

# Australia's leading grain and food analytical and training services

AEGIC provides industry-leading analytical and training services to help the Australian grain and food industries provide the highest level of quality to customers in Australia and international markets.

As one of the most experienced continuously accredited laboratories in the world, our team of highly skilled and dedicated scientists offers world-class grains industry expertise, efficient turnaround times, proven accuracy, and quality results.

## Services

- National Association of Testing Authorities (NATA) accredited lab services since 1952
- Training in wheat quality and commercial baking
- Industry-leading dietary fibre analysis
- Grain quality analysis
- Nutrition information panel testing
- Raw materials analysis
- Dough rheology
- Analytical and technical consultancy
- Commercial-scale pilot mill
- Pilot bakery
- Industry-good research projects



## Industry training: Wheat Quality and Flour Milling: *The Basics*



Open to anyone in the grains industry, and especially valuable for those in the grain trade, this two-day course will give you an edge when it comes to understanding how wheat quality affects products such as bread and noodles.

### Course content

- Wheat varieties and quality
- Wheat testing
- Wheat structure and its influence on milling behaviour and flour quality
- The milling process and key pieces of equipment
- Understanding a mill flow
- Measuring flour quality
- Bread making
- Asian noodle technology

*"I have no hesitation in recommending the course to anybody who has dialogue or interaction with customers that are using Australian wheat."*

– Senior grain trading manager

### Who should attend?

Wheat traders, marketers, plant breeders, bakers, growers, administration, sales personnel, managers – anyone working in the grains industry who would benefit from learning about wheat and flour quality.

### What's involved?

Hands-on experience in laboratory techniques and practical milling through a series of integrated workshops, lectures and discussion sessions at AEGIC's labs in North Ryde, Sydney.

### What's included?

Course manuals, materials, Certificate of Attainment, lunch and morning/afternoon refreshments.

Courses are offered at scheduled times throughout the year. Sessions can also be organised on demand.

## Industry training: Commercial Baking: *The Basics*



This two-day course will give you an understanding of the theory and practice of baking, and the terms and processes used in the production of bread and baked products.

### Course content

- Bread ingredients and formulae
- Understanding flour
- Stages in the bread making process
- Machinery used in commercial bread making
- Product quality assessment / measurement
- Alternative bread making processes

*"This course has given me confidence with actual baking methods... I have acquired a much better understanding of the entire process which will assist with my bake testing requirements in my role."*

– Yeast performance analyst

### Who should attend?

The course is designed for bakers, technical personnel, managers, administrators, marketers, sales and distributors within the baking and allied industries.

### What's involved?

Hands-on experience and theory in bread production techniques and end-product evaluation, through a series of integrated workshops, lectures and discussions at AEGIC's labs in North Ryde, Sydney.

### What's included?

Course manuals, materials, Certificate of Attainment, lunch and morning/afternoon refreshments.

Courses are offered at scheduled times throughout the year. Sessions can also be organised on demand.

# Contact AEGIC for all your analytical and training needs

[www.aegic.org.au](http://www.aegic.org.au)

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## 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](http://aegic.org.au)

 **aegic**

Australian Export Grains Innovation Centre