

## HONOURS PROJECT



**Project:** Bush food composition, nutritional profiling and safety research for food applications

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The aim of the project will be to determine the chemical profile of some selected Australian native bush food. The project will specifically look for known plant nutrients, and chemical hazards and microbiological hazards.

Indigenous Communities have consumed Australian bush foods for centuries. However, very few of them are listed in Food Standards Australia New Zealand (FSANZ). Due to which there are restrictions on its usage and export. In recent years, the demand for Australian Bush Foods have grown locally and overseas. Due to the FSANZ restrictions, the growth in this industry has been limited. For the sustainable growth of the industry, it is imperative to have these Bush Foods listed on FSANZ, which require the compositional and safety of these food scientifically determined and demonstrated. Hence, the industry is inviting research in this area so that these products can be widely applied to every day food. The student projects will identify the chemical, nutritional, anti-nutritional composition and its toxicological safety of selected Australian bush foods. The project will also include the determination of food processing techniques that could be applied to inactivate the anti-nutritional and toxicological compounds. Once these are determined, the students will have to develop a commercially acceptable food product. There are four separate student projects available under this project based on four different raw materials / four different bush foods.