



Product Information

BELOW IS A LIST OF THE AUSTRALIAN NATIVE FOODS THAT WE CARRY – MANY OF THESE PRODUCTS ARE WILD HARVESTED (USING SUSTAINABLE METHODS) AND AVAILABILITY MAY BE LIMITED.

A K U D J U R A (ground bush tomato)

Flavor: Sweet savory taste of tamarillo/caramel and similar to concentrated sun-dried tomatoes.
Appearance: Light brown free-flowing powder.
Uses: Sprinkle as a seasoning for soups, vegetables, salads, cheeses or pastries. Salt or cheddar cheese enhances the flavor by balancing any bitterness. Use at 3 to 5% dry addition rate. Try it in biscuits or even ice-cream for something really different.

ALPINE PEPPER

Flavor: Mixed pepper blend with mountain pepper and pepperberry mixed with forest anise, inland groundwater salt, sumac and conventional pepper.
Appearance: Herb and pepper mix.
Uses - Use at the BBQ or grill an any meats or vegetables

ANISEED MYRTLE

Flavor: Subtle Pernod-like aniseed flavor with a sweet aftertaste.
Appearance: A fine light green powder which can still provide texture in biscuits and cakes.
Uses: Use with white meats as a sprinkle, mixed in stuffing or part of a stock seasoning. Add to desserts (e.g. ice cream), cream cheese or bread. Extremely versatile flavoring. Oils are volatile and can dissipate with heat so best added as a post-preparation seasoning or cold-formulated. Use at around 0.5% (5g/kg) addition.

ANISEED MYRTLE OIL

Flavor: Subtle pernod-like aniseed flavor with a sweet after taste.
Color and Appearance - Transparent pale yellow fluid.
Typical Use: Flavor cream, milk, oil, vinegar or stock for desserts, sauces, dressings. Suits apricot and pear flavors. Particularly good in ice-cream.
Helpful Hints: Flavor dissipates on heating so best used as a post-cooking flavoring at 2 to 4 drops per liter of product.
Special note - Pure essence available for food manufacturers.

BUNYA BUNYA NUTS (HALVED)

Flavor: Similar to chestnut with a subtle pine overtone.
Appearance: Starchy white flesh with yellow central stalk. Woody shell 50mm in length, 25mm wide.
Uses: Slice boiled nut meat and use as a garnish or flavoring. Refry boiled and nuts to make a pastry or use as a flavoring in desserts, sauces or garnishing. Use shells for smoking meats. To remove meat from halved nuts simply bring the nuts to a boil in a minimum quantity of water (just covered).
Storage – Frozen

BUSH TOMATO

Flavor: Strong tamarillo/caramel character. The darker berries tend to be more bitter.
Appearance: Approx. 10-13mm in diameter, red/brown and round with a texture similar to dried raisins.
Uses: Chop coarsely for focaccia, antipasto, chutneys, sauces etc. If product e.g. chutney or sauce is too bitter, use less bush tomato and/or add salt.
Storage: Dry. Approx. 1,300 fruits per kg.

BUSH TOMATO CHUTNEY

Flavor: Akudjura (ground bush tomato) in a tomato apple base.
Appearance - Orange/red chutney with some ingredients diced.
Uses - Accompanies red meat, pies or vegetables. Embellish with chopped tomato and basil for 'Bushetta'. Use as a pizza or pasta sauce. Cover left over chutney with a thin layer of oil and refrigerate for long term storage
Storage - Refrigerate after opening 2kg food service bags.

DAVIDSON'S PLUM

Flavor: Very sour plum flavor
Appearance: Brilliant burgundy color. Fruits vary in size from grape to large plum sized.
Uses: - Sweetened, can be a good substitute for quandong in sauces, dressings, desserts. Ideal for sweet and sour sauces.
Helpful Hints - In dressings with oil, Davidson's plums turn a bright pink. Use as a substitute for tamarind in satay sauces or for that delicious tang.
Storage – Frozen

FOREST BERRY HERB

Flavor: Strong passionfruit, berry characters with back notes of cumin and caraway
Appearance: A free-flowing green powder
Uses - A natural fruit flavor enhancer. Idea for berry, tropical or stone fruits. Use in ice cream, sauces, dressings or fruit compotes. Use at around 0.5% (5g/1kg) for primary flavor and 0.1% or less for fruit enhancement

GUMLEAF OIL

Flavor: Eucalyptus flavor.
Appearance - Transparent pale yellow fluid.
Uses: In combination with caramel or honey in desserts or with coriander, garlic or honey in savoury sauces. Dilute and dab onto smoked salmon or BBQ meats. Gumleaf oil is food grade. Very strong, so use sparingly at around 2 to 4 drops per litre of oil, sauce, anglais etc.



