





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

Elkhorn Building (#1024), 80 Meiers Road, Indooroopilly QLD 4068

E info@uniquelyaustralianfoods.org

W www.uniquelyaustralianfoods.org

Cover Image:

Jessica Cartwright, Gethmini Kodagoda and Sukirtha Srivarathan at the TropAg 2022 International Agriculture Conference.



Director's Report

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

In 2022 there were many highlights, including the scholarships and awards our students received and the achievement of their different milestones while pursuing their PhD. We are now celebrating six PhD completions within the Training Centre.



A major highlight in 2022 was the huge success of the presentations and displays by the Training Centre staff, students, postdocs and Indigenous and industry partners at the TropAg 2022 International Agriculture Conference. It showcased the achievements we have all worked so hard for.

Amongst the great highlights and achievements there was also a very sad time for us all with the passing of Ann Shanley who was a Partner Investigator on the Training Centre for Kindred Spirits Enterprises. Ann passed away on 16 October 2022. She was an amazing person and the work she did for the Training Centre will flow on throughout all of those people she was involved with. She will be remembered by us all.

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



CONTENTS

1.	PROJECT TEAM	1
2.	OUR PARTNERS.....	3
3.	HIGHLIGHTS/ACHIEVEMENTS.....	4
3.1	Research Highlights.....	4
3.2	Achievements	5
4.	RESEARCH PROGRAMS	6
5.	PUBLICATIONS	10
5.1	Books.....	10
5.2	Book Chapters.....	10
5.3	Journal Articles.....	10
5.4	Industry Reports and Publications.....	13
5.5	Conference Publications	14
6.	ACTIVITIES.....	15
6.1	Invited Talks/Keynote Addresses.....	15
6.2	National and International Workshops Held/Organised	18
6.3	National and International Visitors and Visiting Fellows.....	19
6.4	Government, Industry and Business Community Briefings	20
6.5	Visits to Indigenous Communities	20



1. PROJECT TEAM

Chief Investigators

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

Centre Administration

Carol Ballard	The University of Queensland
Sophie Ader	The University of Queensland
Emma Hassall	The University of Queensland

Partner Investigators

Mr Russell Glover	Australian Native Food and Botanicals
Dr Emily Grace	BeelInventive Pty Ltd
Ms Sarah Hickey	Karen Sheldon Catering
Ms Roslyn Newbound	Accuratus Pty Ltd
Ms Kirsty Langdon	Australian Native Products
Ms Ann Shanley	Kindred Spirits Enterprises Limited
Dr Pia Winberg	Venus Shell Systems Pty Ltd

International Collaborators

Prof Stan Kubow	McGill University, Canada
Prof Michael Rychlik	Technical University of Munich, Germany
Prof Philippe Schmitt-Kopplin	Hermholtz Centre Munich, Germany
Prof Dharini Sivakumar	Tshwane University of Technology, South Africa

Postdoctoral Research Fellows

Dr Kamalesh Adhikari	The University of Queensland
Dr Hung Trieu Hong	The University of Queensland
Dr Sandra Olarte Mantilla	The University of Queensland
Dr Anh Phan	The University of Queensland

HDR Students

Sruthi Balaji	The University of Queensland
Gengning Chen	The University of Queensland
Sera Susan Jacob	The University of Queensland
Yu Jun (James) Lian	The University of Queensland
Nolana Lynch	The University of Queensland
Jaqueline Moura Nadolny	The University of Queensland
Chris Sauer	The University of Queensland
Sukirtha Srivarathan	The University of Queensland
Saskia Urlass	The University of Queensland
Claire Wijngaarden	The University of Queensland

Associate Investigators

Assoc Prof Daniel Cozzolino	The University of Queensland
Prof Louwrens Hoffman	The University of Queensland



Dr Horst Joachim Schirra
Dr Olivia Wright

The University of Queensland
The University of Queensland

Associate Postdoctoral Research Fellows

Dr Oladipupo Adiamo
Dr Saleha Akter
Dr Maral Seidi Damyeh
Dr Heather Shewan

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

Associate HDR Students

Shanmugam Alagapan
Batlah Almutairi
Kimberley Anakapu
Michel Beya
Eshetu Bobasa
Sherie Bruce
Jessica Cartwright
Maral Seidi Damyeh
Mokaddes Ahmed Dipu
Selina Fyfe
Gethmini Kodagoda
Khalil Saber Madani
Tatiana Marinho
Jasmine Ngo
Shammy Sarwar
Ramana Visnupriyan
Luke Williams
Jiale Zhang

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

Associate Master Students

Yunzhuo Zhou

The University of Queensland

Associate Honours Students

Abbey Yates
Yu Jun James Lian
Da Wei Chia

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

Indigenous Advisory Group

Henrietta Marrie AM

Elder of the Gimuy-Walubara Yidinji People,
Cairns, North QLD

Madonna Thomson

Nyanda Aboriginal Cultural Tours & Bush Food
Experience, Brisbane, QLD

Indigenous Enterprise Group

Cate and Pete Cahill
Bruno Dann
Janine Gertz

Kaiyu Superfoods
Twin Lakes Cultural Park, Kimberley, WA
Gugu Badhun Aboriginal Corporation RNTBC,
Townsville, North QLD

Tracey and Doug Goebel
David Hewitt

Native Oz Bushfoods
Wild Orchard Kakadu Plum Pty Ltd, Delye
Outstation, NT

Michelle On
Madonna Thomson

Kiril Park Wild Harvest
Nyanda Aboriginal Cultural Tours & Bush Food
Experience, Brisbane, QLD



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

Uniquely Australian Foods showcased at TropAg 2022 International Agriculture Conference, October 31 – November 2, Brisbane, Queensland.

TropAg is the largest international tropical agriculture conference held globally. It was a great opportunity for the ARC Training for Uniquely Australian Foods staff, students, Indigenous Enterprises, and other industry partners to showcase their research. There were 1,009 delegates from 53 countries, 6 plenary speakers, 48 symposia sessions, 261 posters, 6 conference themes and 43 sponsors and exhibitors. The ARC Training Centre sponsored a booth, and the students, post-docs and Indigenous Enterprise Group showcased their achievements. Native OzBushfoods had the opportunity to do some taste tests of their products and their range of value-added native food products, available for purchase. Three symposia sessions were organised by the CIs of the ARC Training Centre, 10 oral presentations and 15 poster presentations were done by students, staff, and Indigenous Enterprise members. Some of the key presentations are given below.

Professor Henrietta Marrie AM, Chair of the Indigenous Advisory Group of the ARC Training Centre was one of the plenary speakers. She presented on the “Future of First Nations food systems and emerging trends”. This plenary session was chaired by Yasmina Sultanbawa (Director/CI).

A symposium on *Emerging foods for health* was chaired by Chief Investigator, Dr Michael Netzel. The keynote presentation for this symposium was by Professor Dharini Sivakumar, one of our international collaborators from Tshwane University of Technology, South Africa. She spoke on “Community-based food system for traditional African vegetables in Limpopo, South Africa. Jaqueline Moura Nadolny (HDR) spoke on “Establishing a value proposition for bunya nuts as a versatile gluten free flour” and Sophie Ader, Engagement Officer spoke on “Promoting Indigenous leadership and ownership of the native food value chain for sustainable outcomes”. Symposia on Dietary patterns, habits, and health outcomes, chaired by Dr Olivia Wright (Associate CI) and Maral Seidi Damyeh (PDF). Sukirtha Srivarathan (HDR) spoke on “Alternative options for salt in dietary patterns: underutilised plant species”. Jessica Cartwright on “Seeking sweetness – a systematic scoping review of factors influencing sugar-sweetened beverage consumption”.

A symposium on *Value of ancient ingredients in modern foods* was chaired by Professor Henrietta Marrie and Anh Phan (ICPD). Michelle On from Kiril Park Wild Harvest (indigenous Enterprise Group) spoke about the “Cultural and modern connections to native foods”. Madonna Thomson from Nyanda Cultural Tours (indigenous Enterprise Group) spoke about the “Aboriginal legacy for the Brisbane area and historical artifacts connected to food”. Selina Fyfe (HDR) on “Future flavours from the past: sensory analysis of Australian native fruits from Arnhem Land”. Oladipupo Adiamo (HDR) on “Value added food products from wattle seed”. Prof Yasmina Sultanbawa (CI) spoke on “Functional ingredients from *Terminalia* sp. Kakadu plum as a case study”. Dr Kamallesh Adhikari (ICPD) spoke on “Rethinking the control and freedom of seed banks”.

