

# Australian Wheat

## Australian Prime Hard Wheat

With guaranteed minimum protein levels of 13 and 14 percent, Australian Prime Hard is our top quality high protein milling wheat. Australian Prime Hard is made up from selected white hard-grained wheat varieties of exceptional milling quality. Flour milled from Australian Prime Hard is used to produce Chinese style yellow alkaline noodles and Japanese Ramen noodles. It is also suitable for the production of high protein, high volume breads. Australian Prime Hard can be blended with lower protein wheats to produce flour suitable for a wide range of baked products and noodles.



■ Australian Prime Hard Growing Areas

## Australian Hard Wheat

Australian Hard wheat is made up of specific hard grained white wheat varieties selected for superior milling performance and excellent dough quality. It is segregated at a guaranteed minimum protein level of 11.5 percent.

The flour derived from Australian Hard wheat is ideally suited to the production of a wide range of baked products including European style pan and hearth breads, Middle Eastern flat breads and Chinese steamed products such as Mantou and Pao, as well as Chinese style yellow alkaline noodles.



■ Australian Hard Growing Areas

## Australian Premium White Wheat

Australian Premium White is made up of a unique blend of hard grained white wheat varieties selected to ensure consistently high milling performance and flour quality at excellent extraction rates. Australian Premium White is delivered with a guaranteed minimum protein level of 10 percent.

Australian Premium White is ideal for the production of a variety of Asian noodles, including Hokkien, instant and fresh noodles. It is also suitable for Middle Eastern and Indian style breads and Chinese steamed bread.

## Australian Standard White Wheat

Australian Standard White is widely recognised as a highly versatile medium to low protein white wheat product representing excellent value for straight milling or blending purposes.

This multi-purpose wheat is used for the production of Middle Eastern, Indian and Iranian style flat breads, European style breads and rolls, and Chinese steamed bread. The versatility of Australian Standard White ensures its popularity as a consistent and genuine value for money product.



■ Australian Standard White Growing Areas

## Noodle Wheats

Australia segregates noodle wheats for the production of both Udon White Salted and Chinese noodles. Australian Noodle Wheat varieties are blended for export with hard wheat products ensuring the supply of high quality wheat to the Japanese and South Korean markets. Australian Prime Hard is also segregated to produce high quality Chinese style yellow alkaline noodles, with Japan being the key market.



■ Australian Udon Noodle Growing Areas  
■ Australian Chinese Noodle Growing Areas

## Australian Soft Wheat

Australian Soft Wheat is a unique blend of white, soft-grained club wheat varieties, and is segregated at a guaranteed maximum protein level of 9.5 percent. Australian Soft wheat is an outstanding product which is consistently clean and dry. It mills to produce low ash flour at straight-run extraction rates. Flour derived from Australian Soft wheat is perfect for producing a wide range of confectionery and baked products including sweet biscuits, cookies, pastries, cakes, steamed buns and snack foods.

## Australian Durum Wheat

Australian No.1 Durum consists of selected wheat varieties with vitreous, amber coloured kernels with a minimum protein level of 13 percent. This free milling grain is capable of achieving high yields of superior quality semolina with minimal residual flour production. The semolina produced from this specialised wheat exhibits high levels of stable yellow pigment and high water absorption, making it ideally suited to the production of a wide range of high quality wet and dry pasta products and couscous.



■ Australian Durum Growing Areas

## Australian General Purpose Wheat

Wheat received as Australian General Purpose is wheat that has failed to meet the stringent Australian receival standards for one of the major grades. General Purpose is received every harvest and is sold as a general purpose milling wheat.



■ Australian General Purpose Growing Areas