

Anise Myrtle

Syzygium Anisatum

Antioxidants - Vitamins - Essential Minerals - Natural Antimicrobials



Essential
A Healthy Alternative
Oil

Anise Myrtle, a source of superior antioxidant capacity. Ideal for a range of health, beauty, tea and gourmet applications.



Leaf
Dried Spice
Wholesale Production

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

Product Description: Anise Myrtle - Dried Leaf and Oil products

Leaf Dried Spice / Essential Oil

- **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 farming, and harvesting sustainable earth friendly crops**
- **Anise Myrtle** (*Syzygium Anisatum*) owes its common name of Anise Myrtle to the pleasant scent of aniseed produced on crushing the leaves and shoots. 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 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, dermatogenic, expectorant, fungicide, gastro stimulant and insecticide. Anecdotally, anethole settles intestinal cramps, colic and flatulence.
- **Anise Myrtle** can be used in similar ways to its relative the Lemon Myrtle, its flavor is much more subtle but both are fairly intense. But it's equally as versatile. It is a truly fine herb of Australia resembling the anise flavour. Anise flavours from other sources have been used for thousands of years in Europe and Asia in prized dishes and drinks.

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



Byron Bay

- **Anise 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. Antioxidants in foods are important for our health and have been shown to help protect against heart disease, cancers and other diseases.
- **Anise Myrtle** is rich in phenolic compounds and is a good source of lutein, folate, vitamin E, vitamin C and is rich in the essential minerals: Zinc, Magnesium and Calcium, required for synthesis and self-repair of human DNA.
- **Anise Myrtle** has high levels of lutein. Lutein plays an important role in eye health. It improves visual function and symptoms in atrophic age-related macular degeneration (ARMD) that is the leading cause of vision loss in aging Western societies. Lutein protects the retina from damage by inhibiting inflammation.

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.

Anise Myrtle



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

• 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.

Packaging Details:

- **Anise Myrtle Dried Leaf Spice** finished product for sale is packed in closed HDPE plastic bags in cartons: 10kg. Carton size 450x350 x 260
Note: Or where possible to meet customer specifications.

- **Anise Myrtle Oil** finished product comes in 1kg, 5kg & 10kg Aluminium Tournaires or in 60 litre & 205 litre steel drums. A charge for the stainless steel drums is not included in the list price.
Current prices are 60 ltr = \$ AUD & 205ltr = \$ AUD

- **Country of Origin:** Australia
- **Appearance:** Free flowing herb, green
- **Taste/Odor:** A fine spice of Australia resembling the taste of French Tarragon with the smell of licorice/aniseed.

• 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	
Zinc (Zn): 108ppm	Manganese (Mn): 304 ppm	Iron(Fe): 130ppm	
Boran (B): 126ppm			

Trans-E-anethole: 89.8% Methil Chavicol: 9.3%

• 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 **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.



• 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. Anecdotally, anethole settles intestinal cramps, colic and flatulence.



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

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

• Processing Standards



On-Farm Assurance Program For The Australian Fresh Produce Industry

- 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.

• Product Availability

Product	Preparation	Availability
• Anise Myrtle Spice	Milled from dried leaves	10kg – 10 tonne
• Anise Myrtle Essential Oil	From steam distillation	10kg – 1 tonne

• 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 LLC

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

Email: graham@gowildaustalia.com

www.GoWildAustralia.com