Two of the ARC Training Centre’s HDR students conducted consumer taste tests on two concept products they had developed. Jessica Cartwright presented the low-sugar beverage with less sugar with Kakadu plum and other native ingredients. Gengning Chen presented a healthy snack as a fruit leather a combination of Burdekin plum and apple.



Jessica Cartwright and Michelle On were interviewed by ABC radio and The Australian newspapers published an article titled “Bush tucker sweetener for remote communities”.

Jaqueline Moura Nadolny (HDR student) was interviewed on ABC Radio on ‘How football-sized bunya nuts could be the next big thing in bush food business’.

The international delegates at this conference experienced a taste of Uniquely Australian Foods which was well received, and many purchases were made from Native Oz Bushfoods to take back to their home countries to share with family and friends.

3.2 Achievements

- **Henrietta Marrie, Brad Sherman, Allison Fish and Yasmina Sultanbawa** were part of team of researchers who were granted funding for an ARC Discovery indigenous project, 2023-2025, *The past, present and future of Indigenous ethnobotanical knowledge*, \$944,569.
- **Brad Sherman, Allison Fish and Yasmina Sultanbawa** were part of team of researchers who were granted funding for a UQ Strategic Funding Project, 2022-2024, *Reimagining Intellectual Property to build the bioeconomy*, \$3,047,233.
- The establishment of Bushtukka and Botanicals Indigenous Enterprises Cooperative Limited – 5 Indigenous Enterprise Group members as founding members.
- The establishment of Partnership model with Roogenics, Twin Lakes Cultural Park and QAAFI/UQ (ARC Training Centre for Uniquely Australian Foods).
- Six (6) completions by HDR students:
 - (1) Selina Fyfe
 - (2) Eshetu Bobasa
 - (3) Maral Seidi Damyeh
 - (4) Shammy Sarwar
 - (5) Batlah Almutairi
 - (6) Oladipupo Adiamo
- Two (2) intellectual property filings were made:
 - (1) Native Superfood Blends (Kaiyu Superfoods), and
 - (2) Kiril Park Wild Harvested Kakadu plum powder.
- Three (3) identified new processes and products arose from Training Centre research:
 - (1) Kakadu plum beverages with 50% less sugar,
 - (2) Range of Kakadu plum dehydrated mixtures with other native food ingredients for the health market, and
 - (3) Healthy snacks (fruit leathers) with Burdekin plum and apple.



4. RESEARCH PROGRAMS

1. Native Herbs and Spices (Project Leader: CI Netzel)

Partner Investigators/Industry Partner: Mr Rus Glover and Mr Bruno Dann

ICHDR: Ms Sukirtha Srivarathan (commenced 12 May 2019 – finish 30 June 2023)

Sukirtha Srivarathan has made significant progress in 2022. She passed her Progress Review 3 (Final Thesis Review) in July 2022 and has submitted her Thesis to UQ for external review in November (still under review). Sukirtha published her 3rd research paper in the “Journal of Food Composition and Analysis” (Q1; doi:10.1016/j.jfca.2022.104876) and a book chapter in the “Handbook of Phytonutrients in Indigenous Fruits and Vegetables” (doi:10.1079/9781789248067.0001) as first author and co-authored two other research papers on Kakadu plum, published in the “Journal of Food Measurement and Characterization” (doi:10.1007/s11694-022-01581-1) and “Frontiers in Nutrition” (Q1; doi:10.3389/fnut.2022.961679/full), respectively. Furthermore, she presented her research on Australian Indigenous edible halophytes at seven national/international conferences, seminars and workshops, including an invited oral presentation at TropAg 2022 Conference in Brisbane and a workshop-visit to our Indigenous Partner Community in Broome. It is anticipated that Sukirtha will be finishing her PhD project in June 2023, having her Thesis accepted by UQ.

2. Native Honey (Project Leader: CI Smyth)

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

Partner Investigator: Dr Emily Grace and Mr Stu Anderson, BeelInventive Pty Ltd

ICHDR: Mr Yu Jun (James) Lian (Commenced 1 July 2022)

Mr Yu Jun (James) Lian commenced his PhD during RQ3 2022 after a short candidature delay. Mr Lian has made reasonable progress thus far with a literature review of honey volatiles, project proposal development, a partner visit (Nov 2022), as well as acquiring hives and commencing training in apiary (bee keeping). NOTE: This project has been delayed significantly due to two previous candidates withdrawing (due to personal reasons and COVID impacts) and Mr Lian is not expected to complete his PhD until end RQ4 2025 (or very early 2026).

3. Native Fruits (Project Leader: CI Sultanbawa)

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

Industry Partner: Ms Janine Gertz, Gugu Badhun Aboriginal Corporation and Sherwood Arboretum, Brisbane

ICHDR: Ms Gengning Chen (commenced 1 October 2020)

Gengning works with the Sherwood Arboretum in Brisbane to collect samples for her research work. She successfully completed her Progress Review 2 Milestone in October 2022 and is now working towards her Progress Review 3 milestone due at the end of 2023. She is continuing her work on assessing the physico-chemical properties and nutritional value of Burdekin plum from Brisbane. She is also looking at different maturity stages of the Burdekin plum and has developed a Burdekin plum leather targeting the healthy snacks market. Gengning has presented her research work at different forums, including the Trop Ag 2022 international conference. She recently published a paper titled “Quality assessment of Burdekin plum (*Pleiogynium timoriense*) during ambient storage. *Molecules*, 28 (4) 1608, 1-22. doi: 10.3390/molecules28041608. Gengning has been organising and chairing the ARC Training Centre monthly meetings with students and post-doctoral researchers to share research findings and other training centre activities. Gengning meets with her supervisory team once a month and a visit to the Gugu Badhun community is planned in 2023. Her PhD project is progressing well.

4. Native Seeds (Project Leader: CI Gidley)

Partner Investigator: Ms Sarah Hickey, Karen Sheldon Catering



ICHDR: Ms Sera Susan Jacob (commenced 1 April 2020)

Sera Susan Jacob has been working on analysing the data collected from her in vitro gut fermentation experiment and is currently working on developing three different food products with wattleseeds in collaboration with Karen Sheldon Catering. Her next step (until her third milestone in July - September 2023) include a consumer study to assess market acceptance and overall appeal towards Australian native wattleseeds. Ms Jacobs will also be wrapping up her other pending experimental work by August 2023 is currently preparing a series of manuscripts for publication. Ms Jacobs will be visiting the Industry Partner in the coming months to test some food prototypes at their industrial kitchen. Earlier in 2022, Ms Jacobs had the opportunity to present her work at the an event organized by the Wattleseed Consortium in regional Victoria, where she also visited several wattleseed orchards. Sera was the 2022 winner of the AIFST (Tony) Williams Sensory Award as well as the AGSA Student Travel Award. Ms Jacob has presented her work at a number of forums and conferences including the AIFST 2022 Convention (Melbourne), AGSA 2022 Conference (Canberra), ANFAB Think Tank (Brisbane) and she was one of the finalists at the QAAFI 3MT in 2022.

5. Native Seaweed (Project Leader: CI Smyth)

Project title: Australian Native Seaweed for Diet Diversification

Partner Investigator: Dr Pia Winberg, Venus Shell Systems Pty Ltd

ICHDR: Ms Saskia Urlass (commenced 1 April 2020)

This project focusses on natural technologies to optimise the sensory properties and nutritional quality of semi-processed algae protein in order to diversify food product development opportunities of algae, and thereby support the Australian seaweed industry. Saskia has conducted a number of fermentation experiments demonstrating that aroma modification of seaweed through fermentation is indeed viable, which has been confirmed via sensory descriptive profiling of various algae fermented ingredients. She has also applied a multicomponent method using headspace solid-phase microextraction coupled with gas chromatography (HS-SPME-GC-MS) that has been developed in our laboratories, using stable isotope dilution analysis (SIDA). This method was used to assess removal and/or reduction in key volatile aroma compounds that are responsible for the 'seaweed note' (grassy, fatty, and fishy aromas) of different treatments of an algal biomass. Formal sensory evaluations with a trained panel have been completed which confirm detectable sensory differences. 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, Ms Urlass and advisors. Ms Urlass has presented her work at a number of forums and conferences during the past 12 months including TROPAG 2022 – International agriculture conference (In-person poster presentation).

