



## 2023 Annual Report



## 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 Images:**

Photos taken at *Celebrating Our Story: The Australian Research Council Industrial Transformation Training Centre for Uniquely Australian Foods* - Thursday 26 October, The University of Queensland.



## Director's Report

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

In 2023 there were many highlights, including the scholarships and awards our students received and the achievement of their different milestones while pursuing their PhD. Our ten (10) PhD students will all complete their scholarships on track.



A major highlight in 2023 was the huge success of the presentations given by our staff and students at the *Celebrating Our Story: The Australian Research Council Industrial Transformation Training Centre for Uniquely Australian Foods* 2-day event held on Thursday 26 and Friday 27 October. This event showcased the work of the Training Centre since its inception.

I would like to thank all the people involved in making the fifth 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.	RESEARCH HIGHLIGHTS .....	4
4.	RESEARCH PROGRAMS .....	5
5.	PUBLICATIONS .....	11
5.1	Books.....	11
5.2	Book Chapters.....	11
5.3	Journal Articles.....	11
5.4	Conference Publications .....	14
6.	ACTIVITIES.....	17
6.1	Invited Talks/Keynote Addresses.....	17
6.2	National and International Workshops Held/Organised .....	17
6.3	National and International Visitors and Visiting Fellows.....	18
6.4	Government, Industry and Business Community Briefings.....	19
6.5	Visits to Indigenous Communities .....	19



## 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
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 Kirsty Langdon	Australian Native Products
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

### Postdoctoral Research Fellows

Dr Kamalesh Adhikari	The University of Queensland
Dr Saleha Akter	The University of Queensland
Dr Eshetu Bobasa	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	The University of Queensland
Prof Dharini Sivakumar	The University of Queensland



Dr Olivia Wright

The University of Queensland

**Associate Postdoctoral Research Fellows**

Dr Oladipupo Adiamo

The University of Queensland

Dr Saleha Akter

The University of Queensland

Dr Maral Seidi Damyeh

The University of Queensland

Dr Heather Shewan

The University of Queensland

**Associate HDR Students**

Shanmugam Alagapan

The University of Queensland

Batlah Almutairi

The University of Queensland

Kimberley Anakapu

The University of Queensland

Michel Beya

The University of Queensland

Sherie Bruce

The University of Queensland

Jessica Cartwright

The University of Queensland

Mokaddes Ahmed Dipu

The University of Queensland

Selina Fyfe

The University of Queensland

Maryam Imran

The University of Queensland

Gethmini Kodagoda

The University of Queensland

Khalil Saber Madani

The University of Queensland

Tatiana Marinho

The University of Queensland

Jasmine Ngo

The University of Queensland

Ramana Visnupriyan

The University of Queensland

Luke Williams

RMIT University

Jiale Zhang

The University of Queensland

**Associate Master Students**

Yunzhuo Zhou

The University of Queensland

**Associate Honours Students**

Abbey Yates

The University of Queensland

Yu Jun James Lian

The University of Queensland

Da Wei Chia

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

Kaiyu Superfoods

Bruno Dann

Twin Lakes Cultural Park, Kimberley, WA

Tracey and Doug Goebel

Native Oz Bushfoods

David Hewitt

Wild Orchard Kakadu Plum Pty Ltd, Delye  
Outstation, NT

Michelle On

Kiril Park Wild Harvest

Madonna Thomson

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



## 2. OUR PARTNERS

Australian Research Council

Australian Native Food and Botanicals

Australian Native Products

BeeInventive Pty Ltd

Karen Sheldon Catering

Kindred Spirits Enterprises Limited

Venus Shell Systems Pty Ltd

The University of Queensland



### 3. RESEARCH HIGHLIGHTS

#### ***Celebrating Our Story: The Australian Research Council Industrial Transformation Training Centre for Uniquely Australian Foods - Thursday 26 and Friday 27 October, The University of Queensland***

'Celebrating our Story' was an occasion to celebrate the ARC Training Centre for Uniquely Australian Food's achievements and plans. It was an event to show gratitude to all our stakeholders who contributed to the success of the Training Centre, the Indigenous Advisory and Enterprise Group, the Deputy Director, Chief Investigators, Centre administration, Partner Investigators, international collaborators, Post-doctoral Research Fellows, HDR students and associate students and associate investigators. This event was a Training Centre key performance indicator 'Host an Expo for Stakeholders and Industry' due in 2023.

**Day 1** of this event was opened by Professor Deborah Terry OA, Vice-Chancellor and President, The University of Queensland. The ARC was represented at this event by Professor Alison Ross, Executive Director, Humanities and Creative Arts, Australian Research Council. Professor Yasmina Sultanbawa provided an overview of the ARC Training Centre, celebration of its achievements and plans for the future. QLD Government were represented by Mr Duncan Kerlake PSM, Program Manager, Advance Queensland Deadly Innovation Strategy, Department of Tourism, Innovation and Sport who spoke on *Innovation and Entrepreneurship in the Bush Food Industry*. Indigenous Perspectives were presented by Sherie Bruce, Academic, Research Officer and PhD Scholar, ARC Training Centre for Uniquely Australian Foods.

Session 1, *Celebrating our Students and Postdoctoral Researchers* – presentations by HDR students and Postdoctoral Researchers: Sera Susan Jacobs; Dr Sukirtha Srivarathan; Dr Jaqueline Moura Nadolny; Dr Anh Phan; and Dr Kamalesh Adhikari.

Session 2, *Celebrating our Industry Partners* - a short video was shown, *Positive and significant impacts made possible by Industry partners*. This was followed by *Hearing from Industry partners about their business – past present and future aspirations and directions*: Sarah Hickey, Karen Sheldon Catering; Rhonda Renwick, Kindred Spirits Enterprises; and Oren Barak, Roogenics.

Session 3, *Celebrating our Indigenous Partners* - our Indigenous Enterprises shared their perspectives on the ARC Training Centre: Madonna Thomson, Nyanda Cultural Tours; Tracey and Doug Goebel, Native Oz Bushfoods; and David Hewitt, Wild Orchard Kakadu Plum

Session 4, *Future Interdisciplinary Opportunities* - presentations by Assoc Prof Alison Crowther, ARC Future Fellow, School of Social Science, The University of Queensland; Prof Damian Hine, Professorial Research Fellow, QAAFI, The University of Queensland; Mr Luke Williams, VC Indigenous Pre-Doctoral Research Fellow, RMIT University; and Dr Olivia Wright, Senior Lecturer, School of Human Movement and Nutrition Sciences, The University of Queensland.

