native foods: A proposal for Indigenous ownership of intellectual property'. *Alternative Law Journal*, DOI: 10.1177/1037969X20982719.
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24. **Zhang, Jiale, Phan, Anh Dao Thi, Srivarathan, Sukirtha, Akter, Saleha, Sultanbawa, Yasmina and Cozzolino, Daniel** (2021). 'Proximate composition, functional and



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25. **Phan, Anh Dao Thi, Damyeh, Maral Seidi, Chaliha, Mridusmita, Akter, Saleha, Fyfe, Selina, Netzel, Michael E., Cozzolino, Daniel and Sultanbawa, Yasmina** (2021). 'The effect of maturity and season on health-related bioactive compounds in wild harvested fruit of *Terminalia ferdinandiana* (Exell)'. *International Journal of Food Science & Technology*, 56 (12), 6431-6442. doi: 10.1111/ijfs.15350.
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 28. **Sherman, Brad**, 'Access to biodiversity for food production: Reconciling open access digital sequence information with access and benefit sharing' (2021) 14(5) *Molecular Plant* 701 (with Robert Henry).
 29. **Smyth, Heather, Sultanbawa, Yasmina and Cozzolino, Daniel** (2021). 'Provenance and uniqueness in the emerging botanical and natural food industries—definition, issues and tools'. *Food Analytical Methods*, 14 (12), 2511-2523. doi: 10.1007/s12161-021-02079-0.
 30. **Srivarathan, Sukirtha, Phan, Anh Dao Thi, Wright, Olivia, Sultanbawa, Yasmina, Netzel, Michael E. and Cozzolino, Daniel** (2021). 'The measurement of antioxidant capacity and colour attributes in wild harvest samphire (*Tecticornia* sp.) samples using mid-infrared spectroscopy'. *Food Analytical Methods*, 14 (11), 2328-2334. doi: 10.1007/s12161-021-02065-6.
 31. **Srivarathan, Sukirtha, Phan, Anh Dao Thi, Hong, Hung Trieu, Chua, Elvis T., Wright, Olivia, Sultanbawa, Yasmina and Netzel, Michael E.** (2021). 'Tecticornia sp. (Samphire)—A Promising Underutilized Australian Indigenous Edible Halophyte'. *Frontiers in Nutrition*, 8 607799, 607799. doi: 10.3389/fnut.2021.607799.
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 33. Mashiane, Petunia, Manhivi, Vimbainashe E., Shoko, Tinotenda, Slabbert, Retha M., **Sultanbawa, Yasmina and Sivakumar, Dharini** (2021). 'Cooking African pumpkin leaves (*Momordica balsamina* L.) by stir-frying improved bioactivity and bioaccessibility of metabolites—metabolomic and chemometric approaches'. *Foods*, 10 (11) 2890, 2890. doi: 10.3390/foods10112890.
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36. Seke, Faith, Manhivi, Vimbainashe E., Shoko, Tinotenda, Slabbert, Retha M., **Sultanbawa, Yasmina** and **Sivakumar, Dharini** (2021). 'Effect of freeze drying and simulated gastrointestinal digestion on phenolic metabolites and antioxidant property of the Natal plum (*Carissa macrocarpa*)'. *Foods*, 10 (6) 1420, 1-18. doi: 10.3390/foods10061420.
37. **Sultanbawa, Yasmina, Smyth, Heather**, Truong, K., Chapman, J. and **Cozzolino, Daniel** (2021). 'Insights on the role of chemometrics and vibrational spectroscopy in fruit metabolite analysis'. *Food Chemistry: Molecular Sciences*, 3 100033, 100033. doi: 10.1016/j.fochms.2021.100033.

5.3 Industry Reports and Publications

1. **Adhikari, Kamallesh and Sherman, Brad** 'Model Contractual Agreement for non-commercial research on plant materials collected from Indigenous Land'.
2. **Adhikari, Kamallesh and Sherman, Brad** 'Collecting Australian native plant materials from the Wild: Guidelines on key legal issues' (Rev. July 2021).
3. **Adiamo, Oladipupo and Sultanbawa, Yasmina** Industry Report 'Nutritional composition, anti-nutrients level and amino acid profile of *Acacia colei* seed flour, Kimberley Nature Project, Environs Kimberley, WA.
4. **Adiamo, Oladipupo, Akter, Saleha, Olukomaiya, Oladapo and Sultanbawa, Yasmina** Industry Report 'Nutritional composition of the fruits, roots and leaves of Australian Boab/Baobab (*Adansonia gregorii*)' Bidam Mie and Kimberley Cultural Adventures, WA.
5. **Akter, Saleha, Phan, Anh and Sultanbawa, Yasmina** Industry Report 'Vitamin C content, antioxidant activity, moisture content and water activity of Kakadu plum powder processed at Kaiyu Superfoods, Darwin, Humpty Doo, NT.
6. **Akter, Saleha and Sultanbawa, Yasmina** Industry Report '*T. ferdinandiana* (Gubinge) leaves quality and safety' Twin Lakes Cultural Park, Cable Beach, WA.
7. **Akter, Saleha and Sultanbawa, Yasmina** Industry Report 'Determination of colour, total soluble solids, pH and total phenolic contents of Gubinge syrup' Bidam Mie and Kimberley Cultural Adventures, WA.
8. **Akter, Saleha and Sultanbawa, Yasmina** Industry Report 'Nutritional profile of Gubinge/Kakadu plum powder' Bidam Mie and Kimberley Cultural Adventures, WA.
9. **Fyfe, Selina and Sultanbawa, Yasmina** Industry Report 'Nutritional composition of Green Plum *Buchanania obovovata* fruit' Mata Mata Community, Nhulunbuy, East Arnhem Land, NT.
10. **Fyfe, Selina and Sultanbawa, Yasmina** Industry Report 'Nutritional composition of Red Bush Apple (*Syzygium suborbiculare*) fruit' Mata Mata Community, Nhulunbuy, East Arnhem Land, NT.
11. **Fyfe, Selina and Sultanbawa, Yasmina** Industry Report 'Nutritional composition of Green Plum *Buchanania obovovata* fruit' Arnhem Land Progress Aboriginal Corporation (ALPA), Nhulunbuy, East Arnhem Land, NT.
12. **Fyfe, Selina and Sultanbawa, Yasmina** Industry Report 'Nutritional composition of Red Bush Apple (*Syzygium suborbiculare*) fruit' Arnhem Land Progress Aboriginal Corporation (ALPA), Nhulunbuy, East Arnhem Land, NT.
13. **Phan, Anh, Bobasa, Eshetu and Sultanbawa, Yasmina** Industry Report 'Determination of ascorbic acid in commercial Kakadu plum powder' for THE Kakadu plum Propriety Ltd.
14. **Phan, Anh and Sultanbawa, Yasmina** Industry Report 'Nutritional composition and mineral in *Terminalia Carpentaria* fruit powder' for Mata Mata Community, Nhulunbuy, East Arnhem Land, NT.