6. Native Nuts (Project Leader: CI Stokes)

Industry Partner: Prof Odette Best, University of Southern Queensland

ICHDR: Ms Jaqueline Moura Nadolny (commenced 1 October 2019)

The project is on track and has not undergone any major changes in 2022. The first outcome of the project included the completion of the bunya nut compositional analysis, which was published in *Food Research International* (Chemical composition of bunya nuts (*Araucaria bidwillii*) compared to *Araucaria angustifolia* and *Araucaria araucana* species). The development of a lexicon to describe the sensory attributes of the nuts prepared using different methods in comparison to chestnuts have also been completed and published in the *Journal of Food Science*. The figures were included in the front page of the issue. Both manuscripts have been written in collaboration with Industry Partner, Odette Best. Jaqueline and Odette also participated in a Media Release in 2022 and talked about Jaqueline's research on bunya nuts. The chemical composition, nutritional quality and functional properties of bunya flour and starch were also studied. The manuscript has been revised and will be soon submitted to *Food Hydrocolloids*. A sensory study on breads made with bunya flour and the rheology of their



respective doughs, as well as the breads final quality were performed and the manuscript has been revised by two of the supervisors. The thesis will be submitted to the Graduate School by the 31st of March.

7. Social Factors and Indigenous Participation (Project Leader: CI Baxter)

Partner Organisation: Kindred Spirits Enterprises

ICHDR: Ms Nolana Lynch (commenced 1 October 2020)

Nolana has been on a period of extended maternity leave (9 months) and has returned to her studies in October 2022. Her thesis is examining the critical social factors underlying development, maintenance and sustainability of Indigenous led native- foods businesses. Since recommencing her research she has revised her confirmation document and revised and resubmitted her ethics application. Her project has been refined to focus on two Indigenous businesses for her case study analyses and she has undertaken initial consultation meetings and visits to these enterprises to build her understanding of the enterprises, establish relationships and obtain their consent for inclusion in the study. She is also considering stakeholder interviews with a broader sample of Indigenous enterprises involved in the training centre to obtain additional insight into the social foundations of Indigenous led businesses.

8. Trade Mark Protection and Benefit Sharing (Project Leader: CI Sherman)

Project title: Access and Benefit Sharing for native foods

Partner Organisations: Kindred Spirits Enterprises and ANFAB

ICHDR: Ms Sruthi Balaji (Commenced 1 January 2021) **ICPD:** Dr Kamalesh Adhikari

Research was conducted to explore how India has monitored Nagoya compliance, and in so doing, adopted a complex techno-legal strategy involving a coordinated domestic legal framework and technological systems, a centralised permitting system and the development of machine-learning software. Research was also undertaken to assess how Indigenous and farmers' plant varieties could be defined and protected through new and innovative legal measures. Findings of these studies were published and presented at different national and international workshops. A new lecture series titled *People, Plants and Law* was initiated. The lecture series provides a platform to academicians, scientists, development practitioners and community groups to share their knowledge and ideas about the special role that law plays in shaping different engagements with people and plants, whether in farmers' fields, scientific laboratories, international markets, or elsewhere. Shruithi attained her confirmation of candidature with the submission of a thesis proposal that seeks to explore how the Nagoya Protocol affects the access and use of plants, including genetic sequence data.

9. Using Marks and Designations (Project Leader: CI Fish)

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

Partner Organisations: Kindred Spirits Enterprises and ANFAB

ICHDR: Mr Chris Sauer and Ms Clare Wijngaarden **ICPD:** Dr Kamalesh Adhikari

Chris Sauer attained his confirmation of candidature and initiated his fieldwork in Tucson, Arizona to investigate whether the UNESCO Creative City of Gastronomy designation could encourage the development of local gastronomy featuring native plant ingredients. Sauer also published a peer-reviewed article in *Australasian Plant Conservation* and is preparing another for a special issue in the *Journal of Responsible Innovation* with CI Fish. An internationally-reputed scholar was invited to deliver a series of guest lectures to stakeholders involved in the Uniquely Australian Foods project, as well as the general public. The lectures and workshops provided detailed accounts of the UNESCO Creative City of Gastronomy designation program and its capacity to promote native plants and foods, including local culture and food business. The events also discussed how the program has been rolled out in Tucson, Arizona (USA). Tucson is the first UNESCO City of Gastronomy to receive the designation based on a culinary heritage involving native plants products. Another PhD student, Clare Wijngaarden, conducted focus



groups to validate her findings derived from the Australian native food users' survey. Research has also been undertaken as to whether a UNESCO City of Gastronomy designation would be appropriate for Queensland.

10. Market Insights (Project Leader: CI Smyth)

Partner Investigator: Mr Rus Glover, ANFAB

ICHDR: Ms Clare Wijngaarden (Commenced 1 January 2021)

Clare Wijngaarden commenced her PhD in January 2021 and completed her confirmation (progress review 1) in Feb 2022. She is soon to complete her progress review 2 (mid-candidature) in Mar 2023. Following from her initial investigations into the current users of native foods in Australia, Ms Wijngaarden has designed and conducted a series of focus group studies with consumers from key user segments. These sessions were used to further explore overarching attitudes and beliefs around native foods, and elicit discussion and responses to a range of Australian native food products from the retail market. Themes from these activities will help shape the final stages of this research project. Ms Wijngaarden has been involved with a number of meetings with Indigenous enterprise members aligned with the Training centre, including, Madonna Thomson (Jagera Daran Pty Ltd) and Doug & Tracey (Native Oz Bushfoods). Ms Wijngaarden has presented her work at a number of forums including the Indigenous Plants for Health Association Field Day (May 2022), the Inaugural First Nations owned and led native botanical and ecotourism industry workshop, (Bagara, Bundaberg, Jul 2022), EuroSense2022: 10th European Conference on Sensory and Consumer Research (Turku, Finland, Sep 2022), TropAg 2022 (Nov 2022) and the ANFAB ThinkTank (Nov 2022).



5. PUBLICATIONS

5.1 Books

1. **Sultanbawa, Yasmina, Netzel, Michael E., Sivakumar, Dharini and Wright, Olivia Renee Louise** eds. (2022). *Food and nutrition security: underutilized plant and animal-based foods*. Frontiers Research Topics, Lausanne, Switzerland: Frontiers Research Foundation. doi: 10.3389/978-2-88974-532-6.

5.2 Book Chapters

- 1 **Akter, Saleha, Thi Phan, Anh Dao, Netzel, Michael and Sultanbawa, Yasmina** (2022). *Kakadu Plum (Terminalia ferdinandiana)*. Handbook of Phytonutrients in Indigenous Fruits and Vegetables. (pp. 189-203) GB: CABI. doi: 10.1079/9781789248067.0012.
- 2 Nguenha, Rafael, **Seidi Damyeh, Maral, Phan, Anh D. T., Hong, Hung T., Chaliha, Mridusmita, O'Hare, Tim J., Netzel, Michael E. and Sultanbawa, Yasmina** (2022). *Effect of photosensitization mediated by curcumin on carotenoid and aflatoxin content in different maize varieties*. Antimicrobial substances in plants: discovery of new compounds, properties, food and agriculture applications, and sustainable recovery. (pp. 47-65) edited by Daniela Gwiazdowska, Krzysztof Ju's and Katarzyna Marchwińska. Basel, Switzerland: MDPI. doi: 10.3390/books978-3-0365-4426-7.
- 3 **Seididamyeh, Maral, Thi Phan, Anh Dao, Netzel, Michael E. and Sultanbawa, Yasmina** (2022). *Lilypilly/Riberry (Syzygium spp.)*. Handbook of Phytonutrients in Indigenous Fruits and Vegetables. (pp. 204-218) GB: CABI. doi: 10.1079/9781789248067.0013.
- 4 **Srivarathan, Sukirtha, Thi Phan, Anh Dao, Wright, Olivia, Cozzolino, Daniel, Sultanbawa, Yasmina and Netzel, Michael E.** (2022). *Saltbush (Atriplex sp.)*. Handbook of Phytonutrients in Indigenous Fruits and Vegetables. (pp. 1-10) GB: CABI. doi: 10.1079/9781789248067.0001.
- 5 **Thi Phan, Anh Dao, Sivakumar, Dharini, Cozzolino, Daniel, Netzel, Michael E. and Sultanbawa, Yasmina** (2022). *Gumby Gumby (Pittosporum angustifolium)*. Handbook of Phytonutrients in Indigenous Fruits and Vegetables. (pp. 11-26) GB: CABI. doi: 10.1079/9781789248067.0002.