**Day 2** was a half-day event held at Long Pocket Campus in the Elkhorn Building. It consisted of: a dedication to an industry partner, Ann Shanley (dec'd), of Kindred Spirits Enterprises; a Yarning Circle with Indigenous partners; a panel discussion with Indigenous Partners; a tour of the labs; and presentations by some Indigenous partners and Postdoctoral Researchers.

Overall, these events were extremely successful and well received by all in attendance. Over the 2 days there were 120 people in attendance.





## 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)

Dr Sukirtha Srivarathan successfully completed her PhD in April 2023, during which she made notable academic contributions by publishing her third and fourth research papers in the 'Journal of Food Composition and Analysis' (IF:4.3) and 'Molecules,' (IF:4.6), respectively, with a fifth paper submitted to the 'Journal of Food Science' for publication in early 2024. Her PhD thesis was accepted by the UQ's Graduate School with no revisions required. In February 2023, Sukirtha had a media release about research that found edible halophytes, a group of plants used by First Nations Australians for 65,000 years as food, animal fodder and medicine, could be a nutritious alternative to salt. Further, she was an invited speaker at the QAAFI Science Seminar Series held in December 2023.

Dr Srivarathan's research has contributed to the scheme objectives by:

- (a) She has had the opportunity to pursue 6-months of industrial training at the Health and Food Science Precinct, Coopers Plains and visits to the Twin Lakes Cultural Park community in Western Australia.
- (b) Her research has contributed to the significant growth and productivity of the halophytes industry in Australia leading to new salt-reduced products developed and new market opportunities. Gourmet salt blends with halophytes and other native ingredients
- (c) This research has resulted in a new collaboration with the Native Food sector (Native Oz Bushfoods and Moojipen Foods) who are looking to join the University of Queensland in a proposal for a Centre of Excellence.
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.

### 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, BeeInventive Pty Ltd

**ICHDR:** Mr Yu Jun (James) Lian (Commenced 5 July 2022)

Mr James Lian (commenced his PhD program on 5 July 2022). James has made significant progress towards his thesis in 2023. He is currently undertaking experiments to relate the effect of storage conditions of honey on its quality factors from a physical and chemical perspective. This includes the sourcing of honeys from a variety of botanical and geographical sources and conducting a controlled storage trial. He has successfully completed his first progress review milestone in September 2023 and is also currently drafting documents for his mid-candidature milestone.

Mr James Lian's research has contributed to the scheme objectives by:

- (a) Mr Lian has had the opportunity to visit BeeInventive in Northern NSW for industrial training and is also completing his Certificate III in Bee Keeping with Foundations Training Australia.
- (b) His research will contribute to the growth of the improved productivity and quality of the Honey industry in Australia through improved production and harvest systems.
- (c) This research has resulted in a new collaboration with the Bee and Honey sector (BeeInventive).
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.



### 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)

Ms Gengning Chen (commenced 1 October 2020). PhD student Gengning has made substantial progress on her thesis till now with 2 papers published. One on the quality assessment of Burdekin plum during storage at ambient conditions, the other on the Burdekin plum fruit leathers which are a value addition to fresh Burdekin plums. She successfully completed her progress review 3 in Dec 2023. She finished the sensory experiment on Burdekin plum fruit leathers and physicochemical testings of Burdekin plums at different maturity stages. She is in the process of analysing and writing up the rest of the thesis. She aims to submit her thesis by Jul 2024.

Ms Gengning Chen's research has contributed to the scheme objectives by:

- (a) She has had the opportunity to pursue 6-months of industrial training at the Health and Food Science Precinct, Coopers Plains.
- (b) Her research has contributed to the competitiveness of the Australian Native Foods industry through supporting product development with the Burdekin Plum leading to new market opportunities.
- (c) This research has resulted in new collaborations with the Native Food sector (Native Oz Bushfoods and Nyanda Cultural Tours).
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.

### 4. Native Seeds (Project Leader: CI Gidley)

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

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

Ms Sera Susan Jacob (commenced in April 2020). PhD candidate Sera finished her research work in 2023. She passed her last milestone (Progress Review 3/Thesis Review) in September 2023 and will shortly be submitting her final thesis (April 2024). During her candidature, Sera has significantly contributed to the current scientific knowledge on wattleseeds, focusing on characterizing nutritional composition, dietary fibre characterization, seed macrostructure and microstructure, as well as the impact of various thermal food treatments on sensory attributes, dietary behaviour using in vitro digestion and gut fermentation models. Her work exploring aroma, taste, aftertaste and texture attributes of wattleseeds before and after different food processing treatments was published in the Journal of Food Science in December 2023. Sera has also developed three food product prototypes with wattleseeds as the main ingredient in partnership with Karen Sheldon Catering (Darwin, Australia) and Indigenous enterprise Kungkas Can Cook (Alice Springs, Australia). The consumer acceptability and factors that drive consumer acceptance and purchase intention of such food products was also studied for the first time in a consumer study (126 participants) developed in collaboration with Clare Wijngaarden, another UAF PhD candidate.

Sera Susan Jacob's research has contributed to the scheme objectives by:

- (a) She has had the opportunity to pursue industrial training at the Health and Food Science Precinct (Coopers Plains), and with Karen Sheldon Catering (Darwin) and with Kungkas Can Cook (Alice Springs) supporting new product development and education programs for indigenous trainees.
- (b) Her research has contributed to the competitiveness of the Australian Native Foods industry through supporting product development with the wattleseed leading to new market opportunities.



- (c) This research has resulted in new collaborations with the Native Food sector (Karen Sheldon Catering).
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.

