

Black Sheep Produce



EXTRA TASTY FACT:

A fresh jujube tastes like a cross between apple and pear, but crunchy like an apple; and when dried have a caramel flavour more like a date.



WHO ARE WE?

Black Sheep Produce do things differently.

Run by two qualified natural resource managers and conservationists, David and Heidi Setchell have created a brand that is focused on growing quality, nutritious food, which helps sustain the local Riverland environment, instead of drawing extra resources from it.

WHY YOU'LL LOVE OUR PRODUCE

Their jujubes are handpicked, then washed and air-dried whole with no sulphur, preservatives or additives. This means you can enjoy adding extra sweetness to your favourite breakfast cereals or trail mixes, without the guilt! They're also incredibly nutritious, and are described as having a flavour similar to apples and pears, but are much sweeter when dried.

Black Sheep Produce's salted capers are cured in Murray River salt. Not to mention the lemon and dill infused vinegar they've curated, to provide a one-of-a-kind zing. The Black Sheep capers are even popular with local restaurants and cafés.

Their produce is so popular, it very rarely leaves SA—so if you find any around the Riverland, snap it up quickly!

Black Sheep Produce—they're going against the grain to bring you the best.

Based in Loxton, Black Sheep grows jujubes, dates and capers because they're all drought tolerant.

The couple have created a business model with a conscience, and feel fortunate that the rest of the world has started to jump on board the sustainable food movement.

Now with 750 jujube trees (and 1200 more about to be planted) they're also busy producing commercial crops of dates and capers—which they literally have to pick on hands and knees, so you know you're getting absolute quality when you taste their food.

Black Sheep Produce Fast Facts:

Adelaide's Chinese community buy most of their fresh jujubes

The western palate prefers jujubes dried

Capers must be picked by hand

They only grow crops suited to the Riverland climate



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The sustainable food movement is becoming more popular, which is great for our business.

DAVID AND HEIDI SETCHELL

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Find out more and order online:

blacksheepproduce.com.au

