



THE UNIVERSITY OF
MELBOURNE

Native crops in changing climate



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Hard to find native crops





Bush food industry worth \$80m but could double by 2025: study

Gus McCubbing
Reporter

Nov 4, 2022 - 4:43pm

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Growing native bush foods could reverse [environmental degradation](#) and offer Australia better [food security](#), according to new research, but concerns remain around commercial production.

Rebecca Paris, who runs Adelaide-based Australian Native Food Co, says consumers are also missing out on flavours unique to bush foods.

One of the challenges- year-around commercial production



Rebecca Paris, who runs Australian Native Food Co in Adelaide, says consumers are missing out on unique flavours. Brett Hartwig

"Native foods have amazing flavour profiles ... but we're not using what we've got here in our own backyard," Ms Paris told AFR Weekend.

"The big challenge is availability because the produce is so seasonal and there's just not enough being grown at large quantities."

The bush food industry, according to the latest available [market research](#) from the University of Sydney, was worth \$81.5 million in the 2019-2020 financial year, with the potential to double by 2025.

By comparison, the [Australian honey industry](#) is worth more than \$100 million annually, according to the Department of Fisheries, Aquaculture and

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Establishing and growing bush food crops at Dookie campus

Two demonstration sites



Some of the crops –outside plots



Photos credit: Ms Virginia Caves

Some of the crops –outside plots



Some of the crops – polytunnel



Photos credit: Ms Virginia Caves



ASHE Students Engagement 2022



Workshop 2022





workshop 2023 -Green Pickled Pig face

Recipe:

500gm pigface leaves

Lemon myrtle leaves

Whole pepper berries

120gm sugar

375ml Vinegar (apple cider/white wine)

75ml water

Ground spices (lemon myrtle/
pepperberry)

½ teaspoon salt



Picture and slide credit: Ms Colette Day

Recipe from: Warndu Mai (Good Food) Cookbook Written by Warndu's Founders Damien Coulthard and Rebecca Sullivan



Thank you for listening!

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Group leader: Sustainable Agricultural Production -

<https://fvas.unimelb.edu.au/research/groups/sustainable-agricultural-production>