**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)

Ms Saskia Urlass (commenced 1 April 2020). Saskia is a PhD student in the process of submitting her thesis in April 2024. During her candidacy, she contributed to the method development of analysing targeted aroma compounds which likely contribute to the 'green note' in seaweed. Furthermore, a processing method was developed to modify the flavour of Australian seaweed to suit various food applications. Her work has been published in a peer-reviewed journal which lays the foundation for seaweed aroma studies in Trends in Food Science and Technology titled 'Unravelling the aroma and flavour of algae for future food applications'. Besides her research contributions, Saskia has also been heavily involved in community building across the research institute through active involvement in the student association and contributed to the organisation of various events to build connection between students and university stakeholder.

Saskia Urlass's research has contributed to the scheme objectives by:

- (a) Ms Urlass has had the opportunity to pursue industrial training at the Health and Food Science Precinct (Coopers Plains), and with Venus Shell Systems working on their seaweed farm and in the processing/production factory developing novel processing systems.
- (b) Her research has contributed to the growth, productivity and competitiveness of the Australian edible seaweed industry through supporting product development through novel processing methodologies leading to new market opportunities.
- (c) This research has resulted in new collaborations with the seaweed sector (AlgaePharm and Venus Shell Systems).
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.

**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)

Dr Jaqueline Moura Nadolny (commenced 1 October 2019) has submitted her thesis in May 2023 and has gone through her oral defence in August 2023, receiving her conferral in September 2023. Her thesis was nominated for the Dean's Award by the reviewers. The thesis had 7 chapters, including an Introduction about the history of Araucaria species and a final chapter about potential future projects based on knowledge acquired during the PhD and during visits to Brazil. Jaqueline has also participated in two media releases about bunya nuts from the QAAFI media team. In 2024 she has still been in contact with Indigenous communities interested in building start-ups and working with people interested in continuing the project, including another media release by Australian Geographic, showcasing not only her PhD outcomes but also Indigenous festivals and knowledge.

Dr Jaqueline Moura Nadolny's research has contributed to the scheme objectives by:

- (a) Dr Moura Nadolny has had the opportunity to pursue industrial training at the Health and Food Science Precinct (Coopers Plains), and with the Indigenous community at Bunya Mountains.
- (b) Her research has contributed to the growth, productivity and competitiveness of the Australian Native Food industry through supporting product development of Bunya Nut



through novel food applications such as flours and breads leading to new market opportunities.

- (c) This research has resulted in a new collaboration with the Native Foods sector (Bunya People's Aboriginal Corporation (BPAC)).
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.

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

**Partner Organisation:** Kindred Spirits Enterprises

**ICHDR:** Ms Nolana Lynch (commenced 1 October 2020)

Ms Nolana Lynch (commenced 1 October 2020). PhD student Nolana has made substantial progress on her thesis in 2023. She received ethics approval for her study and successfully completed her first progress review milestone. She developed her data collection instruments and undertook all of the data collection for her project. This included two case studies with Indigenous native food enterprises, interviews and focus groups with additional native food enterprises associated with the ITTC. She is in the process of analysing and writing up her data. She has drafted the documents for her second milestone review which will take place in March 2024. This includes her second results chapter on the role of families in supporting Indigenous native food enterprises and will present a seminar on her project to the Institute for Social Science Research in March 2024. Nolana has also mapped out a detailed plan for the remaining chapters in her thesis and she is on track to have a full draft of the thesis written by the end of 2024.

Ms Nolana Lynch's research has contributed to the scheme objectives by:

- (a) She has had the opportunity to pursue industrial training at Native Oz Bushfoods and Nyanda Cultural Tours.
- (b) Her research has contributed to the growth, productivity and competitiveness of the Australian Native food industry through supporting the development of wholistic business models for communities that support social participation and benefit.
- (c) This research has resulted in new collaborations with the Native Food sector (Native Oz Bushfoods and Nyanda Cultural Tours).
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.

#### **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

Ms Sruthi Balaji (commenced 1 January 2021). During 2023, Ms Balaji undertook preliminary research looking at the impact that the increased use of digital sequence information in relation to plant genetic resources had for food and agriculture. In September 2023, Ms Balaji joined a delegation from the University of Queensland to IIT-Delhi and IIT-Bombay where she presented her research to an international set of researchers working on social and regulatory aspects of biotechnology. She also helped to organise and co-ordinate a one-day conference that looked at the legal and social aspects of plant regulation. Sruthi has drafted the documents for her final progress review and is on track to submit her PhD by the end of 2024.

Ms Sruthi Balaji's research has contributed to the scheme objectives by:

- (a) Her research has contributed to the growth, productivity and competitiveness of the Australian Native food industry through her ongoing work looking at the legal ramifications of the dematerialisation of plant genetic resources.



- (b) This research has resulted in new collaborations with researchers in the Native Food sector and is being used in an ongoing collaboration with the United Nations Food and Agriculture Organisation (FAO)
- (c) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.

**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

Mr Christopher Sauer (commenced 1 April 2021). During 2023 Mr Sauer completed ethnographic field work in Tucson, Arizona relating to the implementation of the UNESCO Tucson Creative City of Gastronomy designation (prior to commencing fieldwork Mr Sauer received ethics approval). Ethnographic field work included an internship with the Tucson Creative City of Gastronomy non-profit organization that manages the designation, approximately 30 interviews with key stakeholders, a survey of TCCOG membership, and participant-observation at two local food festivals (Pueblos de Maiz and the Agave Week's scientific summit). This data provides valuable insights into how a specific local community has integrated unique native plants into local urban food markets with the help of the UNESCO designation. Upon return to Brisbane in June 2023, Christopher completed Progress Review 2 and began work on additional thesis chapters, with completion due in March 2025.

Mr Chris Sauer's research has contributed to the scheme objectives by:

- (a) He has had the opportunity to pursue industrial training through his internship with the Tucson Creative City of Gastronomy where he helped to implement a membership survey, as well as learned how non-profit organizations in this industry operated and the barriers and challenges these entities face.
- (b) His research has contributed to the growth, productivity and competitiveness of the Australian Native food industry through providing a framework for which to position native food products in the culinary scene. By taking lessons from an apparently successful and similarly situated city, Mr Sauer's research will provide valuable insights to facilitating growth in Australia.
- (c) This research has resulted in new collaborations with the Native Food sector, specifically in relation to allied organizations in the United States such as the Tucson Creative City of Gastronomy non-profit organization, Janos Studio, and the Native Seeds/Search.
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.

