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**OutbackChef & Maningrida Wild Foods spice up Local Fare**

Maningrida Wild Foods, a Bawinanga Aboriginal Corporation (BAC) enterprise, this week launched a unique Kakadu Plum spice mix developed in partnership with Outback Chef, Melbourne.

Ingrid Stonhill and CEO of Bawinanga Aboriginal Corporation which is a member of the Northern Australian Aboriginal Kakadu Plum Alliance, said the mix had been developed to enhance the flavour and boost the nutritional value of the meat and fish dinners preferred by Maningrida locals.

The star ingredient in the spice mix is Kakadu Plum, it’s dubbed an Australian superfood and is said to have 100 times more vitamin C than an orange.

“The spice mix has been developed through community consultation over about a year,” Ms Stonhill said. “Outback Chef has been a fantastic partner and spent time with the bush foods staff to perfect the mix.

Kakadu Plums are harvested locally, creating an income for homeland residents.

The mix will be produced in Maningrida, branded and distributed by Outback Chef, Melbourne and sold locally throughout the community and Darwin.

It is called Mardanggich Spice, Mardanggich means Kakadu Plum in the local Burarra language,

“Our staff harvest, sort, crush, dry and grind the Kakadu Plums, then blend them with other spices to create the mix,” she said.

“This new product is currently providing employment for three to four women and it already is fast becoming a popular spice in our local community.”

Outback Chef CEO, Jude Mayall, said Mardanggich Spice has “a wonderful story to tell”.

“I’ve been actively involved in the native food industry for nearly 20 years, it has always been my belief that we should be looking at the full circle with our production by linking wild harvesting and the creation process to the final packaged product, that way everyone gets to enjoy the benefits. Engaging this way plays to everyone’s strengths” Ms Mayall said.

 “Working with the Maningrida community has been fantastic, their enthusiasm and willingness to commit to this project is something very special and I’m very grateful to the wonderful new friendships that have been made through this collaboration.”

The Maningrida Wild Foods team is also working with Outback Chef to develop other tasty Kakadu Plum products.

The spice mix can be purchased through Outback Chef’s website [www.outbackchef.com.au](http://www.outbackchef.com.au), by contacting them on email sales@outbackchef.com.au, or direct from Maningrida Wild Foods by emailing wildfoods@bawinanga.com.

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