

# Anise Myrtle

*Syzygium anisatum*

**“Anise Myrtle leaves were traditionally used as an Aboriginal tonic with vitalising effect.**

- Anise 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 Anise Myrtle.
- Anise Myrtle (*Syzygium Anisatum*) owes its common name of Anise Myrtle to the pleasant scent of aniseed produced on crushing the leaves and shoots.
- Anise Myrtle, this rare tree species is indigenous to moist, isolated locations in the rainforest, however its popularity within the bushfood and horticultural industries promises its security within our flora environment. Since the 1990’s it has been grown commercially to meet growing demand for it’s leaves.
- Anise Myrtle leaf has one of the highest known concentrations of anethole, the compound that gives its aniseed flavor and aroma. Crushing the leaf, soon reveal these unique qualities.
- Anise Myrtle leaf is one of the highest sources of the compound anethole which gives it the aniseed flavor and aroma. Anethole is also used as a flavor masking agent, expectorant, sedative and stimulant in cough medicines. Plants containing anethole (such as anise myrtle) have traditionally been used to with weight loss, lactation and stomach complaints. Trans-anethole rich herbs have traditionally been used to treat conditions like anorexia, belching, hiccupping or reflux and persistent epigastric pain. It is regarded as an antiseptic, bactericide, cancer-preventative, carminative, dermatitogenic, expectorant, fungicide, gastro stimulant insecticide. Anecdotaly, anethole settles intestinal cramps, colic and flatulence.

## Harvesting the Anise Myrtle

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

Harvesting of Anise Myrtle occurs all year round Anise Myrtle is harvested from selected premium quality stock, grown in environmentally responsible plantations. The fragrant leaf is dried in air dryers specifically designed to dry the leaf efficiently and hygienically without damaging the leaf’s natural oil.



**A Source of Superior Antioxidant Capacity.**



**Anise Myrtle leaf is one of the highest sources of the compound Anethole which gives it the aniseed flavor and aroma.**

## Product Specification

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

## Nutritional Analysis

Nutrition: 19.78Mj/kg Phosphorus (P): 0.09%  
Potassium (K): 0.42 % Calcium (Ca): 37%  
Magnesium (Mg): 0.42% Sodium (Na): 0.08% Copper (Cu): 1ppm Boron (B): 126PPM  
Zinc (Zn): 108ppm Manganese (Mn): 304 ppm Iron(Fe): 130ppm Commercial Applications

## To name a few of it's applications:

### Food & Beverages:

- Anise Myrtle is being used as an aniseed or licorice flavoring agent in a number of foods and beverages. The aroma and taste, makes it one of the most popular and versatile native Australian herbs available. This invigorating herb has a versatile range of application in sweet and savoury 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:

- It has applications within the fragrance industry for cosmetics. Research indicates that anise myrtle oil has antimicrobial activity.

### Medicinal & Vitamin Supplements:

- The Anise Myrtle leaf is one of the highest known sources of the compound anethole which gives it the aniseed flavor and aroma. Anethole is also used as a flavor masking agent, expectorant, sedative and stimulant in cough medicines. Plants containing anethole (such as Anise Myrtle) have traditionally been used to assist with weight loss, lactation and stomach complaints.

- Trans-anethole rich herbs have traditionally been used to treat conditions like anorexia, belching, hiccupping or reflux and persistent epigastric pain. It is regarded as an antiseptic, bactericide, cancer-preventative, carminative, dermatitogenic, expectorant, fungicide, gastro stimulant and insecticide. Anecdotaly, anethole settles intestinal cramps, colic and flatulence.

- **This interest has been greatly encouraged by recent findings on Anise Myrtle and number of Australian ingredients.**

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



*Born to GoWild!!*



## 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.

## Product Availability

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

- Anise Myrtle Dried Leaf Spice - Preparation: Milled from dried leaves.
- Anise 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.



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



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