**10. Market Insights** (Project Leader: CI Smyth)

**Partner Investigator:** Mr Rus Glover, ANFAB

**ICHDR:** Ms Clare Wijngaarden (Commenced 1 January 2021)

Ms Clare Wijngaarden (commenced 1 January 2021). Clare successfully completed her second milestone review in March 2023 and has since completed the final experimental components of her research project. Overall experimental work has included: an online user survey; a product category website review, consumer focus groups, and a central location consumer test for hedonic product evaluation. Clare has just passed her final milestone review (March 2024) and is in the process of final analyses and write up of her thesis document targeting submission in RQ3 2024.

Mr Clare Wijngaarden's research has contributed to the scheme objectives by:



- (a) She has had the opportunity to pursue industrial training at the Health and Food Science Precinct (Coopers Plains).
- (b) Her research has contributed to the growth, productivity and competitiveness of the Australian Native food industry through providing knowledge on the consumer market drivers and barriers for native foods leading to improved product branding, positioning and marketing of native food products.
- (c) This research has resulted in new collaborations with the Native Food sector (Bushtukka and Botanicals Indigenous Enterprise Cooperative and Nyanda Cultural Tours).
- (d) This project directly strengthens the capabilities of industries in value-add in the agriculture sector.



## 5. PUBLICATIONS

### 5.1 Books

1. Jose Bellido and **Brad Sherman** eds. (2023). *Intellectual property and the design of nature*. Oxford, United Kingdom: Oxford University Press.

### 5.2 Book Chapters

1. **Fish, Allison** (2023). *Conceptualizing nature as information: rendering South Asian genetic resources and associated knowledge searchable and legible*. Intellectual property and the design of nature. (pp. 330-350) edited by Jose Bellido and Brad Sherman. Oxford, United Kingdom: Oxford University Press.
2. **Fish, Allison** (2023). *Monitoring compliance with Nagoya: lessons from India on building a techno-legal infrastructure to track bioprospecting activities*. Access and benefit sharing of genetic resources, information and traditional knowledge. (pp. 288-304) edited by Charles Lawson, Michelle Rourke and Fran Humphries. London, United Kingdom: Routledge. doi: 10.4324/9781003301998-22.
3. Bellido, Jose and **Sherman, Brad** (2023). *Artificial flowers: plastic nature, synthetic biology*. Intellectual property and the design of nature. (pp. 159-189) edited by Jose Bellido and Brad Sherman. Oxford, United Kingdom: Oxford University Press.
4. Bellido, Jose and **Sherman, Brad** (2023). *The place of nature in intellectual property*. Intellectual property and the design of nature. (pp. 1-22) edited by Jose Bellido and Brad Sherman. Oxford, United Kingdom: Oxford University Press.
5. **Sherman, Brad** (2023). *AI machines as inventors: the role of human agency in patent law*. Improving intellectual property: a global project. (pp. 214-223) Cheltenham, United Kingdom: Edward Elgar Publishing.

### 5.3 Journal Articles

1. Seke, Faith, **Adiamo, Oladipupo Q, Sultanbawa, Yasmina** and **Sivakumar, Dharini** (2023). *In Vitro Antioxidant Activity, Bioaccessibility, and Thermal Stability of Encapsulated Strawberry Fruit (Fragaria × ananassa) Polyphenols*. *Foods*, 12 (21) 4045, 4045. doi: 10.3390/foods12214045.
2. **Adiamo, Oladipupo Q., Phan, Anh Dao Thi, Akter, Saleha, Sivakumar, Dharini, Seke, Faith, Cunningham, Peter** and **Sultanbawa, Yasmina** (2023). *Domesticated Australian Wattle seeds (Acacia species): nutritional values, techno-functional properties, and toxicological assessments after roasting*. *International Journal of Food Science and Technology*, 59 (1), 573-583. doi: 10.1111/ijfs.16572.
3. **Adiamo, Oladipupo Q., Netzel, Michael E., Hoffman, Louwrens C., Gidley, Michael J., Osborne, Simone** and **Sultanbawa, Yasmina** (2023). *Effects of incorporating processed Acacia seed as an emulsifying agent on the quality attributes of beef sausage*. *Meat Science*, 197 109069, 1-9. doi: 10.1016/j.meatsci.2022.109069.
4. **Adiamo, Oladipupo Q., Netzel, Michael E., Hoffman, Louwrens C., Gidley, Michael J., Osborne, Simone** and **Sultanbawa, Yasmina** (2023). *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*, 164 112336, 1-14. doi: 10.1016/j.foodres.2022.112336.
5. **Adiamo, Oladipupo Q., Netzel, Michael E., Hoffman, Louwrens C., Gidley, Michael J., Osborne, Simone** and **Sultanbawa, Yasmina** (2023). *Structure – Function relationship of*



