

Wattle seed

Acacia victoriae

Some known Aboriginal names

Arlep (Anmatyerr), Yarlirti (Walpiri) Ming(ga) (Adnyamathanha)

Common names Bramble wattle, Elegant wattle, Gundabluely, Slender wattle;

The seeds of *Acacia victoriae* have good nutritional characteristics.

Commonly used by Aboriginal people in Southern Australia as a food source. Seeds of a number of other *Acacia* species, with different flavours and textures, are also traded.

Caution: the seeds of many but not all *Acacia* species are edible. Wearing of filter masks is recommended during harvesting and post-harvest handling of pods and seeds to prevent irritation and possible allergic reactions.

Description and Use

Seeds are 4-6mm long, mottled blackish on brown with a very hard outer coat. A nutty coffee like flavour is produced when the seeds are roasted and ground.

Wattle seeds are traded whole, whole roasted, ground or ground and roasted.

Wattle flour can be used in a range of baked goods such as bread, biscuits and muffins, added to dairy desserts and Pavlova mixes and used as a coffee substitute.

The seeds have low-glycaemic qualities.

Roasting wattle seed should be carried out in a well ventilated area with the aid of an exhaust fan. Use a respirator face mask and avoid inhaling any smoke.

Quality requirements

- Seed must be stored clean, dry and free of insects, in a cool dark place.
- The product must be free from foreign matter, in particular small stones.



Postharvest handling

- Pods must be dried before threshing, and seeds need to be cleaned by threshing and then either winnowing or sieving.
- Ensure seeds are kept dry before and during storage. Store in sealed food grade containers in a cool, dark place.
- Seed can be roasted in trays with lids, in either a regular or microwave oven. Roasting time will vary with temperature, equipment and batch size.
- After roasting, using a stone grinder for a few minutes will produce a medium to coarse sample of ground seed.
- Packaged product should preferably be labelled with common and botanical names, date, area of harvest and harvester details.
- Foods Standards Australia New Zealand <http://www.foodstandards.gov.au/> has information related to food standards and food safety (see Guide to the new Food Standards Code).
- If microbiological testing of produce is required, contact the local state authority (e.g. Department of Health) for guidance on accessing test laboratories.



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