5.3 Journal Articles

1. **Adiamo, Oladipupo Q., Netzel, Michael E., Hoffman, Louwrens C., Gidley, Michael J., Osborne, Simone and Sultanbawa, Yasmina** (forthcoming in 2023). *Effects of incorporating processed Acacia seed as an emulsifying agent on the quality attributes of beef sausage*. *Meat Science*, 197, 109069. doi.org/10.1016/j.meatsci.2022.109069.
2. **Adiamo, Oladipupo Q., Netzel, Michael E., Hoffman, Louwrens C., Gidley, Michael J., Osborne, Simone and Sultanbawa, Yasmina** (2022). *Nutritional and techno-functional properties of Australian Acacia seed flour: Effects of roasting on chemical composition, physicochemical properties, and in vitro digestibility and intestinal iron absorption*. *Food Research International*, 112336. doi.org/10.1016/j.foodres.2022.112336.
3. **Adiamo, Oladipupo Q., Netzel, Michael E., Hoffman, Louwrens C., Gidley, Michael J., Osborne, Simone and Sultanbawa, Yasmina** (2022). *Structure–Function relationship of Australian Acacia seed protein concentrates: Amino acid composition, in vitro protein digestibility and molecular properties*. *Food Bioscience*, 102339. doi.org/10.1016/j.fbio.2022.102339.



4. *Mostafa, H., Al-Ahbabi, N., **Adiamo, Oladipupo Q.**, Mudgil, P. and Maqsood, S. (2022). Phoenix dactylifera L. seed protein hydrolysates as a potential source of peptides with antidiabetic and anti-hypercholesterolemic properties: An in vitro study. *Food Bioscience*, 49, 101916. doi.org/10.1016/j.fbio.2022.101916.
5. Al-Asmari, Fahad, **Akter, Saleha**, Mereddy, Ram and **Sultanbawa, Yasmina** (2022). *Investigating the efficacy of Tasmannia lanceolata extract in inactivating fungi and prolonging the shelf life of date fruit*. *Foods*, 11 (17) 2631, 1-13. doi: 10.3390/foods11172631.
6. Alderees, Fahad, **Akter, Saleha**, Mereddy, Ram and **Sultanbawa, Yasmina** (2022). *Formulation, characterization, and stability of food grade oil-in-water nanoemulsions of essential oils of Tasmannia lanceolata, Backhousia citriodora and Syzygium anisatum*. *Journal of Food Safety*, 42 (5) e13001. doi: 10.1111/jfs.13001.
7. **Akter, Saleha**, Addepalli, Rama, **Netzel, Michael**, Tinggi, Ujang, Fletcher, Mary, **Sultanbawa, Yasmina** and Osborne, Simone (2022). *In vitro bioaccessibility and intestinal absorption of selected bioactive compounds in Terminalia ferdinandiana*. *Frontiers in Nutrition*, 8 818195, 818195. doi: 10.3389/fnut.2021.818195.
8. **Bobasa, Eshetu M.**, **Akter, Saleha**, **Phan, Anh Dao Thi**, **Netzel, Michael E.**, **Cozzolino, Daniel**, Osborne, Simone and **Sultanbawa, Yasmina** (2022). *Impact of Growing Location on Kakadu Plum Fruit Composition and In Vitro Bioactivity as Determinants of Its Nutraceutical Potential*. *Nutraceuticals*, 3 (1), 13-25. doi: 10.3390/nutraceuticals3010002.
9. **Bobasa, Eshetu M.**, **Srivarathan, Sukirtha**, **Phan, Anh Dao Thi**, **Netzel, Michael E.**, **Cozzolino, Daniel** and **Sultanbawa, Yasmina** (2022). *Influence of blanching on the bioactive compounds of Terminalia ferdinandiana Exell fruit during storage*. *Journal of Food Measurement and Characterization*, 1-9. doi: 10.1007/s11694-022-01581-1.
10. **Fyfe, Selina**, **Hong, Hung**, **Schirra, Horst Joachim**, **Smyth, Heather E.**, **Sultanbawa, Yasmina** and **Rychlik, Michael** (2022). *Folate vitamers in the Australian green plum: through growth and ripening and across locations*. *Frontiers in Nutrition*, 9 1006393. doi: 10.3389/fnut.2022.1006393.
11. **Fyfe, Selina**, **Schirra, Horst Joachim**, **Rychlik, Michael**, van Doorn, Annemarie, Tinggi, Ujang, **Sultanbawa, Yasmina** and **Smyth, Heather E** (2022). *Future flavours from the past: sensory and nutritional profiles of green plum (Buchanania obovata), red bush apple (Syzygium suborbiculare) and wild peach (Terminalia carpentariae) from East Arnhem Land, Australia*. *Future Foods*, 5 100136, 100136. doi: 10.1016/j.fufo.2022.100136.
12. **Fyfe, Selina**, **Smyth, Heather E.**, **Schirra, Horst Joachim**, **Rychlik, Michael** and **Sultanbawa, Yasmina** (2022). *The Framework for Responsible Research With Australian Native Plant Foods: A Food Chemist's Perspective*. *Frontiers in Nutrition*, 8 738627, 738627. doi: 10.3389/fnut.2021.738627.
13. Mukubesa, Nalukui, Nguenha, Rafael, **Hong, Hung T.**, **Seididamyeh, Maral**, **Netzel, Michael E.** and **Sultanbawa, Yasmina** (2022). *Curcumin-based photosensitization, a green treatment in inactivating Aspergillus flavus spores in peanuts*. *Foods*, 11 (3) 354, 354. doi: 10.3390/foods11030354.
14. **Moura Nadolny, J.**, Best, O., Netzel, G., Shewan, H. M., Dao Thi Phan, A., Smyth, H. E., & Stokes, J. R. (2023). *Chemical composition of bunya nuts (Araucaria bidwillii) compared to Araucaria angustifolia and Araucaria araucana species*. *Food Research International*, 163, 112269.
15. **Moura Nadolny, Jaqueline**, Best, Odette, **Hassall, Emma**, **Shewan, Heather M.**, **Olarte Mantilla, Sandra M.**, **Stokes, Jason R.** and **Smyth, Heather E.** (2022). *Sensory properties of Australian bunya nuts*. *Journal of Food Science*, 87 (6), 2732-2743. doi: 10.1111/1750-3841.16184.