- Australian Acacia seed protein concentrates: Amino acid composition, in vitro protein digestibility and molecular properties.* Food Bioscience, 51 102339, 1-11. doi: 10.1016/j.fbio.2022.102339.
6. **Almutairi, Batlah**, Turner, Mark S., Fletcher, Mary T. and **Sultanbawa, Yasmina** (2023). *The impact of Kakadu Plum (Terminalia ferdinandiana) fruit powder and its pectic oligosaccharides on the growth, survival and antimicrobial activity of probiotic bacteria in milk.* Food Bioscience, 56 103445, 103445. doi: 10.1016/j.fbio.2023.103445.
  7. **Beya, Michel M., Netzel, Michael E., Sultanbawa, Yasmina, Smyth, Heather and Hoffman, Louwrens C.** (2023). *Kakadu plum (Terminalia ferdinandiana) bioactivity against spoilage microorganisms and oxidative reactions in refrigerated raw beef patties under modified atmosphere packaging.* Meat Science, 204 109268, 1-10. doi: 10.1016/j.meatsci.2023.109268.
  8. **Beya, Michel M., Netzel, Michael E., Sultanbawa, Yasmina, Smyth, Heather and Hoffman, Louwrens C.** (2023). *Kakadu plum (Terminalia ferdinandiana) bioactivity against spoilage microorganisms and oxidative reactions in refrigerated raw beef patties under modified atmosphere packaging.* Meat Science, 204 109268, 1-10. doi: 10.1016/j.meatsci.2023.109268.
  9. **Cartwright, Jessica, Netzel, Michael E., Sultanbawa, Yasmina and Wright, Olivia R. L.** (2023). *Seeking sweetness: a systematic scoping review of factors influencing sugar-sweetened beverage consumption in remote Indigenous communities worldwide.* Beverages, 9 (1) 11, 1-53. doi: 10.3390/beverages9010011.
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  12. **Fyfe, Selina, Smyth, Heather E., Schirra, Horst Joachim, Rychlik, Michael, Sultanbawa, Yasmina** and Kurniawan, Nyoman D. (2023). *Physical properties and magnetic resonance imaging of the Australian green plum (Buchanania obovata) through maturity and ripening and across locations.* Postharvest Biology and Technology, 205 112494, 1-15. doi: 10.1016/j.postharvbio.2023.112494.
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  14. **Imran, Maryam**, Nguyen, Ai and **Sultanbawa, Yasmina** (2023). *Quantification of rare earth elements in Australian and imported rice samples from different origins using ICP-MS.* Science of the Total Environment, 895 164865, 1-9. doi: 10.1016/j.scitotenv.2023.164865.
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  16. **Moura Nadolny, Jaqueline, Best, Odette, Netzel, Gabriele, Shewan, Heather M., Dao Thi Phan, Anh, Smyth, Heather E. and Stokes, Jason R.** (2023). *Chemical composition of bunya nuts (Araucaria bidwillii) compared to Araucaria angustifolia and Araucaria araucana*





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17. **Moura Nadolny, Jaqueline, Bernadine M Flanagan, Shewan, Heather M, Best, Odette, Smyth, Heather E and Stokes, Jason R** (2023). *Nutritional, functional and rheological properties of bunya nut flour as a versatile gluten-free option*. Under review at *Food Hydrocolloids*.
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  24. **Sherman, Brad** (2023). *The Spectre of the Machine: Finding Space for Empirical Inventions in Patent Law*. Pólemos, 17 (2), 217-231. doi: 10.1515/pol-2023-2018.
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29. Sultanbawa, Fazal and **Sultanbawa, Yasmina** (2023). *Mineral nutrient-rich plants – Do they occur?*. *Applied Food Research*, 3 (2) 100347, 100347. doi: 10.1016/j.afres.2023.100347.
30. **Sultanbawa, Yasmina, Huang, Dejian and Rychlik, Michael** (2023). *Editorial: Ethnofood chemistry: bioactive components in unexploited foods from centres of biodiversity*. *Frontiers in Nutrition*, 10 1232223, 1-2. doi: 10.3389/fnut.2023.1232223.
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33. Seke, Faith, Moloto, Mapula R., Shoko, Tinotenda, **Sultanbawa, Yasmina and Sivakumar, Dharini** (2023). *Comparative study of the functional compounds and antioxidant properties of different cowpea (*Vigna unguiculata*) leaf cultivars after in vitro digestion*. *International Journal of Food Science and Technology*, 58 (3), 1089-1097. doi: 10.1111/ijfs.16250.
34. **Urlass, Saskia, Wu, Yifei, Nguyen, Thoa T.L., Winberg, Pia, Turner, Mark S and Smyth, Heather** (2023). *Unravelling the aroma and flavour of algae for future food applications*. *Trends in Food Science and Technology*, 138, 370-381. doi: 10.1016/j.tifs.2023.06.018.
35. **Zhang, Jiale, Netzel, Michael E., Pengelly, Andrew, Sivakumar, Dharini and Sultanbawa, Yasmina** (2023). *A review of phytochemicals and bioactive properties in the Proteaceae family: a promising source of functional food*. *Antioxidants*, 12 (11) 1952, 1-32. doi: 10.3390/antiox12111952.

#### 5.4 Conference Publications

1. **Adhikari, Kamalesh** (2023). *Changing regulatory landscapes for seed banks and farmer varieties*. Seed Policy Seminar Series. Native Seeds Search. 15 December. Online
2. **Adhikari, Kamalesh** (2023). *Australian Herbaria and Best Practice Guidelines for the Collection, Use and Transfer of Genetic Resources*. Nagoya Protocol Compliance Strategies. Managers of Australasian Herbaria. 30 November. Canberra
3. **Beya, Michel, Sultanbawa, Yasmina, Smyth, Heather, Netzel, Michael and Hoffman, Louw** (2023). *The effects of Kakadu plum fruit (*Terminalia ferdinandiana*) as biopreservative in raw processed meats*. 7 International ISEKI-Food Conference, Paris, France, 5-7 July 2023.
4. **Beya, Michel, Netzel, Michael, Sultanbawa, Yasmina, Smyth, Heather and Hoffman, Louwrens** (2023). *The effects of Davidson's plum fruit powder as plant-based preservative in raw processed meat*. 69th International Congress of Meat Science and Technology, Padova, Italy, 20 - 25 August 2023. Padova, Italy: Sistema Congressi.
5. **Beya, Michel, Sultanbawa, Yasmina, Smyth, Heather, Netzel, Michael and Hoffman, Louw** (2023). *The effects of Kakadu plum fruit (*Terminalia ferdinandiana*) as*



