

Supplementary Materials

Supplementary Table S1. Description of plant and algae samples included in the current study.

Common name (<i>Botanical name</i>)	Food type	Plant part	Quantity	Location	Processing	Edible/ Toxic
Wattleseed (<i>Acacia victoriae</i>)	Plant	Leaf	1 kg	SA	Picked fresh morning of shipping August 2017	Toxic ^a
		Raw seed	200 g		Harvested January 2017	Edible ^a
		Roasted, milled seed	188 g		Processed as needed, seeds roasted in a rotating drum roaster for 20 min at 400 °C, seeds ground in a grain mill	Edible ^a
Tasmanian mountain pepper (<i>Tasmannia lanceolata</i>)	Plant	Leaf	1 kg	TAS	Picked fresh morning of shipping August 2017	Edible ^a
		Dried leaf	200 g		Harvested March–May 2017, warm air-dried	Edible ^a
		Fresh berries	1 kg		Frozen to <4 °C	Edible ^a
		Dried berries	200 g		Harvested March–May 2017, warm air-dried	Edible ^a
Lemon myrtle (<i>Backhousia citriodora</i>)	Plant	Leaf	1 kg	NSW	Picked fresh morning of shipping August 2017	Edible ^a
		Dried Leaf	200 g		Machine harvested morning of processing, leaf and sticks separated, leaves dried in an air dryer for 12–24 h	Edible ^a
Wakame (<i>Undaria pinnatifida</i>)	Algae	Fresh upper leaf and central stem	1 kg	TAS	Chilled to 4 °C after harvest August 2017	Edible ^b
		Dried upper leaf and central stem	100 g		Chilled to 4 °C after harvest, processed <48 h after harvest, blanched 45 s at 70 °C, plunged into ice water, drained, air-dried	Edible ^b
Kombu (<i>Lessonia corrugata</i>)	Algae	Fresh leaf	1 kg	TAS	Chilled to 4 °C after harvest August 2017	Edible ^b
		Dried leaf	100 g		Chilled to 4 °C after harvest, processed <48 h after harvest, chopped, air-dried	Edible ^b

SA, South Australia; TAS, Tasmania; and NSW, New South Wales. ^a Hegarty, M.P.; Wills, R.B.H. Food safety of Australian plant bushfoods. Rural Industries, Research Development Corporation: Barton, A.C.T., 2001. ^b Sanderson, J.C.; Di Benedetto, R. Tasmanian seaweeds for the edible market. Department of Sea Fisheries, Marine Laboratory: Taroona, Tasmania, 1988.