15. **Phan, Anh** and **Sultanbawa, Yasmina** Industry Report 'Empowering the Yarrabah Cooperative Society through the science of food quality, Yarrabah Cooperative Society, Yarrabah, QLD.
16. **Phan, Anh, Bobasa, Eshetu, Cozzolino, Daniel** and **Sultanbawa, Yasmina** Industry Report 'Moisture content, water activity and vitamin C in Kakadu plum fruit powder' Kaiyu Superfoods, Darwin, Humpty Doo, NT.
17. **Phan, Anh, Bobasa, Eshetu** and **Sultanbawa, Yasmina** Industry Report 'Physico-chemical parameters, total ellagic acid and vitamin C in Kakadu plum fruits' Kiril Park Wild Harvest, Darwin, Humpty Doo, NT.

5.4 Conference Publications

1. **Adiamo, Oladipupo Q., Netzel, Michael E., Hoffman, Louwrens C., Gidley, Michael J.** and **Sultanbawa, Yasmina** (2021). *Nutritional and functional characterization of Australian Acacia species from different regions*. Joint virtual Workshop between The ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF), Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia and The SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Virtual, 24-25 August 2021. Proceedings: 9-10.
2. **Beya, Michel M., Sultanbawa, Yasmina, Smyth, Heather E., Netzel, Michael E.** and **Hoffman, Louwrens C.** (2021). *Bioactivities of Kakadu plum in meat systems*. Joint virtual Workshop between The ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF), Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia and The SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Virtual, 24-25 August 2021. Proceedings: 5-6.
3. **Bobasa, Eshetu M., Phan, Anh Dao Thi, Netzel, Michael E., Cozzolino, Daniel** and **Sultanbawa, Yasmina** (2021). *Hydrolysable tannins in Terminalia ferdinandiana Exell fruit powder and comparison of their functional properties from different solvent extracts*. Joint virtual Workshop between The ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF), Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia and The SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, virtual, 24-25 August 2021. Proceedings: 11-12.
4. **Chen, Gengning, Cozzolino, Daniel, Netzel, Michael E., Olarte Mantilla, Sandra, Adhikari, Kamalesh** and **Sultanbawa, Yasmina** (2021). *Nutritional quality and food functionality of Pleiogynium timoriense fruit*. Joint virtual Workshop between The ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF), Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia and The SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Virtual, 24-25 August 2021. Proceedings: 6.
5. **Fyfe, Selina, Sultanbawa, Yasmina, Schirra, Horst Joachim** and **Smyth, Heather** (2021). *Future flavours from the past: sensory analysis of fruit from an Australian Aboriginal community in Arnhem Land*. 14th Pangborn Sensory Science Symposium: Sustainable Sensory Science, Online, 9-12 August 2021.



