Australian wheat is highly valued for its excellent performance across a wide range of food products, especially noodles and breads.
Australian wheat for premium products

Australia is a world leader in the production and delivery of clean, dry, white, food safe wheat. Australia has a range of carefully managed wheat classes to meet customer requirements.

Australian wheat is highly regarded by flour millers for:
- Low moisture content
- Low screenings (cleanliness)
- Soundness (high falling numbers)
- White bran coat
- High flour yield with low ash
- Excellent noodle colour and colour stability

Versatile and reliable

Australian wheat is increasingly in demand for baking applications as consumers across Asia recognise the convenience of baked products. Australian wheat can be used on its own or in blends, depending on the baking process and target product. Bread dough made from Australian wheat is strong and well balanced with good extensibility for processing, resulting in excellent oven spring and loaf volume. Good flour colour results in bright, white crumb colour and bright golden crust. The high water absorption of the flour gives bakers good flour yields. Australian wheat is also excellent for artisan style bread and ideally suited for the production of whole wheat baked products.

Australian wheat for Asian baking

Australian wheat for Asian noodles

Australian wheat is highly regarded in many Asian markets for the production of all types of noodles, ranging from instant to udon noodles. More than 30% of Australia’s wheat exports are used to make Asian noodles. The combination of excellent noodle texture and colour attributes is unique to Australian wheat. The starch and protein quality of Australian wheat is ideally suited to Asian noodles. Selection of the optimum wheat class for each noodle type results in excellent mouth feel and balanced texture. Carefully selected wheat varieties result in high milling yield at low flour ash giving exceptional noodle colour and colour stability.

Australian wheat is ideally suited to a wide range of wheat-based products including:
- all types of Asian noodles
- steamed dumpling skins
- Asian-style steamed bread
- western-style and artisan-style bread
- flatbreads
- cakes, cookies and pastries
- pasta and cous cous.

Photo | Evan Collis/GRDC
Sought after across the world

Australian wheat has an excellent reputation and is in demand in international markets, especially in Asia and the Middle East. About 65-75% of Australia’s total wheat production is exported each year.

Total exports $5.3 billion 17.1 million tonnes
$ = AUD

Figure 1 Major markets for Australian wheat
Sources: Export data: ABS (average 2014 to 2018).
Domestic use data: ABARES (average 2013-14 to 2017-18).
$ = AUD
Grown in a clean and safe environment

Australian wheat is produced in one of the cleanest environments in the world.

About 25 million tonnes of wheat is produced in Australia each year which accounts for 3–4% of world wheat production and 10–15% of global wheat exports. About 65–75% of Australia’s total wheat production is exported each year, with Western Australia the largest exporting state.

Table 1: Indicative protein specification and regional availability for export

<table>
<thead>
<tr>
<th>Wheat class</th>
<th>Protein %</th>
<th>Queensland</th>
<th>New South Wales</th>
<th>Victoria</th>
<th>South Australia</th>
<th>Western Australia</th>
</tr>
</thead>
<tbody>
<tr>
<td>Australian Prime Hard</td>
<td>min. 13</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Australian Hard</td>
<td>min. 11.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Australian Premium White</td>
<td>min. 10</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Australian Standard White</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Australian Noodle Wheat</td>
<td>9.5–11.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Australian Premium White Noodle</td>
<td>10–11.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Australian Soft*</td>
<td>max. 9.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Australian Premium Durum</td>
<td>min. 13</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Produced in small quantities generally under contract.
NOTE: The protein level of Australian wheat is expressed at 11% moisture basis.

Table 2: Australian wheat production

<table>
<thead>
<tr>
<th>State</th>
<th>Production (t)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Western Australia</td>
<td>9,078,000</td>
</tr>
<tr>
<td>New South Wales</td>
<td>7,317,000</td>
</tr>
<tr>
<td>South Australia</td>
<td>4,287,000</td>
</tr>
<tr>
<td>Victoria</td>
<td>3,096,000</td>
</tr>
<tr>
<td>Queensland</td>
<td>1,380,000</td>
</tr>
<tr>
<td>Tasmania</td>
<td>337,000</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>25,195,000</strong></td>
</tr>
</tbody>
</table>

Five year average up to 2015–16 (financial years)
Source: ABARES
Quality assured from farm to customer

From the grower to the exporter, the Australian wheat industry is committed to the highest standards in product performance to meet the requirements of our international customers.

Wheat classification

Australian wheat varieties are classified into eight classes to meet distinct quality attributes for processors and end-users.

Wheat Quality Australia is the company committed to maintaining and growing the quality reputation of Australian wheat classes using its accountable, transparent and sustainable wheat classification system.

The wheat classification process involves assessing the inherent quality characteristics of a new variety, focusing on processing and end use performance.

For more information, visit wheatquality.com.au

Industry standards and codes of practice

The Australian grain industry is the only global exporter that has an Industry Code of Practice to ensure Australian grain meets customer requirements.

Grain Trade Australia is the organisation that defines the Code of Practice and the Trading Standards that guide quality specifications.

