

Lemon Myrtle

Backhousia citriodora

Has the world's strongest and purest source of natural citral.

- Lemon Myrtle leaf, spice and essential oil products from the beautiful, pristine sub-tropical rainforest region inland from one of Australia's most famous beaches, Byron Bay. Australian Rainforest Products leads the way in Lemon Myrtle farming, and harvesting sustainable earth friendly crops.

- Lemon Myrtle is a native Australian rainforest tree. This rare tree species is indigenous to moist, isolated locations along the subtropical and tropical east coast of Australia, in a range of altitudes from 50 meters to over 800 meters above sea level. • Lemon Myrtle essential oil is known for its calming and uplifting properties, and is more antibacterial and antifungal than its Australian counterparts tea tree and eucalyptus. 1% Lemon Myrtle Oil is now listed as a therapeutic product under the Australian Therapeutic Goods Administration Act and is a natural Anti-oxidant and is caffeine free.

- Lemon Myrtle oil contains a natural substance called citral. Citral has a natural anti-viral action. In tests against fungus, it proves very active, more so than camphor. Essential oils, direct their action to the microorganisms' cell membrane. Their activity is broad spectrum thus reducing the possibility of microorganisms developing a resistance.

- Lemon Myrtle is renowned for its wonderful fragrance, which can be described as a combination of lemon, lemongrass and lime. Lemon myrtle features the most refreshing, pure and intensive lemon odour of all spices known to man, including lemon itself. It is described by many as "More lemon than lemon".

- Lemon Myrtle has the world's strongest and purest source of natural citral (90-98%) - the oil that gives lemon its characteristic flavour. Other 'lemony' essential oils come from citrus (3-10% citral), lemon grass (75%), the tropical Verbena (74%), and the Lemon Scented Tea Tree (80%) The lemon-scented leaves, which are 2 - 5 inches long, are dark green, glossy, and lance-shaped. The leaves are highly fragrant when crushed and are used commercially to extract the lemon flavor.

- Lemon Myrtle 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.



Lemon Myrtle contains Superior Antioxidant capacity.

Lemon Myrtle 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, Lemon Myrtle is an excellent candidate for the production of a supplement for the food and/or cosmeceutical industries.



Crops are sustainable, earth friendly and free from the use of chemicals.

Harvesting the Lemon Myrtle

A.R.P strives to innovate and lead the way in Lemon Myrtle farming, growing, harvesting and storage. A.R.P farms have been at the forefront of research, discover and propagating the finest cultivators of Lemon Myrtle. As dedicated Lemon Myrtle farmers we pride ourselves in growing a crop that is sustainable, earth friendly and free from the use of chemicals.

Harvesting of Lemon Myrtle occurs all year round.

The fragrant leaf is dried in air dryers specifically designed to dry the leaf efficiently and hygienically without damaging the leaf’s natural oil. Product



Product Specification

Nutritional Information

Lemon Myrtle products are 100% natural and are prepared from fresh leaves that are dried, milled and transformed into spice or distilled to produce oil.

Nutrition: 18.96Mj/kg
Phosphorus (P): 0.16% Potassium (K): 0.79% Calcium (Ca): 1.80%
Magnesium (Mg): 0.22% Sodium (Na): 0.02% Copper (Cu): 2ppm
Zinc (Zn): 11ppm Manganese (Mn): 19ppm Iron(Fe): 309ppm Boron (B) 57ppm

Commercial Applications

“The beauty of Lemon Myrtle is its versatility, endless uses”

To name a few of it's applications:

Food & Beverages:

- Lemon Myrtle, it's refreshingly clean citrus aroma and taste, makes it one of the most popular and versatile native Australian herbs available. Great flavor for cooking in both sweet and savory dishes and used in tea products. It can be used as a flavoring agent or herbal infusion in hot or iced tea and as a syrup used in soft drinks or mixed in cocktails and liquors.

Personal Care:

- Soap, therapeutic lotion, lip-balm, body butter, massage oil, shampoo & conditioner, shower gel, deodorant and toothpaste.

Medicinal & Vitamin Supplements:

- “Has more powerful antiseptic, antiviral, antifungal properties than the other Australian essential oils tested, such as Tea Tree, Eucalyptus & Camphor oils.”
- Helps reduce the incidence of the common cold, influenza, chest congestions, bronchitis. Aids in the treatment of throat disorders caused by infection, overuse or irritation via throat gargles or lozenges.
- Strengthens the immune system and can be used as a topical antiseptic treatment for herpes, cold sores, warts, cuts, stings, acne, psoriasis, rashes, neuro-dermatitis, itching, tinea, candidiasis and headaches.
- Provides anti-spasmodic properties that help alleviate intestinal spasms or infections due to adverse reactions to foods.
- Used as a nutraceutical in a anti-arthritic formulations.
- This interest has been greatly encouraged by recent findings on Lemon Myrtle and a number of Australian ingredients.
*(The Australian Government Rural Industries Research and Development Corporation report is available by request)

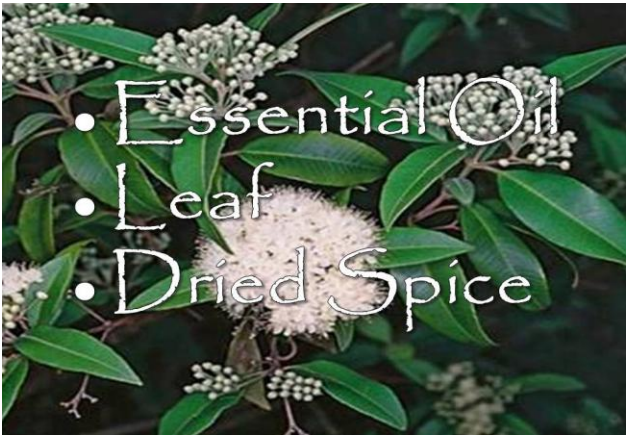
Product Availability

Lemon Myrtle products are 100% natural and are prepared from fresh leaves that are dried, milled and transformed into spice or distilled to produce oil.

- Lemon Myrtle Dried Leaf Spice - Preparation: Milled from dried leaves.
- Lemon Myrtle Essential Oil - Preparation: From steam distillation.

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.



Processing Standards

- Every product we manufacture is batch controlled.
- Strict micro-biological analysis for bacteria, molds and yeasts are completed during production.
- We do not release our products for market until they meet our strict quality standards.

We follow the HACCP and Fresh Care Quality Assurance Methods for food safety and environment care, as well as follow the Australian Therapeutic Goods Administration Act.



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



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