6. **Fyfe, Selina, Sultanbawa, Yasmina, Schirra, Horst Joachim, Rychlik, Michael and Smyth, Heather E.** (2021). *Sensory profiling of summer fruit from East Arnhem Land*. The 15th NZOZ Sensory and Consumer Science Symposium, A Virtual Conference, 9-11 February 2021. New Zealand:
7. **Fyfe, Selina, Smyth, Heather E, Schmitt-Kopplin, Philippe, Harir, Mourad, Rychlik, Michael, Sultanbawa, Yasmina and Schirra, Horst Joachim** (2021). *Metabolite differences in the Green Plum (*Buchanania obovata*) fruit occur through maturation and ripening and between geographical locations*. Metabolomics 2021 Online: The 17th Annual Conference of the Metabolomics Society, Online, 22-24 June 2021.
8. **Hong HT, Agarwal R, Netzel M, O'Hare T** (2021). Free- and esterified-carotenoids in oily and non-oily fruit matrices: an optimised procedure of saponification for carotenoid quantification. 1st Virtual International Conference on Carotenoids (VICC 2021), International Carotenoid Society, 22-25 June 2021, Book of Abstracts: 110.
9. **Kodagoda, Gethmini, Hong, Hung T., Topp, Bruce, Sultanbawa, Yasmina, O'Hare, Tim and Netzel, Michael E.** (2021). *Does storage improve the phytochemical composition of 'Queen Garnet Plum'?*. Joint virtual Workshop between The ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF), Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia and The SARCHI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Virtual, 24-25 August 2021. Proceedings: 11.
10. **Kodagoda, Gethmini, Hong, Hung, Topp, Bruce, Sultanbawa, Yasmina, O'Hare, Tim and Netzel, Michael E.** (2021). *Do blood-plums (*Prunus salicina*) have carotenoids?*. 1st Virtual International Conference on Carotenoids (VICC 2021), International Carotenoid Society, Virtual, 22-25 June 2021. Book of Abstracts: 57.
11. **Moura Nadolny, Jaqueline, Sea, David, Best, Odette, Shewan, Heather M, Stokes, Jason R and Smyth, Heather E.** (2021). *Bunya nut as a healthy and versatile gluten-free source for flour production*. Joint virtual Workshop between The ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF), Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia and The SARCHI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Virtual, 24-25 August 2021.
12. **Moura Nadolny, Jaqueline, Shewan, Heather M, Stokes, Jason R and Smyth, Heather E** (2021) 'Sensory characterisation of Australian Araucaria nuts and factors affecting their main attributes', *The 15th NZOZ Sensory and Consumer Science Symposium*, New Zealand, (virtual).
13. **Netzel M, Dumler C, Weber N, Striegel L, Rychlik M, Hong HT, O'Hare T** (2021). Does shape matter? Folate in strawberry and avocados. VIII International Symposium on Human Health Effects of Fruits and Vegetables, 9-11 March 2021, Book of Abstracts: 5.
14. **Netzel M** (Editor) *Proceedings Indigenous Plant Foods for Nutrition and Health*, A joint virtual Workshop between The ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF), Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia and The SARCHI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, 24th & 25th August, 2021. (<https://uniquelyaustralianfoods.org/resources/conference-publications/>)
15. **Phan ADT, Damyeh MS, Akter S, Chaliha M, Netzel ME, Cozzolino D, Sultanbawa Y** (2021). Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and



- Antioxidant Capacity of Wild Harvested Kakadu Plum (*Terminalia ferdinandiana*). Proceedings 2021, 68, 19. (Presented at the 1st International Electronic Conference on Food Science and Functional Foods, 10–25 November 2020; Available online: https://foods_2020.sciforum.net/).
16. **Sarwar, Shammy, Netzel, Gabriele, Netzel, Michael E., Mereddy, Ram and Sultanbawa, Yasmina** (2021). *Effect of photosensitization on the folate content in commercial strawberry cultivars*. AIFST Convention 2021, Virtual Conference, 11,12,19 &21 October 2021.
 17. **Srivarathan, Sukirtha, Phan, Anh Dao Thi, Wright, Olivia, Sultanbawa, Yasmina and Netzel, Michael E.** (2021). *Novel sources of functional ingredients: the potential of Australian Indigenous Edible Halophytes*. Joint virtual Workshop between The ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF), Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia and The SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Virtual, 24-25 August 2021. Proceedings: 4.
 18. **Srivarathan, Sukirtha, Mantilla, Sandra, Sultanbawa, Yasmina, Phan, Anh, Wright, Olivia and Netzel, Michael E** (2021). *Australian indigenous edible halophytes as potential salt substitutes*. 15th NZOZ Sensory and Consumer Science Symposium, virtual, 9-11 February 2021. Programme P03: 32.
 19. **Srivarathan S, Phan ADT, Sultanbawa Y, Wright O, Netzel ME** (2021). *Edible Halophytes—A Novel Source of Functional Food Ingredients?* Proceedings 2021, 70, 28. https://doi.org/10.3390/foods_2020-07822 (Presented at the 1st International Electronic Conference on Food Science and Functional Foods, 10–25 November 2020; Available online: https://foods_2020.sciforum.net/).



