



Australian Export Grains Innovation Centre

Australian oats

Bright, low moisture, nutritious

Australian oats are widely recognised for their nutritional benefits, ease of processing and high milling yield.



Department of
Primary Industries and
Regional Development



AEGIC is an initiative of the Western Australian State Government and Grains Australia.

Healthy, nutritious and high quality

Australia is a world leader in the production of high quality milling oats. Australian oats are in high demand globally for healthy food products, such as oatmeal, snack foods and new innovative products including AEGIC's oat noodles and oat "rice".

Australian oats are widely recognised for their:

- Excellent taste and aroma
- Brightness
- Low moisture content
- Ease of processing, high milling yield, and groat percentage
- High hectolitre weight

Quality parameter	Average range
Hectolitre weight (kg/hL)	51-56
Moisture (%)	9-10.5
Grain brightness (minolta L)	56-65
Protein (%)	9-12
Beta-glucan (db)	4.5-5.5
Groat (%)	70-78
Milling yield (%)	64-66

Classes and standards

Australian oats are classed for milling or feed purposes based on the characteristics of each variety. Grain Trade Australia and the Grain Industry Association of Western Australia define standards for the segregation of oats grown by farmers based on their quality. New oat varieties are selected for their flavour and aroma when processed as well as for their ease of processing and high milling yield.

The National Oat Breeding Program conducts the breeding and development of new oat varieties with superior quality in Australia. This program is delivered by InterGrain, with co-investment from GRDC and the Western Australian Government.

Oat varieties released with a milling classification must have a high hectolitre weight with low screenings, high groat percentage and milling yield, a good level of beta-glucan, and superior taste and aroma.

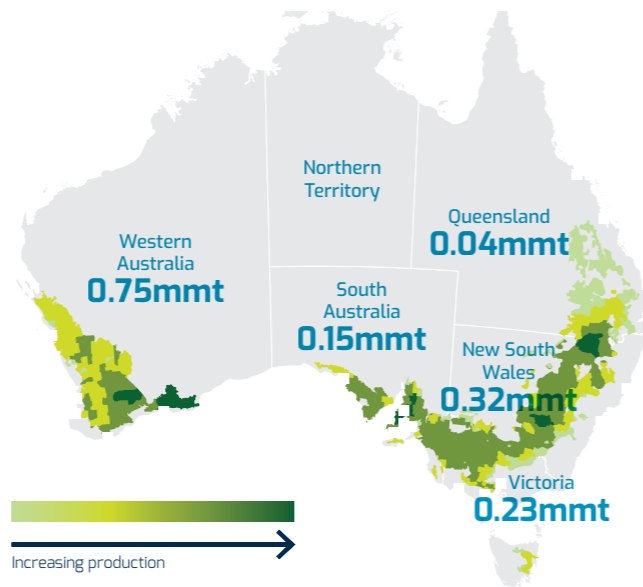


Oat production in Australia

Australia produces on average 1.5 million metric tonnes (mmt) of oats each year across 890,000 hectares.