16. Wang, Shaoyang, **Olarte Mantilla, Sandra M.**, Smith, Paul A., **Stokes, Jason R.** and **Smyth, Heather E.** (2022). *Relationship between salivary lubrication and temporal sensory profiles of wine mouthfeel and astringency sub-qualities*. Food Hydrocolloids, 135 108106, 108106. doi: 10.1016/j.foodhyd.2022.108106.
17. **Phan, Anh Dao Thi, Zhang, Jiale, Seididamyeh, Maral, Srivarathan, Sukirtha, Netzel, Michael E., Sivakumar, Dharini and Sultanbawa, Yasmina** (2022). *Hydrolysable tannins, physicochemical properties, and antioxidant property of wild-harvested Terminalia ferdinandiana (exell) fruit at different maturity stages*. Frontiers in Nutrition, 9 961679, 961679. doi: 10.3389/fnut.2022.961679.
18. Zhang, J., **Phan, A. D. T., Srivarathan, S., Akter, S., Sultanbawa, Y., & Cozzolino, D.** (2022). *Proximate composition, functional and antimicrobial properties of wild harvest Terminalia carpentariae fruit*. Journal of Food Measurement and Characterization, 16(1), 582-589. <https://doi.org/10.1007/s11694-021-01182-4>.
19. **Sauer, C. P.** (2023). *Tracing the Origin of Native Seed/SEARCH Across Political, Social, Organizational, and Cultural Geographies* (Submitted). Australasian Plant Conservation, 31(1).
20. **Seididamyeh, Maral and Sultanbawa, Yasmina** (2022). *Impact of photodynamic inactivation on microbial safety in foods*. Microbiology Australia, 43 (2), 71-74. doi: 10.1071/MA22017.
21. **Sivakumar, Dharini, Sultanbawa, Yasmina**, Cooperstone, Jessica L. and Ziv, Carmit (2022). *Editorial: Phytochemical changes in vegetables during post-harvest storage and processing, and implications for consumer benefits*. Frontiers in Nutrition, 9. doi: 10.3389/fnut.2022.1025361.
22. Ni, Dongdong, **Smyth, Heather E., Cozzolino, Daniel and Gidley, Michael J.** (2022). *Holistic approach to effects of foods, human physiology, and psychology on food intake and appetite (satiation & satiety)*. Critical Reviews in Food Science and Nutrition, 1-11. doi: 10.1080/10408398.2022.2134840.
23. Zhou, Ziwei, Bar, Ido, Ford, Rebecca, **Smyth, Heather** and Kanchana-udomkan, Chutchamas (2022). *Biochemical, sensory, and molecular evaluation of flavour and consumer acceptability in Australian papaya (Carica papaya L.) varieties*. International Journal of Molecular Sciences, 23 (11) 6313, 1-16. doi: 10.3390/ijms23116313.
24. Zhao, Yingting, **Smyth, Heather E.**, Tao, Keyu, **Henry, Robert J.** and Gilbert, Robert G. (2022). *Starch molecular structural features and volatile compounds affecting the sensory properties of polished Australian wild rice*. Foods, 11 (4) 511. doi: 10.3390/foods11040511.
25. **Srivarathan, Sukirtha, Thi Phan, Anh Dao, Hong, Hung Trieu, Netzel, Gabriele, Wright, Olivia, Sultanbawa, Yasmina and Netzel, Michael E.** (2022). *Nutritional composition of underutilized Australian Indigenous edible halophytes – saltbush, seablite and seapurslane*. Journal of Food Composition and Analysis, 115 104876, 104876. doi: 10.1016/j.jfca.2022.104876.
26. Seke, Faith, Manhivi, Vimbainashe E., Slabbert, Retha M., **Sultanbawa, Yasmina** and **Sivakumar, Dharini** (2022). *In vitro release of anthocyanins from microencapsulated natal plum (Carissa macrocarpa) phenolic extract in alginate/psyllium mucilage beads*. Foods, 11 (17) 2550, 1-17. doi: 10.3390/foods11172550.
27. **Sultanbawa, Yasmina and Sivakumar, Dharini** (2022). *Enhanced nutritional and phytochemical profiles of selected underutilized fruits, vegetables, and legumes*. Current Opinion in Food Science, 46 100853, 100853. doi: 10.1016/j.cofs.2022.100853.
28. **Sultanbawa, Yasmina and Sivakumar, Dharini** (2022). *Indigenous Fruits and Vegetables*. International Food Information Service (IFIS), Thought for Food Blog



29. Nkosi, Nompumelelo J., Shoko, Tinotenda, Manhivi, Vimbainashe E., Slabbert, Retha M., **Sultanbawa, Yasmina** and **Sivakumar, Dharini** (2022). *Metabolomic and chemometric profiles of ten southern African indigenous fruits*. Food chemistry, 381 (Journal of the Science of Food and Agriculture 96 2016) 132244, 132244. doi: 10.1016/j.foodchem.2022.132244.
30. Mashiane, Petunia, Shoko, Tinotenda, Manhivi, Vimbainashe, Slabbert, Retha, **Sultanbawa, Yasmina** and **Sivakumar, Dharini** (2022). *A comparison of bioactive metabolites, antinutrients, and bioactivities of African pumpkin leaves (Momordica balsamina L.) cooked by different culinary techniques*. Molecules, 27 (6) 1901. doi: 10.3390/molecules27061901.
31. Nirmal, Nilesh Prakash, Mereddy, Ram, Webber, Dennis and **Sultanbawa, Yasmina** (2022). *Biochemical composition and aroma of Melaleuca citrolens Barlow (Myrtaceae) leaves from different regions of Australian Northern Territory*. South African Journal of Botany, 145, 78-84. doi: 10.1016/j.sajb.2022.01.037.
32. **Wright, Olivia R. L., Sivakumar, Dharini, Sultanbawa, Yasmina** and **Netzel, Michael E.** (2022). *Food and nutrition security: underutilized plant and animal-based foods*. Frontiers in Nutrition, 8, 821388. doi: 10.3389/fnut.2021.821388.

5.4 Industry Reports and Publications

1. 'The Legal Regulation of Biodiscovery in Queensland' Fact Sheet
2. 'The Legal Regulation of the Use of Traditional Knowledge in Queensland' Fact Sheet
3. 'The Legal Regulation of Access to Native Biological Resources in Commonwealth Areas' Fact Sheet
4. 'The Legal Regulation of Biodiscovery in the Northern Territory' Fact Sheet
5. 'Certificate of Compliance with the Nagoya Protocol' Fact Sheet
6. 'Section 19 Land Use Agreements in the Northern Territory' Fact Sheet
7. 'Free, Prior and Informed Consent of Indigenous People' Fact Sheet
8. 'Benefit Sharing with Indigenous People' Fact Sheet
9. 'Wild harvesting Australian native plants' Fact Sheet
10. **Adiamo, Oladipupo Q. and Sultanbawa, Yasmina** Industry Report 'Nutritional and anti-nutritional properties of wattle seed' Wattle Seeds Australia Consortium, Tarrington, VIC.
11. Cunningham, Peter, **Adiamo, Oladipupo Q. and Yasmina, Sultanbawa** 'Wattle seed: Australia's ancient superfood', *Food Australia*, Oct-Dec 2022.
12. **Phan, Anh and Sultanbawa, Yasmina** 'Lemon Myrtle Storage Trial Report' Australian Native Products, 26 September 2022.
13. **Seididamyeh, Maral, Phan, Anh and Sultanbawa, Yasmina** 'Replacing Sodium Benzoate and Potassium Sorbate with Essential Oil Nano-emulsion in Handwash Liquid' Australian Native Products, 13 September 2022.
14. **Phan, Anh, Seididamyeh, Maral and Sultanbawa, Yasmina** 'Bioactive compounds and antioxidant properties of different LM products' Australian Native Products, 21 December 2022.
15. **Phan, Anh and Sultanbawa, Yasmina** 'Australian Native Product Annual Report' Australian Native Products, 19 December 2022.
16. **Phan, Anh, Seididamyeh, Maral and Sultanbawa, Yasmina** 'Analysis of volatile compounds produced during the growth of *Berkeleyomyces rouxiae*', 11 November 2022.



17. Zhou, Yuntao, **Phan, Anh, Akter, Saleha, Bobasa, Eshetu and Sultanbawa, Yasmina** 'Bioactive properties of Kakadu plum blended products' Kaiyu Superfoods, 19 December 2022.