For more information, visit graintrade.org.au
Australian wheat classes and their end-uses

**Australian Prime Hard (APH)**

- Australian crop: 5-10%
- Minimum protein: 13%

Australian Prime Hard is a high protein milling wheat with exceptional milling quality resulting in strong and balanced dough properties. The bright colour and exceptional colour stability of noodles are considered a key benefit of using APH. Varieties are hard grained with a white seed coat and a bright, vitreous appearance. The grains are well-filled and mill freely to produce high flour yields with low ash and excellent colour. APH is ideally suited to high-volume breads, yellow alkaline, fresh ramen, dry white salted noodles, and wonton skins. Doughs are strong and well-balanced, and can be blended with lower protein wheats to produce high quality flours suitable for a wide range of bread and noodle products. Only certain varieties from specific production zones can be received as APH, but it can be exported from other ports if the wheat is transported.

**Australian Hard (AH)**

- Australian crop: 15-20%
- Minimum protein: 11.5%

Australian Hard consists of white, hard grained wheat varieties selected for their superior milling and dough qualities. This versatile hard wheat is clean, dry and sound. It mills to high extraction rates with good flour colour. The flour has strong dough properties with good water absorption. AH is ideal for a range of baked products, including pan and hearth breads, Middle Eastern style flat breads, yellow alkaline noodles, white noodles and steamed breads. AH varieties are grown throughout the Australian wheat belt and can be supplied from most ports. Seasonal variations mean that shipments from different ports will show variation in performance within the class requirements, and customers are encouraged to seek further information to match their requirements.

**Australian Premium White (APW)**

- Australian crop: 30-40%
- Minimum protein: 10%

The Australian Premium White class is made up of white, hard grained wheat varieties with good milling properties. APW has balanced dough properties and good colour characteristics. APW is used to produce a wide variety of breads including Middle Eastern flat and pocket breads such as baladi, tandoor, barbari, taftoon and chapatti. It is also suitable for a range of Asian noodles and is widely used for good quality instant noodles. AH varieties are grown throughout the Australian wheat belt and can be supplied from most ports. Seasonal variations mean that shipments from different ports will show variation in performance within the class requirements, and customers are encouraged to seek further information to match their requirements.

**Australian Standard White (ASW)**

- Australian crop: 20-25%
- Minimum protein: N/A

The Australian Standard White class consists of hard, white-grained wheat varieties. ASW is sound and clean, with good milling and flour colour characteristics. ASW is excellent value for either straight milling or blending purposes. ASW is used for a range of baked products including Middle Eastern, Iranian and Indian style breads such as lavash, naan and chapatti. It is also suitable for steamed bread products and instant noodles. It can be used to produce noodles of softer texture. ASW wheat can be received across the Australian wheat belt and can be supplied from most ports. Seasonal variations mean that shipments from different ports will show variation in performance within the class requirements, and customers are encouraged to seek further information to match their requirements.
ANW varieties must meet specific quality requirements for udon noodles, including flour colour, colour stability and excellent mouthfeel. ANW makes white salted noodles with a bright appearance and a stable creamy, white colour with a soft and elastic mouthfeel. The noodle texture is highly regarded for udon noodle production. ANW consists of white varieties that are medium grained with partially waxy starch, producing high viscosograph peak heights and high swelling volumes when the starch is gelatinised. ANW is primarily produced in Western Australia with small quantities available in eastern Australia (usually under contract). Australian noodle wheat classes are typically exported in blends with APWN wheat rather than exported as pure classes. Buyers are encouraged to work with their wheat supplier to develop blends that best meet their requirements.

APWN is a premium hard-grained speciality wheat with excellent starch and colour properties. APWN has unique processing qualities rarely found commercially. APWN is well suited to blending with ANW for premium udon noodles and a range of other noodle types. The quality characteristics for APWN are similar to ANW, except that APWN is hard grained. These quality characteristics include high flour extraction with low ash levels, creamy flour colour, bright and white noodle sheet colour with a minimal loss of brightness over time. APWN is produced in Western Australia.

ASFT is a unique blend of white, soft-grained wheat varieties ideally suited to sweet products including cakes, biscuits (cookies), pastries and confectionary. It is also used for Asian steamed products. ASFT has good milling performance with low flour water absorption, important for biscuit and cookie dough. ASFT produced on the east coast is used domestically for biscuits and cakes while west coast ASFT is exported when available.

ADR is very hard grained with vitreous and amber coloured kernels. ADR is recognised for its good physical, processing and end-use quality and its bright and stable yellow colour. ADR is ideally suited for a wide range of wet and dry pasta products with excellent colour and shelf life. ADR is also used for cous cous and semolina. ADR production in New South Wales and Queensland is predominantly focused on the export market, whereas production in South Australia and Victoria is driven by proximity to pasta manufacturers in South Australia.
Research and development and end-user support

Australia invests significantly in research to ensure Australian wheat meets the quality requirements of international customers.

Across Australia, public and private research and development organisations engage in breeding, production and quality research programs.

AEGIC increases value in the Australian grains industry by gathering, analysing and sharing market intelligence the industry needs to breed, classify, grow and supply grain that markets prefer.

We also provide technical information, in-market support and education to international customers to help them understand and optimise the value of Australian grain.

Contact AEGIC today to find out how we can help you.

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