

# Wattleseed Products

Over the past 15 years we have supplied most of the major players in the Native food industry with wattle seed, either raw whole, raw milled (flour), roasted whole and roasted and ground. Wattle Seed is wild harvested.

**Botanical name:** *Acacia victoriae*

**Common names:** *Elegant wattle, Prickly wattle, Gundabluey, Bramble wattle, Elegant acacia.*

Traditional Aboriginals used Wattleseed (*Acacia victoriae*) in arid regions of Australia as a food source. Occurring in all main land states.

Women would collect seed pods from the trees when ripe, separate seed 'yandy' clean in a wirra. Parch by fire, pound and ground into a flour. Mix water with flour to make a dowe. Place in fire coals/ash to get a Johnny cake. Green pods fully formed were also lightly roasted and seed eaten.

In plentiful times seed could be stored away, it has a very hard seed coat. From the legumaceae family it has a pea flavor. Having a high protein level approx 17%, carbohydrate 41%, fibre 29%, fat 3% .(Brand & Cherikoff 1985) and a low GI average 1480+270 KJ /100gms (Brand & Maggire 1992)

Most of today's uses are based around making a roasted hazel nutty flavor from the seed. By roasting the raw wattle seed until it pops, similar to pop corn. This new unique flavor has many uses, coffee-like beverages (caffeine free), essences, beer, baking, confectionery, dairy and marinades.

Over the past few years even the pod/husk of Wattleseed – (*Acacia victoriae*) have been researched for its medical properties, in the fight against cancer.

## ***"Fact Not Fiction" about Wattleseed (Acacia victoriae)***

Exciting new information from Australian Government Research.

Check out the "Health Benefits of Australian Native Foods" by going to **GoWildAustralia.com**



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**www.GoWildAustralia.com**

GoWild Australia globally represents and markets growers of the highest quality organic, natural, Australian Native Foods "Superfruits", herbs & spices, extracts, oils, powders, raw ingredients, natural antimicrobials preservatives and more.

#### Applications

Food & Beverage, Flavoring, Nutritional, Medicinal & Vitamin Supplements, Nutraceuticals, Bio Chemical, Personal Care, Skin/Hair Care Products, Cosmetics