5.5 Conference Publications

1. **Adhikari, Kamalesh**, Azevedo, Vania, Bebeli, Penelope J., Chatzigeorgiou, Alexandra, Gálvez, Amanda, Guarino, Luigi, Kotey, Daniel Ashie, Paczka, Rafael Ortega, Ranieri, Roberto, Spyrou, Sofia, Thanopoulos, Ricos and Valamoti, Soutana Maria (2022). *The Thessaloniki Declaration: We save landraces – we use landraces*. Thessaloniki, Greece. Thessaloniki-Declaration090822.pdf (minagric.gr).
2. **Adhikari, Kamalesh** (2022). *Collecting Australian Native Plants from the Wild and Intermediaries: Concerns and Issues raised by the Nagoya Protocol*. ANFAB Think Tank and Strategic Planning Meeting, 21 November 2022, Brisbane.
3. **Fyfe, Selina, Schirra, Horst Joachim, Rychlik, Michael**, van Doorn, Anne Marie, Tinngi, Ujang, **Sultanbawa, Yasmina** and **Smyth, Heather E.** (2022). *Future flavours from the past: sensory analysis of fruits from Arnhem Land*. International Agriculture Conference (TropAg 2022), Brisbane, QLD Australia, 31 October - 2 November 2022.
4. **Fyfe, Selina**, Hong, Hung, **Schirra, Horst Joachim, Smyth, Heather E., Sultanbawa, Yasmina** and **Rychlik, Michael** (2022). *Folate vitamers of the native Australian green plum (Buchanania obovata)*. International Agriculture Conference (TropAg 2022), Brisbane, QLD Australia, 31 October - 2 November 2022.
5. **Fyfe, Selina, Smyth, Heather E., Schmitt-Kopplin, Philippe**, Harir, Mourad, **Rychlik, Michael, Sultanbawa, Yasmina** and **Schirra, Horst Joachim** (2022). *NMR and FT-ICR-MS metabolomics of Australian native Green Plum fruit*. CSIRO Cutting-edge Symposium on Integrated Systems Biology, Brisbane, Australia, 18-20 May 2022. Australia: CSIRO.
6. **Kodagoda, Gethmin**, Hong, Hung T., Addepalli, Rama , Topp, Bruce , **Sultanbawa, Yasmina**, O'Hare, Tim J., **Netzel, Michael E.** and Osborne, Simone (2022). *Does storage affect the in vitro bioaccessibility of anthocyanins in 'Rubycot' plumcot?*. TropAg International Agriculture Conference, Brisbane, Australia, 31 October - 2 November 2022.
7. **Phan, A.D.T.**, Zhang, J., **Seidi Damyeh, M., Srivarathan, S., Netzel, M.E., Sivakumar, D., & Sultanbawa, Y.** (2022). The effect of maturity on selected quality parameters in wild-harvested Terminalia ferdinandiana (Exell) fruit. Trop Ag 2022, International Tropical Agriculture Conference, Brisbane, QLD, Australia, 31 October-02 November 2022 (Poster presentation).
8. **Srivarathan, S., Phan, A.D.T.**, Addepalli, R., **Wright, O.R.L., Sultanbawa, Y., Netzel, M.E., & Osborne, S.** (2022). *In vitro protein digestibility, bioaccessibility and intestinal absorption of minerals and phytochemicals from Australian grown halophytes Saltbush (Atriplex sp.) and Samphire (Tecticornia sp.)*. Trop Ag 2022, International Tropical Agriculture Conference, Brisbane, QLD, Australia, 31 October-02 November 2022 (**Poster presentation**).



6. ACTIVITIES

6.1 Invited Talks/Keynote Addresses

1. **12 Jan 2022: Marrie, Henrietta**, *How Do We Build bridges and Deal with Colonial Powers*, International Academy of Mediators 'Mediation 2022: Where do we go from here? – Reaching Diversity in All Areas, Brisbane QLD.
2. **7 Feb 2022: Wijngaarden, Clare**, *Understanding value for Uniquely Australian Foods in target markets*, Confirmation Seminar, Virtual.
3. **25 Feb 2022: Sultanbawa, Yasmina**, Centre for Advanced Food Engineering Seminar Series, The University of Sydney "Role of underutilized food crops in developing sustainable and diverse diets" (Virtual).
4. **24 Mar 2022: Sherman, Brad**, *Access to genetic resources under the Nagoya Protocol: problems with historical collections*, 2022 Centre for Agriculture and the Bioeconomy Seminar Series, QUT, Brisbane, Australia.
5. **11 May 2022: Sherman, Brad**, *Nagoya Protocol*, Australasian Plant Breeding Conference, Gold Coast, Australia.
6. **17 May 2022: Adiamo, Oladipupo**, *Nutritional and Functional Quality of Flour and Proteins from Australian Acacia seed*, Thesis Review Seminar, Virtual.
7. **18-20 May 2022: Fyfe, Selina, Smyth, Heather E., Schmitt-Kopplin, Philippe, Harir, Mourad, Rychlik, Michael, Sultanbawa, Yasmina and Schirra, Horst Joachim** (2022). *NMR and FT-ICR-MS metabolomics of Australian native Green Plum fruit. CSIRO Cutting-edge Symposium on Integrated Systems Biology*, Brisbane, Australia.
8. **31 May 2022: Kodagoda, Gethmini**, *Rubycot: a novel plumcot cultivar*, Joint DAF & QAAFI Monthly Food Science Seminar Series, Virtual.
9. **1 Jun 2022: Adhikari, Kamalesh**, *Landraces and Indigenous Plant Varieties: The Question of Legal Categories and Protection*, 6th Scientific Meeting for Landraces and Indigenous Varieties, Virtual and Aristotle University Campus, Thessaloniki, Greece.
10. **14 Jun 2022: Olarte Mantilla, Sandra**, *The journey of a Sensory and Consumer Scientist (Agronomist) in QAAFI*, QAAFI Science Seminar Series, Virtual.
11. **26 Jul 2022: Cartwright, Jessica**, *Empowering Indigenous communities to improve their health through science and nutrition*, Joint DAF & QAAFI Food Science Seminar Series, Virtual.
12. **29 Jul 2022: Moura Nadolny, Jaqueline**. *Advanced processing routes for enhancing the value chain of bunya nuts*; Burnett Mary Regional Group event; Bundaberg, QLD.
13. **9 Aug 2022: Wright, Olivia**, *Nourishing Nutrient Density - What's Next*, QAAFI Science Seminar Series, Virtual
14. **14 Aug 2022: Adiamo, Oladipupo Q** 'Nutritional and functional quality of flour and proteins from Australian *Acacia* seed', Speaker, CSIRO, Science Tails Seminar Series, (virtual).
15. **6 Sep 2022: Gidley, Mike**, *Nutrition and food science futures*, QAAFI Science Seminar Series, virtual.
16. **27 Sep 2022: Moura Nadolny, Jaqueline**, *Advanced processing routes for enhancing the value chain of bunya nuts*; ARC UAF Indigenous Partners 3-minute presentation; Brisbane, QLD
17. **30 Sep 2022: Yasmina Sultanbawa**, *Uniquely Australian Foods Developed from Australian Native Ingredients*, presentation to University of Putra Malaysia online seminar series titled "Future Foods Inspired by Traditional Foods".



18. **31 Oct 2022: Sivakumar, Dharini**, *South Africa Community-based food system for traditional African vegetables in Limpopo South Africa*, TropAg International Conference; Brisbane, QLD.
19. **31 Oct 2022: Ader, Sophie**, *Promoting indigenous leadership and ownership of the native food value chain for sustainable outcomes*, TropAg International Conference; Brisbane, QLD.
20. **31 Oct 2022: Moura Nadolny, Jaqueline**. *Establishing a value proposition for bunya nuts as a versatile gluten-free flour*; TropAg International Conference; Brisbane, QLD.
21. **31 Oct 2022: Wright, Olivia**, *Towards healthy and sustainable dietary patterns in Australia*, TropAg International Conference; Brisbane, QLD.
22. **01 Nov 2022: Marrie, Henrietta**, *Future of First Nations food systems and emerging trends*, (Plenary Speaker), TropAg International Conference; Brisbane, QLD.
23. **01 Nov 2022: Hoffman, Louwrens**, *Provenance of food proteins*, TropAg International Conference; Brisbane, QLD.
24. **01 Nov 2022: Smyth, Heather**, *Fruit quality: Do we know what consumers want?*, TropAg International Conference; Brisbane, QLD.
25. **1 Nov 2022: Wijngaarden, Clare**, *Communicating the value of native food products in Australian retail markets*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
26. **1 Nov 2022: Adiamo, Oladipupo**, *Acacia seed positively impacted the structural and technological properties of beef emulsions*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
27. **1 Nov 2022: Akter, Saleha**, *Assessing the safety of native Australian infusions: Lemon Myrtle and Jilungin*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
28. **1 Nov 2022: Beya, Michel**, *Kakadu plum bioactivity against microorganisms and oxidative reactions in raw beef patties*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
29. **1 Nov 2022: Bobasa, Eshetu**, *Impact of growing region on the sugar content of Terminalia ferdinandiana fruit*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
30. **1 Nov 2022: Chen, Gengning**, *Quality changes of Burdekin plums during storage*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
31. **1 Nov 2022: Fyfe, Selina**, *Folate vitamers of the native Australian green plum (Buchanania obovata)*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
32. **1 Nov 2022: Imran, Maryam**, *Quantification of rare earth elements in rice samples using ICP-MS*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
33. **1 Nov 2022: Jacob, Sera Susan**, *Inside out and upside down: Looking closer at Australian native wattleseeds*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
34. **1 Nov 2022: Kodagoda, Gethmini**, *Does storage affect the in vitro bioaccessibility of anthocyanins in 'Rubycot' plumcot?*, (Poster Presentation), TropAg International Conference; Brisbane, QLD..
35. **1 Nov 2022: Lian, James**, *Rheology and composition of Jelly Bush honey*, (Poster Presentation), TropAg International Conference; Brisbane, QLD