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ILLAWARRA PLUMS

Flavor: Plum-like in flavor with a little less sweetness and a pleasant yet subtle resinous quality which is enhanced with cooking.
Appearance: Deep purple, seedless, size of a large grape
Uses: Compliments chilli and garlic as well as sweet uses. Use in sauces, preserves, muffins, cheesecakes and fruit compotes.
Helpful Hints - Use stainless steel utensils not aluminum to prevent bitterness. Blend fruit before cooking or if serving cooked, add lemon juice or vinegar to diced fruit.
Storage - Frozen (approx. 340 fruits/kg)

ILLAWARRA PLUM SAUCE

Flavor: Rich plum sauce with subtle pine flavor of Illawarra plum.
Appearance: Thick dark purple sauce.
Uses: As a finishing topping for meat and vegetables, a dipping sauce for crudités Use as a marinade or a different pizza sauce. Embellish with freshly chopped chilli if desired.
Storage and Packaging Sizes - Refrigerate after opening, Dry, 2 kg export quality bags.

KAKADU PLUMS

Flavor: Subtle apricot.
Appearance: Pale green olive sized fruit with a stone that clings to the fruit flesh as in a mango.
Uses: The name and reputation of this product is a selling point so use raw fruit strips or pickle whole in sweet vinegar and use as a garnish. Note that this is the World's highest fruit source of vitamin C. Slice the flesh off the seed while frozen or cook the fruit and strain the juice.
Storage Frozen (approx. 420 fruits/kg)

LEMON ASPEN FRUIT

Flavor: Tart citrus flavor like a blend of grapefruit and lime with a unique aromatic character.
Appearance: Pale yellow fruit about 20-25mm in diameter with small black seeds encased in husks as in apples.
Uses: For a garnish, soak in sugar syrup or sweet vinegar.
Helpful Hints - Best cored or use the juice product (see below) for flavor rather than attempting to infuse flavor from the whole fruits. Do not use with any other citrus.
Storage: Frozen (approx. 260 fruits/kg)

LEMON ASPEN JUICE

Flavor: Tart citrus flavor like a blend of grapefruit and lime with a unique aromatic character.
Appearance: Pale yellow in color, pasteurized and packed frozen. Once thawed, store chilled.
Use: Use to flavor soft desserts, dressings and sauces, sprinkle over oysters or pizza, use as a marinade with honey and soy. Use at 2% (2ml/100ml) addition rate. Note: DO NOT use with any other citrus.
Storage - Frozen

LEMON ASPEN SYRUP

Flavor: Sweet citrus flavor similar to blend of grapefruit and lime.
Appearance: Pale yellow syrup.
Uses: As a dessert flavoring or topping or as a meat glaze. Add coriander to make a Thai-style dipping sauce. Do not use with other citrus.
Storage - Refrigerate after opening, Dry, 2kg food service bags.

LEMON MYRTLE

Flavor: Distinctive smooth lemon grass, lemon & lime oil flavor.
Appearance: A free-flowing green powder.
Use: Add to breads, pancakes, scones, muffins, butter cakes, cheesecakes or breads. Mix into hot cooked rice, over fish or chicken. Extremely versatile flavoring. Oils are volatile and can dissipate with heat so best added as a post-preparation seasoning or cold-formulated. Use at around 0.5% (5g/kg)

LEMON MYRTLE OIL

Flavor: Lemon and lime oil and lemon grass flavor.
Appearance: Transparent pale yellow oil.
Uses: Flavor cream, milk, oil, vinegar or stock for desserts, sauces, dressings and soups. Flavor dissipates on heating so best used as a post-cooking flavoring at 2 to 4 drops per liter of product.

MACADAMIA NUT OIL

Flavor: World famous rich oily nut.
Appearance: Transparent yellow oil.
Uses: Salad oil, dressings, pasta flavoring. Best used as a flavoring oil as for sesame seed oil.