6. ACTIVITIES

6.1 Invited Talks/Keynote Addresses

1. **2-3 Feb 2021: Sultanbawa, Yasmina**, Australian Institute of Food Science and Technology (AIFST) 'Plant Based Ingredients from Australian Flora' (virtual).
2. **9-11 Feb 2021: Moura Nadolny, Jaqueline, Shewan, Heather M, Stokes, Jason R and Smyth, Heather E** 'Sensory characterisation of Australian Araucaria nuts and factors affecting their main attributes', *The 15th NZOZ Sensory and Consumer Science Symposium*, New Zealand, (virtual).
3. **9-11 Feb 2021: Srivarathan, Sukirtha, Mantilla, Sandra, Sultanbawa, Yasmina, Phan, Anh, Wright, Olivia and Netzel, Michael E** 'Australian indigenous edible halophytes as potential salt substitutes', *15th NZOZ Sensory and Consumer Science Symposium*, (virtual).
4. **9-11 Feb 2021: Fyfe, Selina, Sultanbawa, Yasmina, Schirra, Horst Joachim, Rychlik, Michael and Smyth, Heather E** 'Sensory profiling of summer fruit from East Arnhem Land', *The 15th NZOZ Sensory and Consumer Science Symposium*, New Zealand, (virtual).
5. **8 Mar 2021:** in conversation with Professor Henrietta Marrie on International Women's day, speaking about 'Empowering women from rural and regional communities' under the theme 'Women in leadership in food and agriculture-shaping a more equal future'.
6. **9-11 Mar 2021: Netzel M, Dumler C, Weber N, Striegel L, Rychlik M, Hong HT and O'Hare T** 'Does shape matter? Folate in strawberry and avocados', *VIII International Symposium on Human Health Effects of Fruits and Vegetables*, (virtual).
7. **15 Apr 2021: Netzel ME** 'Anthocyanins', Educational visit at Jabiru Community Youth & Children's Services Association's Birkdale Centre, Birkdale, QLD, Australia.
8. **15 Apr 2021: Srivarathan, Sukirtha** 'What are Australian Indigenous edible halophytes', Educational visit at Jabiru Community Youth & Children's Services Association's Birkdale Centre, Birkdale, QLD, Australia.
9. **29 Apr 2021: Netzel ME** 'Assessing the Quality of (Plant)Food for a Healthy Nutrition', *QAAFI CNAFS Centre Meeting*, St. Lucia, QLD, Australia.
10. **12 May 2021: Cahill, Cate**, Kaiyu Superfoods, presented at *Humanitarian Food Science and Technology Webinar*, Australian Institute of Food Science and Technology.
11. **6 June 2021: Yasmina Sultanbawa**, 'Harnessing the value of Australian native plant foods for diet diversification and health'. Botanical Garden Presentation at Mt Cootha, QLD Australia.
12. **22-24 Jun 2021: Fyfe, Selina, Smyth, Heather E, Schmitt-Kopplin, Philippe, Harir, Mourad, Rychlik, Michael, Sultanbawa, Yasmina and Schirra, Horst Joachim** 'Metabolite differences in the Green Plum (*Buchanania obovata*) fruit occur through maturation and ripening and between geographical locations', *The 17th Annual Conference of the Metabolomics Society*, (virtual).
13. **22-25 Jun 2021: Kodagoda, Gethmini, Hong, Hung, Topp, Bruce, Sultanbawa, Yasmina, O'Hare, Tim and Netzel, Michael E** 'Do blood-plums (*Prunus salicina*) have carotenoids?', *1st Virtual International Conference on Carotenoids*, (virtual).
14. **22-25 Jun 2021: Hong HT, Agarwal R, Netzel M and O'Hare T** 'Free- and esterified-carotenoids in oily and non-oily fruit matrices: an optimised procedure of saponification for carotenoid quantification', *1st Virtual International Conference on Carotenoids*, (virtual).
15. **29 Jun 2021: Jacob, Sera Susan** 'Fantastic seeds and where to find them – Exploring diversity of wattleseeds for food applications', Speaker, *Joint DAF, QAAFI & CSIRO food science seminar series*, Brisbane.



16. **1 Jul 2021: Bobasa, Eshetu** 'Impact of wild harvest, region and processing on the quality and functionality of *Terminalia ferdinandiana* Exell fruits', Speaker, *HDR Seminar*, Brisbane.
17. **8 Jul 2021: Adhikari, Kamalesh**, 'Intellectual Property and Community Seed Banks', *Online Workshop on Food Insecurity in International Law and Governance: Critical Discourses of Technology, Modernisation and Indigeneity in Law and Policy relating to Food Security*, Organised by the De Montfort University.
18. **14 Jul 2021: Adhikari, Kamalesh**, 'Commentary on Plant Variety Protection under the UPOV Convention', *Online Webinar on Assessment of Plant Variety Protection Laws: The Case of Vietnam*, Organised by the Southeast Asia Regional Initiatives for Community Empowerment (SEARICE).
19. **19 Jul 2021: Sultanbawa, Yasmina** 'Local solutions addressing global challenges: How transformation starts at the grassroots', Panelist, Institute of Food Technologists (IFT)
20. **20 & 21 Jul 2021: Netzel ME** 'Red and not so Red Colour of fruits', Educational visit at Birkdale South State School during NAIDOC week, Birkdale, QLD, Australia.
21. **20 & 21 Jul 2021: Srivarathan, Sukirtha** 'What are Australian Indigenous edible halophytes', Educational visit at Birkdale South State School during NAIDOC week, Birkdale, QLD, Australia.
22. **21 Jul 2021: Fyfe, Selina** 'Characterising the potential of the green plum (*Buchanania obovata*) as a native Australian fruit', Speaker, *QAAFI Seminar Series*, Brisbane.
23. **23 Jul 2021: Fish, Allison** 'The Indian Approach to the Nagoya Protocol', Speaker, *Digital Transactions in India*, (virtual).
24. **23 Jul 2021: Jacob, Sera Susan** 'Wattleseeds as nutritional foods', Speaker, *QAAFI Seminar Series*, Brisbane.
25. **9-12 Aug 2021: Fyfe, Selina, Sultanbawa, Yasmina, Schirra, Horst Joachim and Smyth, Heather** 'Future flavours from the past: sensory analysis of fruit from an Australian Aboriginal community in Arnhem Land', *14th Pangborn Sensory Science Symposium: Sustainable Sensory Science*, Online.
26. **16 Aug 2021: Sultanbawa, Yasmina** 'Future Food: With a Serve of Science', Speaker, launch of *National Science Week*, Brisbane.
27. **24 & 25 Aug 2021: Srivarathan S, Phan ADT, Wright O, Sultanbawa Y, and Netzel ME** 'Novel sources of functional ingredients: The potential of Australian Indigenous Edible Halophytes', *Indigenous Plant Foods for Nutrition and Health*, a joint virtual Workshop between the ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF) and the SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa.
28. **24 & 25 Aug 2021: Beya MM, Sultanbawa Y, Smyth HE, Netzel ME, and Hoffman LC** 'Bioactivities of Kakadu plum in meat systems'. *Indigenous Plant Foods for Nutrition and Health*, a joint virtual Workshop between the ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF) and the SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Proceedings: 5-6.
29. **24 & 25 Aug 2021: Chen G, Cozzolino D, Netzel ME, Mantilla SO, Adhikari K, and Sultanbawa Y** 'Nutritional quality and food functionality of *Pleiogynium timoriense* fruit'. *Indigenous Plant Foods for Nutrition and Health*, a joint virtual Workshop between the ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF) and the SARChI Research Programme in Phytochemical Food Network to Improve



