

Edible

Finalists:

1. Seni Roy, dairy-free coconut cream icecream, POM
2. Tiana Reimann, butterfly pea flower gummies (sweets). Kimbe
3. Nicholar Boas, herbal salt for high blood pressure/diabetics, Lae
4. Pettison Brownie, lemonade, POM
5. Margaret Luku, gluten-free sago bread, POM

Dairy-Free Coconut Icecream

(chocolate & pineapple/mango flavours)

1. Seni Roy seni.roy@gmail.com

Felsen Frozen Dessert

Age: 32 years

Ph: 8249 7369 / WhatsApp# 79043684

Mahuru village, Motukoitabu, NCD - **Moresby South**

My homemade coconut ice cream is a dairy-free frozen dessert made of fresh, locally sourced ingredients to support local farmers and businesses. Each batch is made with love and dedication, using fresh coconut cream from Abau District, pineapple from Sogeri (Koiari LLG), Queen Emma cocoa powder and chocolate bars, and Ramu Sugar.

This ice cream is more than just a dessert – it's a family legacy. My passion for cooking and baking comes from my grandmother, a proud woman from Kirakira/Mahuru village, who loved to bake and cook, passing on her love for the kitchen to her children and grandchildren. My father's late older brother, fondly known as "Big Daddy," used to make banana ice cream for family desserts and would sell at Kila Barracks in the 1980s using his Isuzu car, affectionately named "Small Boy." Inspired by my family's creativity and entrepreneurial spirit, I am determined to honour Big Daddy's legacy by turning my cherished family dessert into a thriving SME business.

Ingredients: Every scoop is made from natural, fresh, and local ingredients, including: Coconut cream: Freshly extracted from coconuts, hand-scraped, and processed into pure cream. Pineapple: Harvested from Sogeri, peeled, chopped, and frozen for a burst of tropical flavour. Chocolate: High-quality Queen Emma cocoa powder and chocolate bars for a rich, indulgent taste. Sugar: Pure Ramu Sugar for sweet coconut syrup. Vanilla: Organic vanilla bean from Sogeri, adding a smooth, aromatic finish.

Flavours: 1. **Pineapple Coconut Delight:** A tropical combination of whipped coconut cream and sweet blend mango and pineapple chunks. This flavour is refreshing, light and perfect for fruity dessert lovers. It's completely dairy-free, offering a healthier treat for everyone.

2. **Chocolate Coconut Bliss:** A rich, velvety flavour made by blending Queen Emma chocolate syrup and chunks into creamy coconut milk.



The Process: Fresh coconuts are scraped to produce natural coconut cream, pineapples are peeled and frozen for 8 hours to lock in their sweetness and freshness, the coconut cream is hand-whipped until fluffy, then mixed with coconut sugar syrup and organic vanilla before the flavours of pineapple or chocolate are added. The final step is freezing to produce the perfect texture.

History and Journey: I began making ice cream in 2021, first experimenting with store-bought ingredients and dairy. Over time, I transitioned to using fresh, local products to create healthier, dairy-free ice creams. I sold my homemade ice creams at Pom City Market and village SME stalls under the name Felsen Frozen Dessert, offering combo packs with meals to attract customers. Despite challenges like limited freezer capacity and melted products due to inadequate storage, I persevered.

My dedication is rooted in family's legacy of culinary creativity, a passion passed down from my grandmother and inspired by my late uncle. I would like to continue this tradition, creating not just desserts but lasting memories.

Vision and Challenges: Although production is currently paused due to equipment issues, My dreams of reviving the ice-cream business and creating a variety of frozen desserts. With proper tools like a larger freezer, ice cream cooler and cooling room (air-conditioning room) I am confident I can take it to new heights while continuing to honour my family's culinary heritage. Note: Seni also makes a vanilla mixed berries flavour using local strawberries, and imported raspberries, and blackberries; and vanilla chocolate coffee with choc chunks for crunch, and vanilla base infused with PNG coffee and cocoa.

The only thing I lack is management skills and support the development of my business.

Immunity-Boosting Butterfly Pea Flower & Honey Gummies

2. Tiana Reimann

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Age: 28yrs.

c/o Liamo Resort, **Kimbe**, West New Britain

Founder [Zambilla & Co](#) | [T's Adventures](#) | [Tiana Reimann Photography](#) | [Bucket of Love Foundation](#)

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Tiana is known for the beautiful handcrafted shell and bead earrings she sells under her Zambilla & Co label, but for this competition has entered her 'True Blue Gummies' (jelly sweets) in the Edible Category. Made from blue butterfly pea flowers that she grows in her Kimbe garden, PNG honey and gelatine, the sweets are delicious as well as nutritious, as butterfly pea flowers are rich in antioxidants, vitamins and minerals. She has designed them

to be taken as a daily health supplement both for children and adults, that, combined with the antibacterial properties of honey, will help to support immune function and reduce the risk of illness. Other benefits range from an aid for digestion, sleep quality and mood to improved skin, hair growth and anti-aging properties.

“As someone who's passionate about promoting healthy living and showcasing the unique ingredients and culture of Papua New Guinea, I am proud to create this innovative product,” Tiana said. “I created these gummies to make it easy and fun for kids and adults to boost their immunity and improve their overall well-being, and using PNG-made products also helps support our local economy.”