MOUNTAIN PEPPER

Flavor: Bushy character with a hot zing somewhere between pepper and chilli.
Appearance - A free-flowing light green powder.
Use - Seasoning as for conventional pepper or as a flavoring in breads, butter, sauces or even desserts. Cook in to impart woody character. Heat removes the zing which can be reintroduced with an additional finishing seasoning. Use at around 0.5% (5g/1kg)

MOUNTAIN PEPPER BBQ SAUCE

Flavor: Pepper and spice flavor with a woody character.
Appearance: Thick brown stock color.
Uses: BBQ meats, stir-fry dishes, sausages and as a marinade.
Storage: Refrigerate after opening, 2kg food service bags

MUNTHARI

Flavor - Granny Smith apple flavor with a subtle spicy finish.
Appearance: Green to red and pea-sized.
Use: whole or extended with blended apples in muffins, fruit pies, puddings. Sauté with onions or mushrooms. Once thawed, Munthari still presents well and can be used as a garnish. Will stay whole even with prolonged cooking. Frozen (approx. 2700 fruits/kg)



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**NATIVE MINT**

Flavor: Very strong savory taste that is closer to peppermint than garden mint in flavor.
Appearance: A fine, free-flowing, dark green powder
Uses: Sauces, pesto, butter, bread, vinegars. Very strong, suggested use rate is around 0.1% (1g/kg).

NATIVE PEPPERBERRY (GROUND)

Flavor - A bushy spice with a very hot peppery zing.
Appearance: Dark free-flowing powder which bleeds burgundy in sauces especially cream.
Uses: Substitute for pepper but with a distinctive unique flavor. Use sparingly at around 0.1% (1g/kg) or less. Suitable for table use as for black pepper.

NATIVE PEPPERBERRIES (FROZEN - WHOLE)

Flavor - A bushy flavor with a hot peppery zing from the seeds.
Appearance: Large peppercorn size. Round and deep purple.
Uses: As a flavor or garnish, add to sauces, butter, bread, pasta, game meats. Bleeds a light burgundy color into cream sauces. Contrasts well with sweet corn kernels. Use approx. 6-8 berries per serve.
Storage - Frozen

NATIVE PEPPERMINT

Flavor - Peppermint flavor with woody eucalyptus note.
Color and appearance - A free-flowing light green powder.
Typical Uses - Desserts and also as a seasoning for white meat.
Helpful Hints - Very strong, suggested use rate is around 0.1% .

NATIVE PEPPERMINT OIL

Flavor: Primary peppermint flavor with woody eucalyptus note.
Color and Appearance - Transparent pale yellow fluid. Typical
Uses: Flavor cream, milk, oil, vinegar or stock for desserts, sauces, dressings. Use at 2 to 4 drops per liter of product.

NATIVE THYME

Flavor: Similar to a blend of tarragon, thyme and rosemary.
Appearance: Fine, free-flowing, light green powder.
Uses: Soups, stuffings, herb bread, quiches, omelettes and vegetable seasonings. Suggested use rate is around 0.5% (5g/kg) as for traditional thyme. Sometimes called native basil.

OZ LEMON

Flavor: A unique and intense lemongrass flavor
This unique blend of lemon myrtle, lemon myrtle oils and other natural flavors delivers a more intense lemon myrtle flavor base than lemon myrtle itself.
Uses: This stimulating lemony mix is great as a simple seasoning on fish or poultry or infused into some warm oil and drizzled over any dish which can handle an aromatic, citrusy lift. Add Oz Lemon to desserts, custard, muffins, cheesecakes or pies. Infuse ½ tsp in a ¼ cup of boiling water and brew for 3-5 minutes. Top up with hot water or ice cold mineral water and ice cream.

PAPERBARK

Paperbark is a natural product that is used as a platter liner or when used as a cooking wrap, imparts a delicate smokey flavor from oils in the paperbark. This technique is the easiest way to smoke and cook meats in bark on a hot plate, char-grill or in a pan. Paperbark is low in tannins and while indigestible is harmless if consumed accidentally.

Uses: This product is perfect to wrap fish or chicken in with a light sprinkle of lemon myrtle then put in an oven to bake or put on a dry hot plate. It is also popular as a platter base. If the product is dry, dampen with water to make pliable. (each sheet is approx. 45cm X 30cm in size.)

