

# UNIQUELY AUSTRALIAN FOODS

**Australia has a range of unique, native food products that present a major opportunity for growers and suppliers to sell in both the domestic and export premium markets.**

And researchers at UQ's ARC Training Centre for Uniquely Australian Foods are determined to help them make the most of this opportunity.

"Thanks to the highly advanced range of capabilities available at the University, we can advise agricultural entrepreneurs about the nutritional value of Australian native foods as well as their sensory profiles, physical properties, and antimicrobial and antioxidant characteristics," says Centre Director **Associate Professor Yasmina Sultanbawa**.

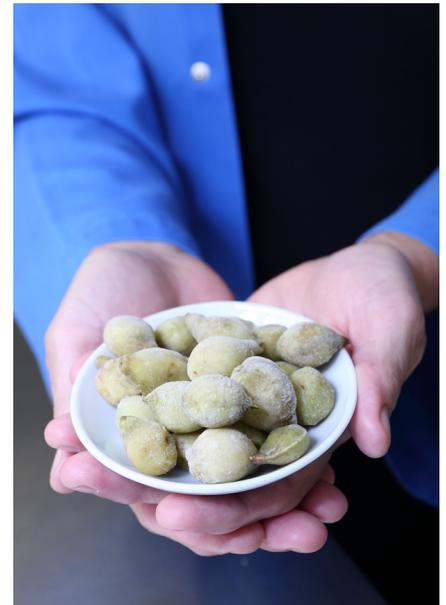
Native Australian plant foods often have high nutritional levels and unique sensory properties, yet very few of them have been studied in depth.

At the Queensland Alliance for Agriculture and Food Innovation (QAAFI), where the ARC Training Centre for Uniquely Australian Foods is based, studies have been conducted over

many years to analyse the nutritional properties, safety qualities and targeted metabolomics of foods such as the green plum, Kakadu plum, Burdekin plum, native honey, seaweed, and a multitude of herbs, spices and legumes.

A trained panel and state-of-the-art sensory facilities are used to provide sensory descriptions and consumer preferences, and recommendations are then made to develop unique products.

The **Kakadu plum's** use in extending the shelf life of prawns is just one such innovative example.



UQ Infrastructure	Capabilities
Australian Institute for Bioengineering and Nanotechnology	Particle size distribution, physical and chemical properties of nanoemulsions
Centre for Advanced Imaging	MRI for fruit structure, metabolomics by NMR for chemical composition, NMR structural elucidation for chemical compounds, and antioxidant activity by EPR for food preservation properties
Centre for Microscopy and Microanalysis	Characterisation of plant material and antimicrobial properties
Protein Expression Facility	Protein functionality and properties
School of Agriculture and Food Science	Synbiotics and animal science for studying specialised animal feed
School of Chemical Engineering	Rheology and tribology studies to understand mechanical properties of foods and their functionality

### Further information

Ana Vuckovic  
Business Development Officer  
T 3443 1751