



Bjorn Form stands next to a myrtle tree, the base ingredient to many of his company's products.

# Natural flavours abound after experimentation

WHEN Swiss couple Claudia and Bjorn Form came to visit Bjorn's brother in the Porongurups 15 years ago they fell in love with the place.

In 2005 they packed their bags and moved to Young's Siding near Denmark, where they bought a 20.2ha property and starting experimenting with native Australian bush foods.

"When we came over we had to start a business, and we chose bush foods because it's an upcoming market, especially in WA," Mr Form said.

"We didn't know anything about native plants, but now we have trialled more than 100 species over three years and selected 20 types to grow," he said.

Their business, the Bushfood Factory and Café, now has two hectares of cultivated edible

plants including myrtle varieties, lillypillies and muntries, which have one of the highest concentrations of antioxidants known.

"All the flavours of native plants are very concentrated, so we need less to get good flavours," Mrs Form said.

"All our products are preservative and additive free, and generally speaking they are very high in nutrients and vitamins."

Their commercial products, branded Flavours of Oz, are sold from their café and factory, which opened on Boxing Day last year.

Jams, chutneys, soaps and syrups are readily available and Mrs Form is always on standby to whip up one of her exotic treats. The Forms offer the whole package, but plans to distil liquor made from bush fruits are in the pipeline.