Australian wheat is highly valued for its excellent performance across a wide range of food products, especially noodles and breads.
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 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 is highly regarded by flour millers for:
- Low moisture content
- Low screenings (cleanliness)
- Soundness (high falling numbers)
- White bran coat
- High flour yield
- Excellent flour colour and colour stability

Versatile and reliable

Australians wheat is increasingly in demand for many Asian markets for the production of all types of noodles, ranging from instant to udon 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.
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.

**Figure 1** Major markets for Australian wheat

Four calendar year average up to 2017

Source: ABS

**Total**

$5.55 billion 17,995,552 tonnes

**Top 10 Markets**

- **China**: $428 million 1,426,000 tonnes
- **Vietnam**: $460 million 1,497,000 tonnes
- **India**: $224 million 786,000 tonnes
- **South Korea**: $328 million 1,034,000 tonnes
- **Japan**: $301 million 898,000 tonnes
- **Vietnam**: $460 million 1,497,000 tonnes
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- **Vietnam**: $460 million 1,497,000 tonnes

29% 71%

**Other Markets**

- **Yemen**: $272 million 901,000 tonnes
- **Philippines**: $287 million 1,024,000 tonnes
- **Malaysia**: $281 million 928,000 tonnes
- **Indonesia**: $512 million 4,140,000 tonnes

$1.6 billion 4,872,000 tonnes

$5.55 billion 17,995,552 tonnes

Source: ABS
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 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>37,000</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td>25,195,000</td>
</tr>
</tbody>
</table>

Five year average up to 2015–16 (financial years)
Source: ABARES

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.
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)**

<table>
<thead>
<tr>
<th>Australian crop</th>
<th>5-10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum protein</td>
<td>13</td>
</tr>
</tbody>
</table>

Australian Prime Hard is a high protein milling wheat with strong and balanced dough properties. Wheat varieties selected for this class have a white seed coat, are hard grained and have exceptional milling quality. The grain is typically well filled with a bright vitreous appearance and mills freely to produce high flour yields with low ash and excellent colour.

Flour milled from Australian Prime Hard is ideally suited for the production of high volume breads, artisan bread, yellow alkaline, fresh ramen and dry white salted noodles requiring a firm texture. It is also suitable for wonton skins. The dough characteristics are strong and well balanced and can be used to blend with lower protein wheats to produce high quality flours suitable for a wide range of bread and noodle products. The bright colour and exceptional colour stability of noodles manufactured from Australian Prime Hard wheat flour are considered a key benefit of using this class.

Only certain varieties from specific production zones can be received as Australian Prime Hard, but it can be exported from ports outside these production zones if the wheat is transported.

**Australian Hard (AH)**

<table>
<thead>
<tr>
<th>Australian crop</th>
<th>15-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum protein</td>
<td>11.5</td>
</tr>
</tbody>
</table>

Australian Hard consists of specified, 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 which are matched with good flour colour. The flour has strong dough properties with good water absorption.

Flour from Australian Hard 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.

Australian Hard wheat is comprised of a specific set of varieties. These 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)**

<table>
<thead>
<tr>
<th>Australian crop</th>
<th>30-40</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum protein</td>
<td>10</td>
</tr>
</tbody>
</table>

The Australian Premium White class is made up of white, hard grained wheat varieties selected with good milling properties. The flour produced from Australian Premium White wheat has balanced dough properties and good colour characteristics.

Flour milled from Australian Premium White wheat 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 the production of good quality instant noodles.

Australian Premium White wheat is comprised of a specific set of varieties. These 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)**

<table>
<thead>
<tr>
<th>Australian crop</th>
<th>20-25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum protein</td>
<td>N/A</td>
</tr>
</tbody>
</table>

The Australian Standard White class consists of white grained wheat varieties that can be hard or have intermediate grain hardness. The wheat varieties have good milling and flour colour characteristics and this sound, clean wheat is recognised as excellent value for either straight milling or blending purposes.

Australian Standard White 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.

Australian Standard White 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.
Australia's noodle wheat classes include:

- **Australian Noodle Wheat (ANW)**
  - Australian crop: 5%
  - Minimum protein: <5
  - Wheat varieties selected for ANW must meet specific quality requirements for the production of udon noodles. ANW consists of white varieties that are soft grained. This class comprises varieties with partially waxy starch that produce high visco graph peak heights and high swelling volumes when the starch is gelatinised.

- **Australian Premium White Noodle (APWN)**
  - Australian crop: 5–10%
  - Minimum protein: 10–11.5
  - 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.

- **Australian Soft (ASFT)**
  - Australian crop: 5%
  - Maximum protein: 9.5
  - ASFT has good milling performance with low flour water absorption, important for biscuit and cookie dough.

- **Australian Premium Durum (ADR)**
  - Australian crop: <5%
  - Maximum protein: 13
  - 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.

**Australian Noodle Wheat (ANW)**

- Australian Noodle Wheat (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.

**Australian Premium White Noodle (APWN)**

- APWN is produced in Western Australia.

**Australian Soft (ASFT)**

- 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.

**Australian Premium Durum (ADR)**

- 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.

The Australian Export Grains Innovation Centre (AEGIC) is Australia’s leading organisation for market insight, innovation and applied technology research in the Australian grains industry.

AEGIC regularly engages with end-users of Australian grain to better understand market requirements and communicate the quality and value of Australian wheat.

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