36. **1 Nov 2022: Phan, Anh**, *Maturity effect on selected quality parameters in wild-harvested Terminalia ferdinandiana (Exell) fruit*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
37. **1 Nov 2022: Sarwar, Shammy**, *In vitro bioaccessibility of anthocyanins and folates in strawberries treated with photosensitization*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
38. **1 Nov 2022: Srivarathan, Sukirtha**, *Invitro bioaccessibility and intestinal absorption of minerals and phytochemicals from Australian halophytes*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
39. **1 Nov 2022: Urlass, Saskia**, *Processing of green seaweed (Ulva sp.) protein biomass to enhance consumer acceptance*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
40. **1 Nov 2022: Williams, Luke**, *Decolonising food regulatory frameworks: Rethinking the dietary risk assessment of First Foods*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
41. **1 Nov 2022: Zhang, Jiale**, *Understanding the nutritional quality and functionality of Persoonia species*, (Poster Presentation), TropAg International Conference; Brisbane, QLD.
42. **2 Nov 2022: Adhikari, Kamalesh**, *The Control and Freedom of Seed Banks*, TROPAG International Agriculture Conference, Brisbane, QLD.
43. **2 Nov 2022: Adiamo, Oladipupo**, *Value added food products from wattle seed*, Speaker Harlan IV, TropAg International Conference; Brisbane, QLD.
44. **2 Nov 2022: Sultanbawa, Yasmina**, *Functional ingredients from Terminalia sp. Kakadu plum as a case study*, Speaker Harlan IV, TropAg International Conference; Brisbane, QLD.
45. **02 Nov 2022: Cartwright, Jessica**, *Seeking sweetness – a systematic scoping review of factors influencing sugar-sweetened beverage consumption*, TropAg International Conference; Brisbane, QLD
46. **02 Nov 2022: Srivarathan, Sukirtha**, *Alternative options for salt in dietary patterns: Underutilised plant species*, TropAg International Conference; Brisbane, QLD.
47. **02 Nov 2022: Netzel, Michael**, *Strawberry – an overlooked source of natural folate?*, TropAg International Conference; Brisbane, QLD.
48. **02 Nov 2022: Seididamyeh, Maral**, *Antifungal photodynamic inactivation with curcumin*, TropAg International Conference; Brisbane, QLD
49. **02 Nov 2022: Fyfe, Selina, Schirra, Horst Joachim, Rychlik, Michael**, van Doorn, Anne Marie, Tinngi, Ujang, **Sultanbawa, Yasmina** and **Smyth, Heather E.** (2022). *Future flavours from the past: sensory analysis of fruits from Arnhem Land. International Agriculture Conference (TropAg 2022)*, Brisbane, QLD Australia, 31 October.
50. **02 Nov 2022: Fyfe, Selina, Hong, Hung, Schirra, Horst Joachim, Smyth, Heather E., Sultanbawa, Yasmina** and **Rychlik, Michael** (2022). *Folate vitamers of the native Australian green plum (Buchanania obovata). International Agriculture Conference (TropAg 2022)*, Brisbane, QLD Australia, 31 October.
51. **02 Nov 2022: Kodagoda, Gethmini, Hong, Hung T.**, Addepalli, Rama, Topp, Bruce, **Sultanbawa, Yasmina**, O'Hare, Tim J., **Netzel, Michael E.** and Osborne, Simone (2022). *Does storage affect the in vitro bioaccessibility of anthocyanins in 'Rubycot' plumcot?*. *TropAg International Agriculture Conference*, Brisbane, Australia.
52. **10 Nov 2022: Moura Nadolny, Jaqueline**. *My background and my PhD project: Advanced processing routes for enhancing the value chain of Australian bunya nuts*; Food Engineering course UFMG; Brazil.



53. **18-19 Nov 2022: Adiamo, Oladipupo Q, Jacob, Sera Susan** and Akinsanmi, Olufemi 'Nutritional, functional and sensory properties of Australian wattle seeds', Speaker, *Integrating Wattle Seed Production into Farming*, an event organized by the Wattle Seeds Australia Consortium and Gazette Land Action Group, Hamilton, VIC.
54. **20 Nov 2022: Ader, Sophie** Delivered talk about UAF centre, approaches to working with Indigenous partners, and some key PhD research projects to Indigenous Plants for Health members and associates at their field day in Fox Bar Falls, QLD.
55. **21 Nov 2022: Moura Nadolny, Jaqueline.** *Advanced processing routes for enhancing the value chain of Australian bunya nuts*; ANFAB Think Tank 2022; Brisbane, QLD.
56. **21 Nov 2022: Smyth, Heather and Sultanbawa, Yasmina.** *Overview of the ARC Training Centre for Uniquely Australian Foods*, ANFAB Think Tank 2022, Elkhorn Building, Long Pocket Campus, The University of Queensland.
57. **21 Nov 2022: Jacob, Sera Susan.** *Exploring unique opportunities for wattleseeds as nutritious food*, ANFAB Think Tank 2022, Elkhorn Building, Long Pocket Campus, The University of Queensland.
58. **21 Nov 2022: Wijngaarden, Clare,** *Market insights for Native foods*, ANFAB Think Tank 2022, Elkhorn Building, Long Pocket Campus, The University of Queensland.
59. **21 Nov 2022: Adhikari, Kamalesh,** *Collecting Australian Native Plants from the Wild and Intermediaries: Guidelines on Key Legal Issues*, ANFAB Think Tank 2022, Elkhorn Building, Long Pocket Campus, The University of Queensland.
60. **21 Nov 2022: Marrie, Henrietta,** *Indigenous Advisory Group how we work together at the ARC Training Centre*, ANFAB Think Tank 2022, elkhorn Building, Long Pocket Campus, The University of Queensland.
61. **24 Nov 2022: Sultanbawa, Yasmina** *Uniquely Australian Foods Developed from Australian Indigenous Plants*, UNESP, Sao Paulo, Brazil

6.2 National and International Workshops Held/Organised

1. **22 Feb 2022: Kloppenburg, Jack,** *Stand and Deliver: Biopiracy, Law, and the Balkanization of the Genescape*, People, Plants & the Law Lecture Series, Virtual.
2. **17 May 2022: Anderson, Jane and Hudson, Maui,** *Supporting Indigenous Data: Introducing the Traditional Knowledge and Biocultural Labels*, People, Plants & the Law Lecture Series, Virtual.
3. **22 Jun 2022: Ader, Sophie.** *Telling your science story to non-scientists using an Indigenous learning framework*, Elkhorn Building, Long Pocket Campus, The University of Queensland
4. **23 Aug 2022: Bellido, Jose,** *Artificial by Nature: Plastic Flowers as Intangible Properties*, People, Plants & the Law Lecture Series, Virtual.
5. **18 Aug 2022: Kevles, Dan,** *Novelties, Frauds, and Protections: The Fruit Business in Nineteenth-Century America*, People, Plants & the Law Lecture Series, Virtual.
6. **5 Oct 2022: Seminar and Round Table : Traditional Foods as Intangible Heritage and Economic Assets – Dr Jonathan Mabry, Director of the Tucson Creative City of Gastronomy**
7. **27 Oct 2022: ARC Training Centre Annual Workshop,** Elkhorn Building, Long Pocket Campus, The University of Queensland
8. **31 Oct 2022: Symposia on Emerging foods for health,** Chaired by Michael Netzel (CI), TropAg 2022, International Agriculture Conference
9. **2 Nov 2022: Symposia on Dietary patterns, habits, and health outcomes,** Chaired by Olivia Wright (CI), and Maral Seidi Damyeh (PD), TropAg 2022, International Agriculture



