

Muntries

Kunzea pomifera



Some known Aboriginal names

Munta, ngerp, nurp, nurt (Boanditj), Mantirri (Kurna)

Manter (Ngaiawang), Mantari (Ramindjeri), Mantar (Jaril)

Common names Munterberry, Muntries, Munthries

Traditionally the berries were pounded into large cakes for trading. In some cases, berries were mixed with other fruit and seeds.

Description and Use

Berries are green to red with purplish tinge, up to 1cm in diameter.

The flavour is likened to that of apple cinnamon. Fruit are traded either fresh or frozen. Muntries can be used in a range of value added products from marmalades to chutneys, preserves, syrups, juices, beverages, sauces, muffins, fruit leathers, specialty breads and added fresh to salads.

Quality requirements

- Fruits should be ripe, blemish free and graded by sieving.
- Broken skin, bird or insect damage in fruit is not acceptable.
- No foreign matter should be present in the packaged product.

Postharvest handling

- Fruit should be sieved or winnowed to remove foreign matter including leaves and flower bracts.
- Fruit can be stored at low temperature (freezer <-18°C) for up to 24 months.
- Fresh fruit can be stored for up to two weeks in refrigerated cool rooms at 5°C.
- Fruit that has been frozen should be washed prior to processing or other use.
- Store sealed hygienically in food grade polyethylene bags or sealed plastic containers. Better storage and shipping performance can be obtained from polyester or metallized polyester (112 micron) bags.
- 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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Rural Industries Research and
Development Corporation

Industry participants are thanked for their assistance in the preparation of this information sheet

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