- the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Proceedings: 6.
30. **24 & 25 Aug 2021: Adiamo OQ, Netzel ME, Hoffman LC, Gidley MJ, and Sultanbawa Y** 'Nutritional and functional characterization of Australian Acacia species from different regions'. *Indigenous Plant Foods for Nutrition and Health*, a joint virtual Workshop between the ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF) and the SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Proceedings: 9-10.
 31. **24 & 25 Aug 2021: Kodagoda G, Hong HT, Topp B, Sultanbawa Y, O'Hare T, and Netzel ME** 'Does storage improve the phytochemical composition of 'Queen Garnet Plum'? *Indigenous Plant Foods for Nutrition and Health*, a joint virtual Workshop between the ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF) and the SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Proceedings: 11.
 32. **24 & 25 Aug 2021: Bobasa EM, Phan ADT, Netzel ME, Cozzolino D, and Sultanbawa Y** 'Hydrolysable tannins in Terminalia ferdinandiana Exell fruit powder and comparison of their functional properties from different solvent extracts'. *Indigenous Plant Foods for Nutrition and Health*, a joint virtual Workshop between the ARC Industrial Transformation Training Centre for Uniquely Australian Foods (ARC ITTC UAF) and the SARChI Research Programme in Phytochemical Food Network to Improve the Nutritional Quality for Consumers, Tshwane University of Technology, Pretoria, South Africa, Proceedings: 11-12.
 33. **7 Sep 2021: Sherman, Brad** 'Resolving the legal uncertainty created by the Nagoya Protocol', Keynote Speaker, *Australasian Seed Science Conference: Seeds in Culture and Society (Theme 4)*, (virtual).
 34. **7 Sep 2021: Jacob, Sera Susan**, 'Exploring the diversity in wattleseeds for food applications', Panellist, *Australasian Seed Science Conference: Seeds in Culture and Society (Theme 4)*, (virtual).
 35. **7 Sep 2021: Sauer, Chris**, 'Tracing the origin of Native Seed/SEARCH across Political, social Organisational and Cultural Geographies', Poster Presentation, *Australasian Seed Science Conference: Seeds in Culture and Society (Theme 4)*, (virtual).
 36. **13 Sep 2021: Sultanbawa, Yasmina**, 'Enabling Plant Research', Panellist, *Research Infrastructure Seminar Series*, Brisbane.
 37. **14 Sep 2021: Yasmina Sultanbawa**, 'Kakadu plum value chain – Benchmark for other native botanicals' QAAFI, *Annual Research Meeting* (oral/ inperson).
 38. **24 Sep 2021: Seididamyeh, Maral** 'Horticultural Produce Using Plant Bioactives', Speaker, *QAAFI Seminar Series*, Brisbane.
 39. **28 Sep 2021: Smyth, Heather** 'A Sensory Experience of Australian Flavour', Speaker, *HEIA National Conference*, Brisbane.
 40. **28 Sep 2021: Moura Nadolny, Jaqueline** 'Bunya nut as a versatile gluten-free source for flour production', Speaker, *QAAFI Seminar Series*, Brisbane.
 41. **5 Oct 2021: Adhikari, Kamalesh** 'The Concept and Complexities of Access in International Biodiversity Laws', *Guest Lecture for the LLM Students*, The University of Aberdeen.
 42. **8-10 Oct 2021: Sultanbawa, Yasmina** 'Nanotechnology as a novel delivery system for plant bioactive compounds', Keynote Speaker *International Conference Brawijaya Dentistry (ICBD) 3rd online Conference* (virtual).