QUANDONG

Flavor: Mildly tart apricot and peach
Appearance: Bright red fruit
Uses: Sauces (meat or dessert), garnish. Helpful Hints - Do not over-cook. Simmer gently in sauce or apple juice. Enhance with orange juice. Do not over-sweeten. The seed kernels are only safe to eat if well roasted to a milk chocolate brown, which inactivates an unsafe compound.
Storage: Dried

RAINFOREST LIME SPLASH

Flavor: delicious wild lime flavor.
Appearance: Lemon.
Uses: At the grill when cooking any red or white meat, this splash seasoning makes use of juices on the meat and the wild lime flavor cooks on to enhance the natural character of the meat. Splash over the grill or add into sauces - especially tasty with chicken. Refrigerate after opening

RAINFOREST RUB

Flavor: An aromatic citrus mixture with dried lemon aspen fruit with top notes of lemon myrtle and a base mix of (vegetarian) chicken stock and macadamia nut pieces
Appearance: Pale yellow color with milled spices, herbs and nut pieces. Try on chicken, pork or even red meats either as a finishing touch, a dry marinade or as a topping for vegetables.

RED DESERT SEASONING

Flavor: Australian Cajun seasoning powered with mountain pepper and native pepperberries.
Appearance: Orange/red with milled spices, herbs and grains.
Uses – versatile seasoning.

RIBERRY (glacé)

Flavor: Cinnamon and clove.
Appearance: Pink/red, pear shape approx. 10-15mm in length.
Uses: stir-frying, sauces, muffins, cakes and preserves. Will lose pink color on cooking but will generally regain it on standing. Do not over-cook. Superb with cheese.
Storage: Frozen (approx. 2000 fruits/kg)





SUGARBAG (NATIVE AUSTRALIAN HONEY)

Flavor: Honey and mellow port flavor. Thin consistency.
Uses: Enhanced with cream or in ice-cream or use as a drizzle. Use cold to maximize the flavor which disappears with heat. Sugarbag is made by native Australian stingless black bees which are about 5mm to 10mm in size. Due to the introduction of the european bees, this bee is in danger of extinction.

WATTLESEED

Flavor - Coffee-chocolate-hazelnut.
Appearance: Dark brown, free-flowing coffee-like roasted grounds.
Uses: Use as a flavoring for sweet or savory sauces or in batter, desserts and baked foods. Boil in water to soften grounds and extract flavor then add both liquid and grounds or either separately.

WATTLESEED EXTRACT

Flavor: Coffee-chocolate-hazelnut
Appearance: Dark brown, liquid
Uses: As for Wattleseed, use as a flavoring for sweet or savoury sauces or in batter, desserts and baked foods. Use at 2-4% addition. Add to whipped cream to flavor and stabilise the cream. Add to tahini or peanut butter to stop separation.

WILD LIMES - LARGE

Flavor: Slightly bitter and very tart lime
Appearance: Approx. 20-30mm in diameter, round and light green or yellow.
Uses: Marmalades, meat jams, sauces and bitter-sweet desserts. Salt preserved or char-grilled fruit slices. Fine slice frozen fruit and cook down in water. Salt to balance bitterness. Sweeten to taste.
Storage: Frozen (approx. 37 / kg).

WILD LIMES - SMALL

Flavor: Slightly bitter and very tart lime
Appearance: Approx. 10-15mm in diameter, round, green, thin skin.
Uses: Use whole as a garnish for mains or desserts. Cook briefly to keep limes whole or cook in a weak sugar syrup. Salt lightly to balance any bitterness.
Storage: Frozen (approx. 210 fruits / kg)

WILD ROSELLA

Flavor: Tart raspberry and rhubarb taste.
Appearance: Bright red and flower shaped with a length of about 25-40mm.
Uses: sauces, pie fillings, pastries, ice-cream, sorbets, syrups and as a garnish. Soak in sugar syrup to reduce tartness and use as garnish. Also available as Spreadable Rosella.
Storage: Frozen (approx. 210 fruits per kg)

WILDFIRE SPICE

Flavor: An interesting spice blend with a lemony twist and complementary herb notes.
Appearance: Herb and paprika mix.
Uses: Use at the BBQ or grill an any meats or vegetables.

PLEASE CONTACT US FOR PRICING,
PRICING VARIES BASED ON QUANTITIES, AND EXCHANGE RATES



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