Conference

10. 2 Nov 2022: Symposia on Value of ancient ingredients in modern foods, chaired by Prof Henrietta Marrie (Chair Indigenous Advisory Group) and Dr Anh Phan (ICPD), TropAg 2022, International Agriculture Conference
11. **27 Nov 2022:** ANFAB Think Tank 2022, Elkhorn Building, Long Pocket Campus, The University of Queensland
12. **29 Nov 2022: Frison, Christine and Girard, Fabien, *Biocultural Rights, Indigenous Peoples, and Local Communities: Protecting Culture and the Environment*, People, Plants & the Law Lecture Series, Virtual.**
13. **16 Dec 2022: Ader, Sophie. *Personality Profiling and Teamwork*, Elkhorn Building, Long Pocket Campus, The University of Queensland**

6.3 National and International Visitors and Visiting Fellows

1. **24 Jan 2022:** Prof Kerry Wilkinson and Mark Rullo (Adelaide University) (Virtual)
2. **28 Jan 2022:** Wenhui Wang from China, discussion on possible PhD opportunity(Virtual)
3. **23 Feb 2022:** Leanne bell, TAFE Cairns Queensland and Susan Kinobe, TAFE Brisbane and Professor Henrietta Marrie (Virtual)
4. **4 Mar 2022:** Khairul Alam, University of Dhaka, Bangladesh (Virtual)
5. **7 Mar 2022:** Dr Iman Tahmasbian, Animal Science, Agri-Science Queensland, Department of Agriculture and Fisheries, Queensland Government, Toowoomba, Queensland
6. **9 Mar 2022:** Cate Cahill, Kaiyu Superfoods
7. **16 Mar 2022:** Doug and Tracey Goebel, Native OzBushfoods, Ropeley, Queensland
8. **28 Mar 2022:** Leanne BELL, Industry Portfolio Manager, Aboriginal and Torres Strait Island and the Arts, North Region, TAFE Queensland
9. **28 Mar 2022:** Donna Spencer, North Region, TAFE Queensland
10. **30 Mar 2022:** Nicole Patterson, Angela Huston, John Craig, Burnett Mary Regional Group
11. **4 Apr 2022:** Simone Nalatu, Director First Nations, Health and Wellbeing Queensland
12. **28 Apr 2022:** Sheila Charlesworth, CEO, Burnett Mary Regional Group
13. **28 Apr 2022:** Cameron Costello, Costello Consulting
14. **28 Apr 2022:** Angela Huston, Senior Finance & Business Development Officer, Gidarjil Development Corp
15. **28 Apr 2022:** Pete Kafka, Operations Manager, Burnett Mary Regional Group
16. **28 Apr 2022:** John Craig, Strategy and Partnerships Manager, Burnett Mary Regional Group
17. **28 Apr 2022:** Nicole Patterson, Investment Manager, Burnett Mary Regional Group
18. **28 Apr 2022:** Megal Magill, Marketing Manager, Burnett Mary Regional Group
19. **14 Jun 2022:** Will Schmitt, CEO, FoodShot Global Asia-Pacific
20. **15 Jun 2022:** Saeedeh Taghadomi-Saberi, Scientist, Department of Industry, Tourism and Trade, Berrimah, NT
21. **23 Jun 2022:** David Leach, Elizabeth Steels and Iftekhar Ahmed, Integra
22. **12 Jul 2022:** Simone Osborne and Rama Addepalli, CSIRO
23. **22 Jul 2022:** Filippo Guzzon, Genebank Curator, Pacific Community (SPC)
24. **2 Aug 2022:** Anthony Jacobs, Green Blue Health
25. **11 Aug 2022:** Sinead Boylan and Frank Sperling, CSIRO



26. **4-5 Oct 2022:** Dr Jonathan Mabry, University of Arizona Southwest Center and Desert Laboratory
27. **1 Nov 2022:** Associate Professor Ola T. Westengen, Norwegian University of Life Sciences
28. **1 Nov 2022:** Dr Teshome Hunduma Mulesa, Norwegian University of Life Sciences

6.4 Government, Industry and Business Community Briefings

1. **2 Feb 2022:** **Yasmina Sultanbawa** and **Olivia Wright**, contributed to Round Table discussion on “Data sharing for Australia’s Food Futures” organised by the Academy of Social Sciences, Australia.
2. **8 Feb 2022:** **Yasmina Sultanbawa** contributed to research, development and extension roadmap for the emerging native/traditional grain industry organised by Black Duck Foods with support from atticusnow and Agrifutures.
3. **5 May 2022:** **Brad Sherman, Kamalesh Adhikari** and **Yasmina Sultanbawa**, Biodiscovery Reference Group Meeting.
4. **11 May 2022:** **Yasmina Sultanbawa** and **Olivia Wright**, CSCIRO-UQ Food System Horizon Research Advisory Committee
5. **12 Jun 2022:** **Olivia Wright** and **Yasmina Sultanbawa** FoodShot Global Asia-Pacific Technical Advisory Committee.
6. **2 Sep 2022:** **Yasmina Sultanbawa**, briefing on Sesame RD&E Program - Post harvest storage, handling and processing.
7. **31 Oct–2 Nov:** **Yasmina Sultanbawa**, TropAg (International Agriculture Conference) Executive Organising Committee.
8. **31 Oct–2 Nov:** **Yasmina Sultanbawa**, TropAg (International Agriculture Conference) Scientific Program Committee.
9. **02 Nov 2022:** **Yasmina Sultanbawa, Prof Henrietta Marrie, Madonna Thomson** and **Doug and Tracey Goebel**, meeting with State Minister for Agriculture and Rural Development and briefing the Minister on the current status of the native food industry in Queensland and future development.
10. **05 Dec 2022:** Damian Hine and **Yasmina Sultanbawa** Parliamentary Enquiry into Food Security in Australia.

6.5 Visits to Indigenous Communities

1. **18 Feb 2022:** **Yasmina Sultanbawa, Sukirtha Srivarathan, Michael Netzel** and **Sandra Olarte**, Native Oz Bushfoods Ropeley, Queensland.
2. **14 Apr 2022:** **Sophie Ader** and **Yasmina Sultanbawa, Jaqueline Moura Nadolny**, Visit to Jinaburra people, Bunya Nuts in Maleny, Queensland.
3. **28 Jul 2022:** **Yasmina Sultanbawa, Sukirtha Srivarathan, Madonna Thomson** and **Michelle On**, Noongar Land Enterprise Group, Cranbrook WA.
4. **29 Jul 2022:** **Yasmina Sultanbawa, Sukirtha Srivarathan, Madonna Thomson** and **Michelle On**, Twin Lakes Cultural Park, Broome WA.
5. **30 Jul 2022:** **Yasmina Sultanbawa, Sukirtha Srivarathan, Madonna Thomson** and **Michelle On**, Kiril Park Wild Harvest, Humpty Doo NT.
6. **30 Aug 2022:** Training Centre Students and Postdocs, visit to Nyanda Cultural Tours, Nudgee QLD.
7. **4-6 Dec 2022:** **Yasmina Sultanbawa, Olivia Wright, Jessica Cartwright, Rhonda Renwick, Kathy Havers, Laurina Jackson** and **Tatiana Marinho**, Purple House, Childrens Grounds and members of the Kintore Community, Alice Springs.