43. **12 Oct 2021: Smyth, Heather** 'Effective sensory evaluation enables data-driven decision making', Speaker, *AIFST Convention 2021*, (virtual).
44. **11,12,19 & 21 Oct 2021: Sarwar, Shammy, Netzel, Gabriele, Netzel, Michael E., Mereddy, Ram and Sultanbawa, Yasmina** 'Effect of photosensitization on the folate content in commercial strawberry cultivars', Poster Presentation, *AIFST Convention 2021* (virtual).
45. **21 Oct 2021: Netzel ME** 'The Science of Uniquely Australian Foods', Educational visit at Birkdale South State School during the 'STEAM into STEM' week, Birkdale, QLD, Australia.
46. **21 Oct 2021: Srivarathan, Sukirtha** 'What are Australian Indigenous edible halophytes', Educational visit at Birkdale South State School during the 'STEAM into STEM week', Birkdale, QLD, Australia.
47. **21-22 Oct 2021: Adhikari, Kamalesh**, 'The Role of Intellectual Property in Shaping the History and Practices of Community Seed Banks', *International Webinar on Governing Crop Genetics: How to Untie the Knot of Ownership, Control and Circulation of Suitable Seeds*, Fridtjof Nansen Institute (FNI), Norway.
48. **25 Oct 2021: Adhikari, Kamalesh**, 'Intellectual Property, Traditional Knowledge, and Native Biodiversity', Panelist at the *Launch of the 2021 edition of the Pandora's Box: Journal of the Justice and the Law Society*.
49. **16, 17, 18 & 19 Nov 2021: Moura Nadolny, Jaqueline, Best, Odette, Flanagan, Bernadine, Shewan, Heather M, Stokes, Jason R and Smyth, Heather E.** 'Bunya nut as a healthy and versatile gluten-free source for flour production', Poster Presentation, *Food Structure, Digestion and Health International Conference 2021* (virtual).
50. **30 Nov 2021: Rajagopal, Gayathri** 'Enhancing livelihood through sustainable agriculture in the post-pandemic phase', Speaker, *3rd International Conference on Agriculture and Rural Development*, (virtual).
51. **9 Dec 2021: Marrie, Henrietta and Sultanbawa, Yasmina** 'The Future of Food – Insights from the Global Bioeconomy Alliance', Panelists, TUM São Paulo Dialogue: The Future of Food – Insights from the Global Bioeconomy Alliance (virtual).
52. **10 Dec 2021: Sultanbawa, Yasmina**, 'Underutilized crops for sustainable food production and healthy diets' *Indigenous Plants for Health*, Annual General Meeting (virtual)
53. **17 Dec 2021: Netzel, Michael** 'Exploring the nutritional value of Australian grown produce' in the module *Recent Topics in Nutrition and Health*, TUM Master programme 'Nutrition and Biomedicine', Technical University of Munich, Germany (virtual).
54. **20 Dec 2021: Sultanbawa, Yasmina** 'Science is my Community', Interview, *Frontiers Science News*.

6.2 National and International Workshops Held/Organised

1. **13 Jan 2021: Second Legal Workshop: Australian biodiscovery laws and guidelines** (virtual).
2. **10 Feb 2021: Third Legal Workshop: Policy on Indigenous knowledge; Policy on research publications; Policy on data collection** (virtual).
3. **10 Mar 2021: Fourth Legal Workshop: Model contractual clauses/template research agreement for the collection and use of native plant materials from Indigenous land** (virtual).
4. **12 Apr 2021: ANFAB Think Tank**, Coopers Plains, QLD Australia.
5. **16 Jun 2021: Dr Andrew Pengelly**, President of Indigenous Plants for Health Association, Guest Speaker, Coopers Plains.
6. **24-25 Aug 2021: Indigenous Plant Foods for Nutrition and Health Workshop**, co-hosted



with Tshwane University of Technology, South Africa, (virtual).

7. **28 Oct 2021:** ARC Training Centre Annual Workshop (virtual).

6.3 National and International Visitors and Visiting Fellows

1. **12 Jan 2021:** Rob Blum, Strategic Advisor, The Protein Leaf Company (Virtual)
2. **18 Jan 2021:** Lizzie Webb and Alex McDonald, White Box Enterprises, and Ann Shanley (Partner Investigator), Kindred Spirits Enterprises.
3. **27 Jan 2021:** Madonna Thomson, Director, Nyanda Cultural Tours (Indigenous Enterprise Group).
4. **8 Feb 2021:** Roslyn Newbound (Partner Investigator), Director, Accuratus Pty Ltd.
5. **10 Feb 2021:** Yarrabah Cooperative Society (Traditional Elder Paul Neal), Lizzie Webb, Gayathri Rajagopal (HDR student) (virtual).
6. **15-17 Feb 2021:** Cate Cahill, Kaiyu Superfoods (Indigenous Enterprise Group).
7. **28-30 Jun 2021:** Paul Neal, Traditional elder of the Yarrabah Cooperative Society.
8. **11 Mar 2021:** Ross Norris and Scott Powell (Australian Native Products) in person.
9. **19 Mar 2021:** Sarah Hickey (Partner Investigator), Karen Sheldon Catering.
10. **24 March 2021:** Kristy Obrien, ABC discuss filming of Moving to Country (virtual).
11. **22 Apr 2021:** David De Paoli, Managing Director, AustChilli (virtual).
12. **5 May 2021:** Anthony Jacobs, CEO, Green Blue Health (virtual).
13. **22 Jun 2021:** Simon Wallwork, Noongar Land Enterprise (NLE) Group, Oral McGuire (NLE Chair), and Andrew Tabinor (NLE Member) (virtual).
14. **24 Jun 2021:** Scott Fry, CEO Loving Earth and Stephen Northey, Cyber Security advisor (virtual).
15. **24 Jun 2021:** Yvonne Cadet-James and Janine Gertz, Gugu Badhun Aboriginal Corporation RNTBC (virtual).
16. **28 Jun 2021:** Mathew Morrell, Director QAAFI and Paul Neal (Yarrabah Cooperative Society).
17. **2 Jul 2021:** David and Sharon Hewitt, Wild Orchard Kakadu plum (virtual).
18. **9 Jul 2021:** Oren Barack and Jordan Bruno, Roogenics (virtual).
19. **28 Jul 2021:** Mirjana Prica, Managing Director, Food Innovation Australia (FIAL) (virtual)
20. **21 Sep 2021:** Bianca Eden, Sukriti Khorana and Jason Whitehill (Grainarc), Anna Tao, Simone Osborne and Nick Tomkins (CSIRO).
21. **26 Oct 2021:** Ashely Smith, Tobey-Ann Pinder, Qayyum Adil, Sherry Sui, and Gabrijela Matanovic (Pharmacare).
22. **28 Oct 2021:** Madonna Thomson, Nyanda Cultural Tours (Indigenous Enterprise Group).
23. **2 Nov 2021:** Prof Warrick Powell, Smart Trade Networks and QUT, and Madonna Thomson, Nyanda cultural tours, on potential use of ledger technology to empower communities in native botanicals.
24. **8 Dec 2021:** Molly Chapman, Deputy Program Leader – Transform, Fight Food Waste CRC.
25. **8 Dec 2021:** Francesca Goodman-Smith, Program Leader – Transform, Fight Food Waste CRC.
26. **8 Dec 2021:** Jessica Morgan, Program Coordinator – Transform, Fight Food Waste CRC.
27. **9 Dec 2021:** Cate Cahill, Kaiyu Superfoods (Indigenous Enterprise Group) (virtual)
28. **9 Dec 2021:** Michelle On, Kiril Park Wild Harvest (Indigenous Enterprise Group) (virtual)..