Tiana is of mixed PNG-Australian parentage, as her paternal grandmother is from Lungalunga in East New Britain, and cherishes her connection to the New Guinea Islands where she was born and raised. “My heritage is an integral part of who I am,” she said.

Tiana had already found to be quite popular the dried butterfly pea flowers she sells in packs at her family's Liamo Reef Resort gift shop in Kimbe, so decided to use the same ingredient in her gummies – which are shaped like fish to make them a fun and relatable treat that children will want to take each day.

“At this stage I am perfecting the recipe to package into bottles or plastic sleeves. I would like it to have some form of recycled material for the packaging. There is a challenge with consistent supply of gelatine in Kimbe and also the gummies must be stored in a fridge. I would ideally like to create gummies which can be stored in a cupboard instead. There is also a lemon infused variation which makes them purple that I would be including in future packaging.

“My goal is to empower young people to take control of their health, and I think my gummies are a great way to do that. They're delicious, nutritious, and made with some of the best ingredients PNG has to offer, and ideally this would be a great product to promote internationally in the future.”



Butterfly Pea Herbal Salt

3. Nicholar Boas

Warapipe Trade

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Age: 44yrs

Tent City, **Lae**

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Herbal blue salt is a product realising that many PNGians lifestyle diseases such as high blood pressure and diabetes. The plant is a crawler and the

I diversified into after were suffering from

chemical from its flower is extracted and mixed with the normal table salt to fuse the dye which is very rich in flavins and antioxidants beneficial for the body and which reduces blood impurities and brings it to its normal condition at the cellular level. The salt is now changed to blue colour. It is better for diabetic and high blood pressure patients to consume it with food than the normal salt which most times they refrain from consuming as advised by their physician.

Challenges are mainly to do with transportation and freighting items to customers around PNG and to other countries, packaging and website.

Background: Nicholar is an agronomist by profession, and has a mixed parentage of New Ireland, Jiwaka and Morobe. In 2018, she registered Warapipe Trade as a business, specialising in trading of food and affordable household items in a small canteen that she operates in Tent City, Lae, as well as a nursery with high-value plant seedlings such as landscapers, hedges, roses ixcoras and vanilla clones (seedlings). Recently she diversified into beneficial homemade herbal products.

Nicholar also cultivated PNG's first varieties of vanilla clones (seedlings) as reported by the Post Courier in September last year.



Lemonade

4. Pettison Brownie

Easy Yoke Fresh

Juice & Product

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Hohola, Vaieke Street, Port Moresby

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Age: 26yrs (DOB 03/22/1998)

Pettison is a 26 yr old young Central/Oro man who in October 2023 when he won the Young Entrepreneur Award at the annual SME Awards was still trying to complete his schooling through FODE (Flexible Open & Distance Education) while working part-time at BNG Trading stacking pallets in their warehouse, driving a forklift – while on the side he had started an SME squeezing local fruits and creating nutritious fresh juices to sell. Check out the flavours under his 'Petty' label – lemonade, passionade, melonade and orangeade! Taught himself with a YouTube video then developed his own recipe that works. We congratulate Pettison, whose SME is called Easy Yoke Fresh Juice & Product, for his initiative in taking on the big juice companies to sell an affordable and delicious almost 100% natural juice. Apart from the lemons (the imported ones taste less bitter than local bush lemons), Pettison uses all local fruit such as watermelons, pineapples and passionfruit. "Our aim is to supply to hotels and restaurants." He already has a supply contract pending with Jeanz cafe at Brian Bell Plaza and he is the process of setting up a business account.



My product is unique compared to other juices as it is 100% natural and has more health benefits. I use pure lemons to blend and I make lemonade juice with sugar syrup and ice cubes. I hand-squeeze lemons to produce fresh pure juice or pure nectar lemonade juice which comes with different varieties including: lemonade/passionade/melonade/pineapplade and lemonade smoothies.

Challenge: How to buy my lemons is a big challenge for me.

The purpose of the business is to provide and give the best juice product to the customer for the good of their health and also encourage them do away with acidic drinks (soft drinks).

The business is unique compared to other competitors because the product produced by us has more health benefits, and also helps local farmers through buying the fruit from them.

Gluten-free Sago Bread

5. Margaret Luku

Agetai Real Foods

(director)

Garden Hills,

Hohola, Port

Moresby

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Phone number +67570029248

Age: 57yrs (DOB 02/13/1967)

From Bougainville, Margaret is best-known locally as ‘the tamatama lady’ for cooking this Bougainville delicacy – a rich banana, taro, cassava or sago dish cooked in coconut milk – through her Port Moresby-based catering business Agetai Real Foods. Margaret was a finalist in the Edible category in the first Homemade Competition in 2022 with another of her flour-free baked goods – her nutritious and filling PNG ‘garden cake’ made from sago, pumpkin, sweet potato, tapiok, galip nuts and coconut.

This year she has entered her sago bread, which is again free of wheat flour and sugar yet has the benefit of organic garden sweetness.

The ingredients for sago bread are: sago, kaukau (sweet potato), ripe banana, cassava starch, coconut milk, coconut jam and fresh local vanilla.

“The major challenge is not being able to get the quantity of the products on time or never coming at all due to transportation issues faced by the farmers,” Margaret said. “A good example is I am still waiting for good responses from farmers who I have networked with for supplies of cassava.”