- biopreservative in raw processed meats. 7 International ISEKI-Food Conference, Paris, France, 5-7 July 2023.*
6. **Cartwright, Jessica, Netzel, Michael E., Wright, Olivia R. L. and Sultanbawa, Yasmina** (2023). *Kakadu Plum Beverage Project. The Queensland Alliance for Agriculture and Food Innovation and Department of Agriculture and Fisheries Seminar, Coopers Plains, QLD, Australia, 27 July 2023.*
  7. **Cartwright, Jessica, Netzel, Michael E., Sultanbawa, Yasmina and Wright, Olivia R. L.** (2023). *Empowering Indigenous communities to improve their health through nutrition: Introduction of a Sugar-Sweetened Beverage alternative. The Queensland Alliance for Agriculture and Food Innovation Science Seminar, Virtual, 20 June 2023.*
  8. **Cartwright, Jessica, Netzel, Michael E., Sultanbawa, Yasmina and Wright, Olivia R. L.** (2023). *Kakadu Plum Beverage Project. Health and Wellbeing Queensland Project Meeting, Brisbane, QLD, Australia, 4 April 2023.*
  9. **Cartwright, Jessica, Netzel, Michael E., Sultanbawa, Yasmina and Wright, Olivia R. L.** (2023). *Empowering Indigenous communities to improve their health through nutrition: Introduction of a Sugar-Sweetened Beverage alternative. Student Presentations session of Karen Sheldon visit to UQ, Brisbane, QLD, Australia, 7 March 2023.*
  10. **Chen, Gengning, Sultanbawa, Yasmina, Netzel, Michael E., Cozzolino, Daniel, Olarte Mantilla, Sandra Milena and Sivakumaran, Dharini** (2023). *Phenolic compounds of Burdekin plum during fruit leather processing and storage. Queensland Annual Chemistry Symposium (QACS), Brisbane, QLD, Australia, 24 November 2023.*
  11. **Chen, Gengning, Cozzolino, Daniel, Netzel, Michael, Olarte Mantilla, Sandra and Sultanbawa, Yasmina** (2023). *Assessing the quality of Burdekin plum (*Pleiogynium timoriense*) during postharvest storage. Key Technologies in the Bioeconomy: A Global Bioeconomy Alliance Conference, St. Lucia, QLD, Australia, 27-29 September 2023.*
  12. **Chen, Gengning, Olarte Mantilla, Sandra and Sultanbawa, Yasmina** (2023). *Sensory profiling and consumer acceptability of Burdekin plum fruit leather, AIFST Convention, 25 Jul 2023.*
  13. **Checco, Julia, Thai, Van Tinh, Muflikh, Yanti Nuraeni, Bui, Chuc Ly, Akber, Ali, Dipu, Mokaddes Ahmed, Nguyen, Hong Tin, Palaniappan, Gomathy, Mitchell, Jaquie, Aziz, Ammar Abdul** (2023). *Establishing a high-quality export rice value chain in the Mekong Delta, Vietnam: enablers, disablers, and opportunities. 6<sup>th</sup> International Rice Congress 2023. Manila, Philippines 16-19 October 2023.*
  14. **Dipu, Mokaddes Ahmed, (et al).** *Commercial engagement in international agricultural research for development: Benefits, challenges, and lessons learned, 6th International Rice Congress 2023. Manila, Philippines 16-19 October 2023.*
  15. **Fawale, Samson Olumide, Netzel, Michael E., Akinsanmi, Olufemi A. and Sultanbawa, Yasmina** (2023). *Nutritional, antinutritional, and antioxidant properties of Australian bush tucker yams (*Dioscorea spp.*). Key Technologies in the Bioeconomy: A Global Bioeconomy Alliance Conference, St. Lucia, QLD, Australia, 27-29 September 2023.*
  16. **Jacob, Sera Susan, Gidley, Mike, Smyth, Heather, Flanagan, Bernadine, Williams, Barbara and Hickey, Sarah** (2023). *Retracing 'food' steps- exploring Australia's native legumes for novel food applications. 7th International Conference on Food Structures, Digestion and Health, Queenstown, New Zealand, 14-17 November 2023.*
  17. **Kodagoda, G.K., Hong, H.T., Addepalli, R., Topp, B., Sultanbawa, Y., O'Hare, T.J., Netzel, M.E. and Osborne, S.** (2023). *Impact of storage on in vitro bioaccessibility of anthocyanins in 'Rubycot' plumcot and 'Queen Garnet' plum. 46th Annual Scientific Meeting of the Nutrition Society of Australia, Perth, WA Australia, 29 November – 2 December 2022.*



- Cambridge, United Kingdom: Cambridge University Press. doi: 10.1017/s0029665123001210
18. **Madani, Khalil Saber H., Nguyen, Loan, Phan, Anh Dao Thi, Netzel, Michael E. and Sultanbawa, Yasmina** (2023). *Protocol Modification for DNA Extraction from Human Faecal Samples. Queensland Annual Chemistry Symposium (QACS)*, Brisbane, QLD, Australia, 24 November 2023.
  19. **Moura Nadolny, Jaqueline and Smyth, Heather** (2023). *Plant-based meat analogues: what do consumers really want?. AIFST23 Convention - The Science of Food - Security and Sustainability*, Melbourne, VIC, Australia, 24-25 July 2023.
  20. **Netzel, Michael** (2023). *Plant Food: A "hidden" Dietary Source of Nutrients and Bioactive Compounds. 1st International Conference on Food, Nutrition & Health*, Universiti Teknologi MARA, Malaysia, 19-20 September 2023.
  21. **Ngo, Jasmine, Stokes, Jason Robert and Smyth, Heather Eunice** (2023). *Multiple sip progressive profiling of model beverage emulsions with alternative plant-based emulsifiers. 17th Australian and New Zealand Sensory and Consumer Science Symposium*, Wanaka, New Zealand, 13-15 February 2022.
  22. **Smyth, Heather** (2023). *Flavour – Advancing the Sensory Quality of Australian Beef. Northern Beef Research Update Conference*, Darwin, NT, Australia, 22-25 Aug 2023.
  23. Johnson, Joel, Hungerford, Natasha, **Sultanbawa, Yasmina** and **Netzel, Michael** (2023). *Nutritional value and chemical composition of Citrus garrawayi from different geographic locations. Queensland Annual Chemistry Symposium (QACS)*, Brisbane, QLD, Australia, 24 November 2023.
  24. Johnson, Joel B., Hungerford, Natasha L., **Sultanbawa, Yasmina** and **Netzel, Michael E.** (2023). *Exploring the chemistry and nutritional properties of native Australian Citrus. NextGen Ag Symposium*, St. Lucia, QLD, Australia, 29 September 2023.
  25. Johnson, Joel, Hungerford, Natasha, **Sultanbawa, Yasmina** and **Netzel, Michael** (2023). *Native Australian citrus: its current status and potential. FSS Science Week*, Coopers Plains, QLD, Australia, 15-17 August 2023.
  26. **Urlass, Saskia, Wu, Yifei, Nguyen, Thoa T.L., Winberg, Pia, Turner, Mark and Smyth, Heather** (2023). *Unravelling aroma and flavour of algae protein biomass for future food applications. 3rd Food Chemistry Conference: Shaping a healthy and sustainable food chain through knowledge*, Dresden, Germany, 10-12 October 2023.
  27. **Urlass, Saskia, Wu, Yifei, Nguyen, Thoa T.L., Winberg, Pia, Turner, Mark and Smyth, Heather** (2023). *Optimising aroma and flavour of algae for food applications. 13th Wartburg Symposium*, Eisenach, Germany, 3-6 October 2023.
  28. Rathnayake, Anuruddhika Udayangani, **Wright, Olivia, Sultanbawa, Yasmina** and **Netzel, Michael E.** (2023). *Nutritional quality and functional properties of Australian grown elderberries. NextGen Ag Symposium*, St. Lucia, QLD, Australia, 29 September 2023.
  29. **Zhang, Jiale, Sivakumaran, Dharini, Netzel, Michael E. and Sultanbawa, Yasmina** (2023). *Minerals and trace elements in broad-leaved Geebung (Persoonia stradbrogensis), an underutilised native Australian fruit. Nutrition and Wellbeing in Oceania, Joint Conference of the Nutrition Societies of New Zealand and Australia*, Auckland, New Zealand, 28 November-1 December 2023.
  30. **Zhang, Jiale, Thi Phan, Anh Dao, Netzel, Michael, Sultanbawa, Yasmina** and **Pengelly, Andrew** (2023). *Bioactive properties of wild-harvested Persoonia spp. at different maturity stages. Key Technologies in the Bioeconomy: A Global Bioeconomy Alliance Conference*, Brisbane, QLD, Australia, 27 - 29 September 2023. Brisbane, QLD, Australia: University of Queensland.