29. **9 Dec 2021:** Rhonda Renwick, CEO, Kindred Spirits Enterprises (virtual).
30. **9 Dec 2021:** Jordan Bruno, Marketing Director, Roogenics (virtual).

6.4 Government, Industry and Business Community Briefings

1. **28 Jul 2021: Sukirtha Srivarathan**, 'Australian indigenous edible halophytes - potential sources of functional ingredients' (Twin Lakes Cultural Park) (virtual).
2. **30 Mar 2021:** 'Harnessing the value of underutilized plant-based foods for diet diversification and health', Department of Agriculture and Fisheries, QAAFI Seminar Series.
3. **15 Apr 2021: Yasmina Sultanbawa**, 'Elucidating mechanism of action of nano-encapsulated plant bioactives against weak-acid resistant yeasts in a beverage system' (Australian Native Products) (virtual).
4. **4 Jun 2021: Yasmina Sultanbawa**, 'Uniquely Australian Foods' Kindred Spirits Enterprises Board (Virtual).
5. **18 Sep 2021: Yasmina Sultanbawa**, Presentation on the ARC Training Centre to other ARC Training Centre Director/Dep Directors (virtual)
6. **18 Jun 2021:** ARC Training Centre, Indigenous Advisory and Enterprise group, **Brad Sherman** and **Yasmina Sultanbawa** contributed to the 'Economic Participation of Indigenous Communities (EPIC) CRC bid.
7. **17 Aug 2021: Yasmina Sultanbawa**, Advisory Panel member for 'Accelerating the Wattle seed Industry'.
8. **20 Sep 2021: Yasmina Sultanbawa**, invited to contribute to a new Indigenous food 'skill set'.
9. **17 Nov 2021: Yasmina Sultanbawa** and **Heather Smyth**, Contributions to strategic priorities and research directions for the Department of Agriculture and Fisheries in Queensland.
10. **10 Dec 2021: Yasmina Sultanbawa**, presentation on opportunities for the use of underutilized Australian native plant foods to board members of Indigenous Plants for Health Association.

6.5 Visits to Indigenous Communities

1. **20 Apr 2021:** Prof Yasmina Sultanbawa (CI), Dr Anh Phan (ICPD), Zara Boshier (Assoc HDR) and Dr Sandra Olarte Mantilla (ICPD), Kaiyu Superfoods Indigenous Enterprise, Humpty Doo, Darwin, NT Australia.
2. **21 Apr 2021:** Prof Yasmina Sultanbawa (CI), Dr Anh Phan (ICPD), Zara Boshier (Assoc HDR) and Dr Sandra Olarte Mantilla (ICPD), Kiril Park Wild Harvest Indigenous Enterprise Humpty Doo, Darwin, NT Australia.
3. **21 Apr 2021:** Prof Yasmina Sultanbawa (CI), Dr Anh Phan (ICPD), Zara Boshier (Assoc HDR) and Dr Sandra Olarte Mantilla (ICPD), Karen Sheldon Catering (Indigenous chef training/employment), Darwin, NT Australia.
4. **21 Apr 2021:** Students Postdocs and CIs visit to Nyanda Cultural Tours, Nudgee, QLD Australia.
5. **25-27 Apr 2021:** Gayathri Rajagopal (ICHDR), visit to Yarrabah Aboriginal Community.
6. **2-4 Jun 2021:** Janeen Baxter (CI) and Nolana Lynch (ICHDR), visit to Walker Brothers, Cooya Beach, Mosman and Yarrabah Aboriginal Community (meeting with Henrietta Marrie), Yarrabah, QLD Australia.



