

THE CRAWFORD FUND ANNUAL CONFERENCE

Food and Nutrition
Security: Transformative
Partnerships, Local
Leadership and Co-Design

7 12-13 August 2024

Parliament House, Canberra, Australia, and online





Learnings from Australian Indigenous Projects

Madonna Thomson

BushTukka & Botanicals Indigenous Enterprises Cooperative

The Crawford Fund Annual Conference 12 & 13 August

Indigenous led & informed Research – A Sustainable Benefit Model

Indigenous led & informed research allows for both the appreciation of Indigenous ecological knowledge and application and its benefits to Indigenous Communities.

Indigenous knowledge about Australian native plants, their use and applications is vital to guiding where research can start and the potential benefits of new "foods" in the food supply chain.







Research that is conducted in collaboration and consultation with Indigenous communities enables cultural continuity of practice & opportunity for social & financial benefits supporting current and future generations.

3 Indigenous Projects

Wattle Seed, Kakadu Plum Health Drink & the BushTukka & Botanicals Co-operative









Case study 1: Wattle Seed

A legume that has been consumed by Australia's First Nations People for 1000s of years

- Grows in all States & Territories
- Beneficial for People & for Country
- Resilient & Drought Hardy A solution for a changing climate (?)



Figure 3. Wattle tree orchard (A. baileyana - Cootamundra wattle) at seed harvest in South West Victoria







Comparison of wattle seed flour (Acacia coriacea) with staple/conventional foods

Comparison of wattle seed flour (Acacia coriacea) with staple/conventional foods.						
Food crop	Energy (kJ/ 100 g DW)	Protein (g/100 g DW)	Fat (g/100 g DW)	Carbohydrate (g/100g DW)	Dietary fiber (g/ 100 g DW)	Iron (mg/ 100g DW)
Acacia coriacea (wattle seed flour)	1310	22.5	9.8	13.7	41.4	5.1
Triticum aestivum Wheat-flour whole grain	1448	15.1	2.7	71.0	10.6	3.9
Cicer arietinum L. Chickpeas dry	1581	20.5	6.0	63.0	12.2	4.3

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







- High protein and dietary fibre content
- Very good source of minerals particularly Mg, K and Fe
- Excellent flavour for savoury and dairy items, used for caffeine free coffee













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Wild Harvesting & cultivation

Greater health benefits to Community & more economically sustainable for Community – Food products that Fit



Nutrient enhanced bread roll

- Adiamo et al; Journal of the Science of Food & Agriculture 2021
- Shelat et al; Foods, 2019



Wild harvesting of wattle seed Peter Cunningham et al Report for World Vison Australia 2013



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Case study 2: Kakadu Plum (Terminalida ferdinandiana)

Kakadu Plum Is a tree endemic to Northern Australian (N.T. & Nth W.A.)

The Indigenous communities have & continue to eat the fruit for 1000s of years benefitting from its nutritional and therapeutic values.

Australia

Darwin

Wadeye

Northern Territory

Australia

Legend

Kakadu Plum

Scale Bar

1 500 km

Image & information curtesy of QAAFI, UQ







- Indigenous Community identified and informed research.
- Resulting in a fruit that is high in antioxidants, has >100x vitamin C than an orange & increases growth of gut bacteria & metabolites that are beneficial for humans



Photo courtesy of Landcare Australia



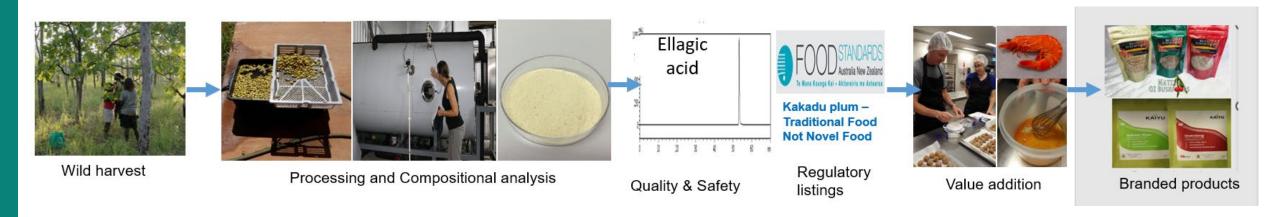
Photo courtesy of QAAFI



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Research Impact –Indigenous-led, owned and controlled Kakadu plum value chain



A model of success that incorporates Indigenous participation in the agribusiness supply chain from wild harvesting to branded products, whilst supplying to a range of national and internation markets.







- ➤ Indigenous identified a need & solution to an endemic health problem (Chronic Kidney Disease) 5x more likely to develop CKD; 4x more likely to die from CKD
- > Partnership with QAAFI to identify key ingredients
- Community provides the essential native fruit ingredient
- > Community to benefit from end product







An Indigenous Led Solution - BBIEC

BushTukka & Botancials Indigenous Enterprises Cooperative (BBIEC) formed to:

- > Advocate (Indigenous Led Research Projects with Direct Community Benefits)
- Aggregate Supply
- Increase Visibility & Awareness (AusTukka app & Native Foods Ledger)
- Contribute to & Lead Ethical Research
- > Educate (training for researchers & institutions)
- > Support Member Growth & Expansion (Product Development & Share Models)
- Shared Benefits (financially & direct reduced to "no cost" products)
- Cooperative chosen as is consistent with Indigenous principles: with cultural values, allows autonomy & supports small family & clan-based business models.







Indigenous led and informed research in Australian Native Foods:

- Identifies & develops nutrient rich and healthy foods
- Enables economic prosperity through research informed food products
- Enables Indigenous participation & benefits along the value chain
- Supports continuation of cultural practises & culturally informed land management & business models
- Highlights the potential for new food ingredients that may address food security in a world of climate change realities