## 6. ACTIVITIES

### 6.1 Invited Talks/Keynote Addresses

1. **Sultanbawa, Yasmina** and **Sivakumaran, Dharini**, Moderators, Session 4: Local Food and the Bioeconomy, *The Global Bioeconomy Alliance Conference*, Brisbane, QLD Australia, 28 September 2023.
2. **Thomson, Madonna**, Plenary: *Aboriginal legacy for the Brisbane area and historical artifacts connected to food*, *The Global Bioeconomy Alliance Conference*, Brisbane, QLD Australia, 28 September 2023.
3. **Bruce, Sherie**, *Australia's fungi, an untapped opportunity for a sustainable bioeconomy*, *The Global Bioeconomy Alliance Conference*, Brisbane, QLD Australia, 28 September 2023.
4. **Sauer, Chris** *What Kind of Property is the Intangible Cultural Heritage of Gastronomy? Innovative Wine Production* ARC Training Centre, University of Adelaide, University of Adelaide Zoom Meeting, 23 November 2023
5. **Adhikari, Kamalesh** (2023). *Ethical and legal considerations in research with Indigenous peoples and plants*. ARC Training Centre for Australian Wine Production Workshop, Adelaide, SA Australia, 20 November 2023. University of Adelaide.
6. **Adhikari, Kamalesh** (2023). *Native Title law restrictions for Indigenous peoples and scientific research: when the cure kills!*. *The Annual Meeting of the ARC Training Centre for Uniquely Australian Foods*, Brisbane, QLD Australia, 26 October 2023.
7. **Adhikari, Kamalesh** (2023). *The Plant Treaty: rethinking the scope and role of the Multilateral System, Annex 1 and Standard Material Transfer Agreement*. *People, Plants, and the Law Conference*, Brisbane, QLD Australia, 25 October 2023.
8. **Adhikari, Kamalesh** (2023). *The challenges of accessing and researching indigenous plants: an empirical investigation within and beyond the remits of Australian Access and Benefit Sharing laws*. *The Global Bioeconomy Alliance Conference*, Brisbane, QLD Australia, 28 September 2023.
9. **Sherman, Brad**, 'What's in and what's out - TK, GRs, TCEs as part of the IP System?', *Session 1: International Legal Conceptions of IP, Intellectual Property Rights as Allied Rights: Bill Cornish and the Making of Today's Intellectual Property System*, CIPIL Spring Conference, University of Cambridge, Cambridge UK, 17 March 2023
10. **Sherman, Brad**, *Sixth Session of the Team of Technical and Legal Experts on Access and Benefit-sharing*, FAO Headquarters, Rome Italy, 2–4 May 2023

### 6.2 National and International Workshops Held/Organised

1. **4 April: Reconsidering Japan's Plant Patent Movement: National Histories, Colonial Legacies, and Transpacific Dynamics**, Speaker: Kjell Ericson, Kyoto University, in 'People, Plants and the Law' 2023 Online Lecture Series.
2. **24 April: Agave Summit**, PARTICIPANTS: academics, agave food and beverage industry, farmers LOCATION: Tucson AZ. ACTIVITIES: Chris Sauer was on the organizing committee, prepared for the workshop as the assistant to director, helped coordinate on the day of workshop.
3. **2 May: Seeds as Deep Time Technologies**, Speaker: Courtney Fullilove, Wesleyan University, in 'People, Plants and the Law' 2023 Online Lecture Series.
4. **4-7 May: Pueblos de Maiz**, PARTICIPANTS: local native and heritage food businesses, members of the Tucson City of Gastronomy, Pueblos de Maiz planning committee, general public LOCATION: Tucson AZ ACTIVITIES: Chris Sauer as an assistant for the event, driving visiting chefs and photographers around Tucson, set up art show and coordinated



donated art sales to raise money, participated in weekly planning committee meetings, helped with day of event activities for 6 days.

5. **7 June: *The Beyond Intellectual Property Moment in Historical Context***, Speaker: Professor Graham Dutfield, University of Leeds, in 'People, Plants and the Law' 2023 Online Lecture Series.
6. **25 October: *People, Plants, and the Law Conference***, UQ St Lucia campus.
7. **26 October: Celebrating Our Story: The Australian Research Council Industrial Transformation Training Centre for Uniquely Australian Foods**, UQ St Lucia campus.
8. **27 October: Celebrating Our Story: The Australian Research Council Industrial Transformation Training Centre for Uniquely Australian Foods**, UQ Long Pocket campus.
9. **15-16 November: Modern food analysis – solving challenges to the integrity of foods** Conducted by Professor Michael Rychlik, Chair of Analytical Food Chemistry, Technical University of Munich (TUM), as part of the annual development activities for the 'ARC Training Centre for Uniquely Australian Foods'. The workshop was tailored for CNAFS HDR students who have an interest in modern food analysis such as foodomics, stable isotope dilution assays (SIDA) and took place at Long Pocket. All participants (~20) received a certificate after attending both workshop days and passing the final test on day two.