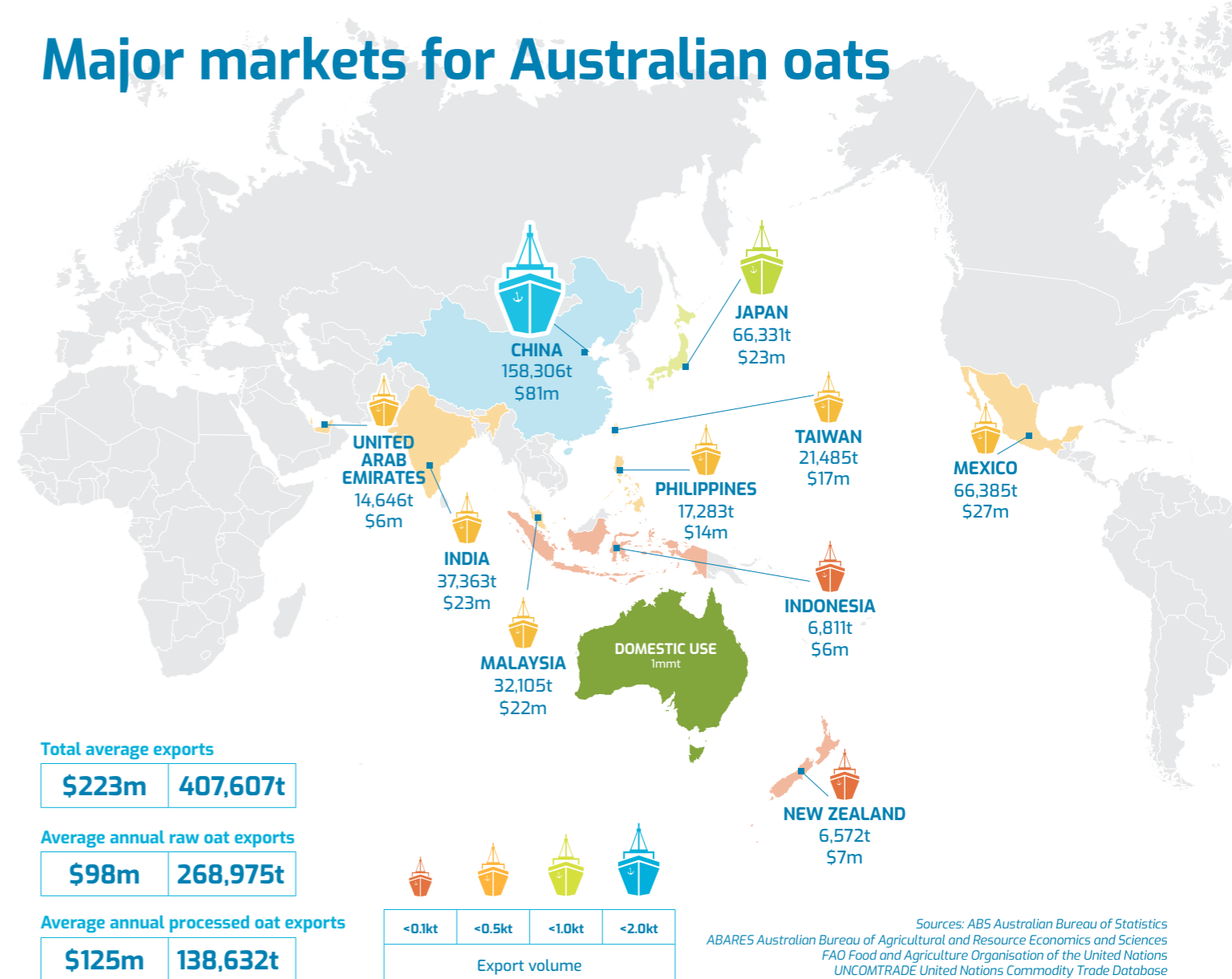
Australian oats are typically planted during May and grown through the winter months. The crop relies entirely on natural rainfall and sunshine for its growth and production. Crops are harvested from October to December in warm and dry conditions to ensure low moisture of the grain, enhancing handling ability, safe storage and value.

Milling oats are produced in the grain cropping regions of south-west Western Australia, the Eyre and Yorke Peninsulas of South Australia, western and north-eastern Victoria, and the Riverina and central New South Wales.




Source: ABARES five year average to 2022-23 (financial years)


Major markets for Australian oats




Sources: ABS Australian Bureau of Statistics
ABARES Australian Bureau of Agricultural and Resource Economics and Sciences
FAO Food and Agriculture Organisation of the United Nations
UNCOMTRADE United Nations Commodity Trade Database




5-10%
of total world oat supply is produced by Australia



7.5% to 17%
of global raw oats trade is accounted for by Australia



7.5% to 12%
of global processed oats trade is accounted for by Australia



1.5 million tonnes
of oats are produced by Australia annually

Oats beyond the breakfast table

Australian oats are in demand in Asia and across the world because of increasing awareness of their health benefits.

Giving people more options to incorporate oats into their diet is great for health-conscious consumers who are interested in more ways to eat them, in addition to breakfast.

This increased demand is good for Australian growers because of the potential new market opportunities in what is a premium sector.

Oats, oat bran and oatmeal contain a type of soluble fibre known as beta-glucan. Studies have shown that consuming just 3 grams of beta-glucan a day (the amount in one bowl of oatmeal) typically lowers total blood cholesterol levels, reducing this risk factor for heart disease.



Supporting customers of Australian oats

Australia invests significantly in research to ensure Australian oats meet the quality requirements of international customers.

AEGIC collaborates with the Australian oat industry to enhance the value of Australian oats through the understanding of market requirements, grain quality research and product development.

To move oats beyond the breakfast table, AEGIC has developed innovative new oat products, including whole grain 100% oat noodles, oat “rice”, bubble tea pearls, and other novel products.

With investment from the Western Australian Government, AEGIC is also helping strengthen the Australian industry by identifying opportunities to improve innovation, investment and classification.

Increasing the value of Australian grains

The Australian Export Grains Innovation Centre (AEGIC) is an independent organisation that helps position Australian grain as the preferred choice in international markets.

AEGIC delivers value by:

- **Understanding** the needs of grain customers.
- **Identifying** and supporting grain market opportunities.
- **Educating** customers on the benefits of Australian grain.
- **Innovating** to develop new solutions and high-value uses.

This helps the Australian grains industry breed, classify, grow and supply grain that markets prefer.

AEGIC's primary beneficiaries are Australian grain growers, but the impact of AEGIC's work spans the whole grains supply chain...



from the grower in Australia, whose grain is valued internationally



to the consumer across the world



who enjoys excellent noodles, baked products and beer made from Australian grain.

More information about the work AEGIC is doing can be found at aegic.org.au



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