



# Diemen Pepper

*Tasmannia lanceolata*

Antioxidants - Vitamins - Essential Minerals - Natural Antimicrobials



*Diemen Pepper, a source of superior antioxidant capacity.  
Ideal for a range of health, beauty and gourmet applications.*

*Diemen Pepper is harvested from licensed sites and private land,  
using eco-sustainable, manual methods.*

## **Product Name Description: Diemen Pepper - Dried Leaf and Berry products**

*Diemen Pepper from the pristine "Island of Inspiration" Tasmania, Australia, Diemen Pepper dried leaf and berry products are derived from the endemic Australian species, Tasmannia lanceolata, an abundant rainforest shrub found in native forestry plantations and on private land in the wetter parts of Tasmania. The pepper is gathered from wildling plants, growing with no artificial fertilizer or chemical use of any kind.*

### **Leaf:**



The glossy dark green leaves dry to a bright olive to dark green colour and mill to an olive green powder. The leaf contains (among other flavour and fragrance compounds) the spicy hot compound polygodial, which has a sharp heat, supplemented by the warm, bushy fragrance of additional volatile constituents.

### **Berry:**



The pea-sized fresh berry is black when fully ripe, but releases a purple-red juice on crushing. It contains a cluster of tiny black, crunchy seeds. The pulp and the seeds both contain high levels of polygodial. When the fruit is air dried it forms a small, hard corn, suitable for crushing or milling. The hot, spicy flavour of the berry is enhanced by the fruity flavours of the fruit sugars and flavours in the pulp.

**Tasmanian Native Pepper** has been shown to contain superior antioxidant capacity, plus phytochemicals that provide antioxidant activity in both the hydrophilic and lipophilic environment. This suggests more comprehensive protection from oxidative stress and pronounced health benefits in comparison to commonly consumed fruits that are comprised predominantly of hydrophilic antioxidants.

**Tasmanian Native Pepper Leaf** is rich in phenolic compounds and is a good source of lutein, folate, vitamin E, vitamin A and is rich in the essential minerals: Zinc, Magnesium and Calcium, required for synthesis and self-repair of human DNA. Also contains high levels of Chlorogenic acid, a bioactive molecule that absorbs well. It is an antioxidant and anti-mutagenic compound that slows the release of glucose into the bloodstream. Plant based extracts are frequently sold as an anti-diabetic food supplements. This same compound has been found to protect collagen from damage. Due to the high level of chlorogenic acid in the leaf, and the presence of rutin and quercetin in the same mixture, **Tasmanian Native Pepper** is an excellent candidate for the production of a supplement for the food and/or cosmeceutical industries.

**Tasmania**



*The Australian native fruits, herbs and spices contain an exceptionally rich composition of phenolic compounds present at relatively high levels. With the observed multiplicity of phytochemicals, native fruits, herbs and spices may contribute greatly to diversify and enhance the health-maintaining properties of the daily diet.*



Australian Government – Rural Industries Research and Development Corporation . September 2009

*Our Australian superfruits, bush botanicals and ingredients are organic/natural, eco friendly and extra special because the Growers and the Earth are treated with respect.*

## • Product Specification

- **Leaf** is available as fine milled (LDM) or flake (LDF), and the **berries** as whole air dried (BDW) or fine milled (BDM).
- Milled products are prepared using a 0.5, 1.0 or 2.4mm screen.
- **Diemen Pepper products** are prepared from fresh material gathered sustainably, on licensed sites. They are dried in warm air on a dedicated drying floor, then cleaned and packed in polythene bags and stored for further processing and sale.

### Packaging Details:

- Finished product for sale is packed in closed HDPE plastic bags in cartons: 10, 12 or 12.5kg. Carton size 38 x38 x 22 cm.

### Milling:

- Dried leaf or berry is milled in a stainless steel hammer mill and milled product is placed in new polythene bags, sealed and stored in cardboard cartons in a darkened dry store.

### Composition:

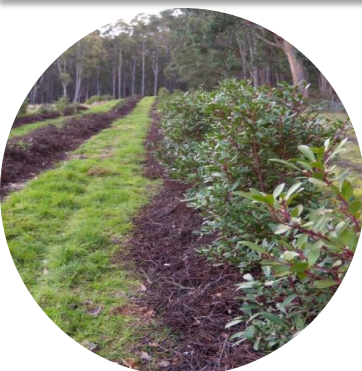
- Leaf and berry of *Tasmannia lanceolata* contain a complex mixture of secondary metabolites with powerful flavour and fragrance properties, numerous lipid and water soluble vitamins and minerals are identified as beneficial compounds in recent research\* plus the hot compound polygodial, responsible for the hot taste, is present in high concentration in both leaf and berry.

## • Nutritional Analysis

Nutritional Value	Per 100g leaf	Per 100g berry
Energy (Kj/100g)	1630	1630
Protein (g)	9.0	9.0
Fat- total (g)	8.5	8.5
- saturated (g)	Not determined	Not determined
Carbohydrate – total (g)	68.4	68.4
- sugars	4.7	4.7
Sodium (mg)	100	100

Conducted by Diemen Pepper.

## • Harvesting the Diemen Pepper



- Diemen Pepper is harvested from eco-sustainable licensed sites and private land, using manual methods and is available for wholesale distribution.
- Our transport, drying and product preparation protocols are designed to produce the cleanest, most natural product possible.



## • Commercial Applications

### • Food & Beverage • Flavoring • Superfoods

**Native Tasmannia Pepper** is used as a food and flavoring by a wide range of manufacturers and processors as well as in the retail market as a condiment for domestic use. It is used in a wide range of sauce, marinade, spice blend and specialized delicatessen lines.

### • Skin & Hair Care Products • Vitamin Supplements

During the last 3-5 years, increasing amounts of leaf have been used as a natural and beneficial ingredient in a variety of nutraceutical and nutritional supplements, in Australia and the U.S.



This interest has been greatly encouraged by recent findings on **Tasmanian Native Pepper** and a number of other native Australian ingredients.

\*(The Australian Government Rural Industries Research and Development Corporation report is available by request)

## • Processing Standards

- Besides taking special care of our unique and precious products, we employ the Australian FreshCare Quality assurance protocols to ensure a fresh, clean, safe quality products.
- We undertake regular product analysis (micro and chemical), maintain full records for our product batches and contribute to ongoing research in product stability, production and storage technology.



## • Product Availability

Product	Preparation	Single kg	10+ kg	50+ kg
• Diemen Pepper leaf	Fine (1.0mm screen)			
• Diemen Pepper leaf	Flake (2.4mm screen)			
• Diemen Pepper Berry	Whole, dried			
• Diemen Pepper Berry	Dried, milled (1.0mm screen)			

## • Request a product development kit

Wholesale customers, contact us to receive your product development kit includes a range of fact sheets, information papers, MSDS and sample of our powdered product.

For U.S. and International Sales enquires  
please contact:

**GoWild AUSTRALIA**

USA Phone: (0011)-1-818-481-0870

Email: gfirrell@aol.com

www.GoWildHarvest.com www.diemenpepper.com