### 6.3 National and International Visitors and Visiting Fellows

1. **10 January:** Tessa Guerin, Mithika Aboriginal Corporation
2. **17 January:** Iman Tahmasbian, Department of Agriculture and Fisheries
3. **25 January:** Warwick Powell, Smart Trade Networks,
4. **2 February:** Veeralakshmanan, Covestro
5. **6 February:** Carl Fourmile and Maria Morrison, Ydinji Community Cairns
6. **3 March:** Rodney Carter, CEO, Group Chief Executive Officer of the Dja Dja Wurrung Clans Aboriginal Corporation
7. **6 -8 March:** Karen Sheldon Catering
8. **28 March:** Ross Norris, Kirsty Langdon and Kinya Hotta, Australian Native Products.
9. **26 April:** Peter Kafta (General Manager of Traditional Owners Australia) and Angel Huston
10. **31 May:** Kintore Elders, Northern Territory
11. **18 July:** Robyn Littlewood and Simone Nalatu from Health and Wellbeing Queensland, Ian Mackie from DAF and Frank Sperling from Food Systems Horizon
12. **18 July:** Prof Philippe Schmitt-Kopplin, International collaborator, Helmholtz Centre Munich
13. **14 August:** Cape Tribulation (North of Cairns) – Linc and Selena Walker (Kuku-Yalanji), Bunya Mountains - Shannon Bauwens (Bunya Peoples Aboriginal Corporation), Cairns – Peter Green (QLD Indigenous land and sea rangers)
14. **26 October:** Mr Duncan Kerlake PSM, Program Manager, Advance Queensland Deadly Innovation Strategy, Department of Tourism, Innovation and Sport,
15. **26 October:** Professor Alison Ross, Executive Director, Humanities and Creative Arts, Australian Research Council
16. **26-27 October:** Sarah Hickey, Karen Sheldon Catering
17. **26-27 October:** Rhonda Renwick, Kindred Spirits Enterprises
18. **26-27 October:** Oren Barak, CEO Roogenics
19. **26-27 October:** Madonna Thomson: Owner and Director of Nyanda Cultural Tours



20. **26-27 October:** Tracey and Doug Goebel: Owners, Directors and Founders of Native Oz Bushfoods
21. **26-27 October:** David Hewitt: Owner and Director of Wild Orchard Kakadu Plum
22. **26-27 October:** Karen Sheldon, Saltbush Social Enterprises

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

1. **7 February:** Prof Bronwyn Harch Act Chief Scientist meeting - briefing on the progress of the ARC Training Centre for Uniquely Australian Foods and opportunities for Indigenous community engagement in Queensland.
2. **8 February:** Meeting with Euan Buxton and Jennifer lieu Consulting and Implementation Services Pty Ltd briefing and contribution to the RD&E Plan for Kakadu Plums.
3. **14 February:** Meeting with Hon Minister Mark Furner, State Minister for Agriculture, DG of DAF, Mr Bob Gee, with Native Oz Bushfoods to brief Minister on the native food industry and strategies to take this industry forward in Queensland.
4. **28 February:** Meeting with Monique De Abreu and Shari Fatupaito from Food Standards Australia New Zealand to brief on the Nutritional Panel Calculator for native foods.
5. **30 March:** Meeting with the Board of the Queensland Alliance for Agriculture and Food Innovation to brief board on the ARC Training Centre and strategies to continue the work on Indigenous engagement.
6. **3 April:** Meeting with the Research Advisory Committee of Food Systems Horizon briefing on the native food industry and its contribution to Australia's food systems.
7. **31 May:** Contributed to UQ Briefing for the QLD Parliament State Development and Regional Industries Committee.
8. **15 September:** Meeting with Ryan McAllister and Nicola Lynch Australian Agricultural Traceability Research and Development group briefing on contribution of native foods to Australian Agriculture and also the importance of developing Australian native food ledgers for Authenticity and Transparency.
9. **15 December:** Meeting with Dr Dayton Bird, Agriculture Traceability Branch, Department of Agriculture, Fisheries and Forestry briefing on the native food ledger using block chain technology for traceability.

#### **6.5 Visits to Indigenous Communities**

1. **26-29 January:** Sultanbawa, Yasmina and Sivakumar, Dharini, Darwin. Met with David and Sharon Hewitt – Wild Orchard Kakadu plum (Indigenous Enterprise Partner).
2. **26-29 January:** Sultanbawa, Yasmina and Sivakumar, Dharini, Darwin. Met with Michelle On – Kiril Park Wild Harvest (Indigenous Enterprise Partner).
3. **26-29 January:** Sultanbawa, Yasmina and Sivakumar, Dharini, Darwin. Met Cate Cahill – Kaiyu Superfoods (Indigenous Enterprise Partner).
4. **7-9 May:** Sultanbawa, Yasmina, Bruce, Sherie and Fawale, Samson, Cairns. Met with Henrietta Marrie, Yidinji Community.
5. **7-9 May:** Bruce, Sherie and Fawale, Samson, Cairns. Met with Jerry Turpin, Cairns Herbarium.
6. **9 June:** Sultanbawa, Yasmina met with Mark Harbrow and Duncan Kerslake at Deep Dive to Indigenous Innovation in Cairns.
7. **18 August:** Ader, Sophie and Lynch, Nolana visit to Native Oz Bushfoods in the Lockyer Valley (Indigenous Enterprise Partner) and Thomson, Madonna, Nyanda Cultural Tours, Brisbane (Indigenous Enterprise Partner).



8. **31 October-3 November:** Netzel, Michael and Fawale, Samson, Cairns. Cultural Trip to Cairns as part of the annual ARC ITTC UAF activities, including project discussions with Professor Henrietta Marrie, Yarrabah Community and Kuku Yalanji Cultural Habitat Tour with Linc Walker.