

HILL FARM PRESERVES TASMANIA



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MEDIA RELEASE

Hill Farm Preserves wins prestigious industry accolade

Oil pressed from GM-free canola seed grown in the lush rolling hills of Sisters Creek has today been awarded a prestigious *delicious.* Produce Award.

Award winners are nominated and judged by highly regarded Tasmanian chefs and restaurateurs.

“It’s an absolute honour to receive this award for a product I have always believed in. It seems the industry also agrees with me!” said owner Karin Luttmmer.

State winners now compete for national honours with winners announced on 7 August.

For some time Hill Farm Preserves has been supplying the unique cold pressed oil to well known restaurants and chefs including *Aloft* and *Franklin* in Hobart, Rodney Dunn of *The Agrarian Kitchen* in the Derwent Valley, as well as *Hellyers Distillery* in Burnie and *Tall Timbers* in Smithton. It is the oil of choice for *Norfolk Bay Gourmet Seafoods* products and Ben Milbourne featured it in Series 1 & 2 of *Ben’s Kitchen* on television.

Hill Farm Preserves’ oil was a winner in the *From the Earth* category. The canola oil is pressed from GM-free seed grown by farmer Michael Nichols adjacent to Hill Farm’s commercial kitchen, where it is then bottled and hand labelled. It is the only food-grade cold pressed canola oil made in Tasmania.

The oil is the colour of the sun and the golden fields in summer. The viscosity is rich and thick with a wonderful nutty after taste. It contains double the amount of healthy Omega 3 and Omega 6 compared to olive oil, is very low in saturated fatty acids and is a superb source of natural vitamin E. This premium quality culinary oil is ideal for dipping, dressing a salad, shallow frying, roasting and baking. The oil is also sold infused with Ginger, Garlic, Lemon, Cumin or Mountain Pepperberry.



This exciting announcement comes on the first anniversary of Karin’s ownership of the company. Karin purchased the business in April 2016 from Carolyn Nichols making her the third owner of the Hill Farm brand.

Hill Farm Preserves manufactures artisan condiments and preserves from natural ingredients without adding colours, artificial flavours or preservatives. The commercial kitchen is located at Sisters Creek in Tasmania’s north-west, where all products are hand bottled and labelled. Yellow mustard seeds featured in the seeded mustard are grown and harvested on nearby Redbank Farm by Michael Nichols.

Products include jam, marmalade, GM-Free cold pressed Canola Oil (including an infused range), jelly, flavoured vinegars, fruit paste, relish/chutney and paste and seeded mustards. These premium products have been exported to Japan for 15 years and most recently South Korea.

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NOTE: high resolution images available on request.



Figure 2 Owner Karin Luttmer with Deputy Premier Jeremy Rockliff on a recent visit to the Hill Farm Kitchen



Figure 1 Michael Nichols grows the canola seed and presses it adjacent to the Hill Farm Kitchen. Pictured here with Hill Farm Preserves owner Karin Luttmer and Deputy Premier Jeremy Rockliff on a recent inspection of the business



Figure 3 Deputy Premier Jeremy Rockliff with Hill Farm Preserves owner Karin Luttmer outside the Sisters Creek premises.