7. COMMENTARIES ABOUT THE PROJECT'S ACHIEVEMENTS

MEDIA / NEWS RELEASES

1. **Jul 2021: David Hewitt, Cate Cahill and Yasmina Sultanbawa**, 'It's known to be a superfood, but what exactly are the health benefits of the Kakadu plum', *ABC News*, <https://www.abc.net.au/news/2021-07-22/health-benefits-of-kakadu-plum/100204168>.
2. **Jul 2021: Yasmina Sultanbawa** and Djungan Paul Neal, Community Enterprise Developer, Yarrabah Aboriginal Shire Council, 'Portable chemistry kit sweetens native bush fruit production', *Queensland Alliance for Agriculture and Food Innovation (QAAFI) News*.
3. **Jul 2021: Yasmina Sultanbawa**, 'Portable Chemistry Kit Allows On-Site Sweetness Testing of Bush Foods', *Funtitech*, <https://funtitech.com/portable-chemistry-kit-allows-on-site-sweetness-testing-of-bush-foods/154941/>.
4. **Jul 2021: Yasmina Sultanbawa**, 'Portable Chemistry Kit Allows On-Site Sweetness Testing of Bush Foods', *PhysOrg News*, https://phys.org/news/2021-07-portable-chemistry-kit-on-site-bush.html?utm_source=researcher_app&utm_medium=referral&utm_campaign=RESR_MRKT_Researcher_inbound.
5. **Jul 2021: Yasmina Sultanbawa**, 'Portable Chemistry kit enables on-site testing of bush fruits' *Daily Advent News*, <https://www.dailyadvent.com/news/3d77dc5c343e0c0c3d42da5f2c9aeb0c-Portable-Chemistry-Kit-Enables-OnSite-Testing-of-Bush-Fruits>.
6. **Aug 2021: Yasmina Sultanbawa**, 'Testing kit developed for native bush fruits', *What's new in Food Technology and Manufacturing*, <https://www.foodprocessing.com.au/content/processing/news/testing-kit-developed-for-native-bush-fruits-1304924893>.

TV

1. **Jul 2021: David Hewitt and Cate Cahill** (Indigenous Enterprise Group) and Karen Sheldon (Partner Investigator), ABCTV, 'Movin' to the Country', *Episode 4 Top End, NT*, <https://iview.abc.net.au/video/RF2008Q004500>.

RADIO

1. **Jul 2021: Yasmina Sultanbawa**, Radio Interview with Bryan Littlely at grantbroadcasters about the Chemistry Tool Kit.
2. **Aug 2021: Yasmina Sultanbawa** on 4ZZZ Radio talking about Indigenous Bush Food Production with Eliot Rifkin https://uniquelyaustralianfoods.org/wp-content/uploads/2021/08/4ZZZRadio-Interview_Yasmina_Indigenous-Bush-Food-Production.mp3.

ARTICLES

1. **Feb 2021: Yasmina Sultanbawa and Henrietta Marrie**, 'Indigenous heritage and biodiversity expert to help lead Australia's bush foods industry' UQ and QAAFI internal media release <https://qaafi.uq.edu.au/article/2021/02/indigenous-heritage-and-biodiversity-expert-help-lead-australia%E2%80%99s-bush-foods-industry>.
2. **Jun 2021: Henrietta Marrie**, Authors Renee Cluff 'The influential life of Henrietta Marrie to feature in a new film', *Tropic Now*, <https://www.tropicnow.com.au/2021/june/4/the-influential-life-of-henrietta-marrie-to-feature-in-a-new-film>.



3. **Jul 2021: Yasmina Sultanbawa**, 'Why Tapping into Grassroots Wisdom is so Critical', *IFT News & Publications*, <https://www.ift.org/news-and-publications/digital-exclusives/first-21-grassroots-wisdom>.
4. **Aug 2021: Heather Smyth and Saskia Urlass** SBS 30 Aug 2021 'This project is dedicated to raising the potential and profile of bush foods' <https://www.sbs.com.au/food/article/2021/08/30/project-dedicated-raising-potential-and-profile-bush-foods>.
5. **Aug 2021: Yasmina Sultanbawa** 'Portable chemistry kit sweetens native bush fruit production' <https://www.goodfruitandvegetables.com.au/story/7361356/bush-fruit-sweetness-now-easily-measured/>.
6. **Sep 2021:** Native green plums ripe for research, David Shaw – Double Helix, CSIRO publication.
7. **Dec 2021: Henrietta Marrie, Yasmina Sultanbawa and Michael Rychlik** 'Global Dialogue discuss traditional foods as our future superfoods', *Global Engagement, The University of Queensland*, <https://global-engagement.uq.edu.au/article/2022/01/global-dialogue-discuss-traditional-foods-our-future-superfoods>.
8. **Dec 2021: Yasmina Sultanbawa** 'Science is my community' – reflection by Professor Yasmina Sultanbawa in *Frontiers Science News* <https://blog.frontiersin.org/2021/12/20/yasmina-sultanbawa-science-is-my-community/>.

PODCASTS

1. **Feb 2021: Yasmina Sultanbawa**, 'Transforming the Australian food sector through inclusion of native foods and indigenous knowledge' ILLUMINATA Ep. #9 <https://open.spotify.com/episode/4iWq8dNK78orlAG7aM9MrO>.
2. **Feb 2021: Heather Smyth**, "Flavour and sensory expert on her journey and work with some of the most unique Australian foods" ILLUMINATA Ep. #7 <https://open.spotify.com/episode/72RwuwWOYFF9QfpuQcHOuF>.
3. **Mar 2021: Sera Susan Jacob**, 'Our personal Journey' ILLUMINATA Ep. #10 <https://open.spotify.com/episode/0cNO6Z1PqShAkJs0YE4i7V>.

SOCIAL MEDIA

1. 18 Facebook Posts
2. 8 Instagram Posts
3. 33 Twitter Posts
4. 11 LinkedIn