

WEBINAR

PHILIPPINES 2021

INVITATION

You are cordially invited to attend the

Australian wheat for healthy whole grain products webinar

Hosted by the Australian Export Grains Innovation Centre (AEGIC).

Whole grain health benefits have been established widely across the whole world. Increasing the consumption of whole grain is a target in most countries, with Philippines having a huge opportunity to address the consumption using Australian wheat.

In this webinar we will explain the benefits of using Australian white wheat for all your whole grain products, we will address milling options for production of whole grain flour and will demonstrate how to make great tasting whole grain products.

Why whole grain?

Whole grain flour delivers major health benefits for cardiovascular disease, diabetes, and obesity- Learn the health benefits of consuming whole grain food and consequently the impact on reducing the economic burden of chronic diseases. Learn also how whole grain flour delivers better returns to millers.

Why Australian wheat?

Australian wheat has unique benefits for whole grain products – learn the advantages of using Australian white, less bitter wheat, and how this affects your business.

DATE THURSDAY 19 AUGUST 2021
TIME 10.00AM-11.20AM (LOCAL MANILA, PHILIPPINES TIME) –
(10.00AM-11.20PM PERTH TIME, 12.00PM-1.20PM SYDNEY TIME)
VENUE ZOOM WEBINAR presentations in English
COST FREE

[REGISTER NOW](#)

[PROGRAM](#)

[SPEAKER BIOGRAPHIES](#)

Who should register

This information would be beneficial for technical and management staff employed in flour milling companies, noodle making companies, bakeries, grain trading and research organisations.

Subsequent webinars throughout the year will cover:

Webinar 3: Extracting full value from Australian wheat for premium Yellow Alkaline Noodles

Webinar 4: Extracting full value from Australian wheat for baking

For more information about this webinar please contact:
AEGIC - Danielle Whitfield, E: danielle.whitfield@aegic.org.au

WEBINAR

PHILIPPINES 2021

PROGRAM

AUSTRALIAN WHEAT FOR HEALTHY WHOLE GRAIN PRODUCTS SEMINAR I PHILIPPINES 2021

* NB, times below in local Manila, Philippine's time.

Perth time = same time zone

Adelaide time = + 1 hour & 30 minutes

Sydney time = + 2 hours

Time	Activity	Presenter
10.00 – 10.05 am	OPENING/WELCOME	Dr Hayfa Salman, Manager – Analytical Services and Research, AEGIC
10.05 – 10.15 am	Health benefits of using whole grains	Dr Hayfa Salman
10.15 – 10.40 am	Milling whole grain flour: the opportunities, challenges, and solutions	Mathew Rees, Senior Milling Consultant, AEGIC
10.40 – 11.05 am	Healthy whole grain products using Australian wheat	Sabrina Lim, Food Scientist, AEGIC
11.05 – 11.15 am	QUESTION & ANSWER SESSION	Dr Hayfa Salman
11.15 – 11.20 am	CLOSING REMARKS	Dr Hayfa Salman

AEGIC is a not-for-profit research and development organisation that can help you optimise the value of Australian grain through technical training, information and in-market support.

Our experts work with you to identify the grain quality attributes you need to make the best possible products for your consumers. This information helps the Australian grains industry breed, classify, grow and supply grain that meets your needs.

REGISTER NOW

INVITATION

SPEAKER BIOGRAPHIES

For more information about this webinar please contact:
AEGIC - Danielle Whitfield, E: danielle.whitfield@aegic.org.au

WEBINAR

SPEAKER BIOGRAPHIES

PHILIPPINES 2021



Dr Hayfa Salman

BUSINESS MANAGER – ANALYTICAL SERVICES & RESEARCH, AUSTRALIAN EXPORT GRAINS INNOVATION CENTER (AEGIC)

Dr Hayfa Salman has over 30 years of experience in the grain industry covering a wide range of areas in agriculture and cereal chemistry. This includes providing strategic and effective leadership,

managing all aspects of research projects, and creating highly efficient and productive commercial laboratories and research teams.

Hayfa is a Senior Honorary Fellow at the University of Wollongong, a committee member of the Grains & Legumes Nutrition Council (GLNC), and a member of the ICC Global Whole Grain Definition Working group. In recent years, a major focus of her research has been on whole grains including whole grain consumption, the health benefits of whole grains, the structure, properties and functionality of polysaccharides (starch, and fibre) components and the addition of whole grains in innovative food products.

E: hayfa.salman@aegic.org.au



Sabrina Lim

FOOD SCIENTIST, AUSTRALIAN EXPORT GRAINS INNOVATION CENTER

Sabrina Lim joined AEGIC in 2017 after completing a degree in Food Science and Nutrition at the University of New South Wales and is currently working as a Food Scientist. Sabrina performs the baking tests

required for bread, sponge cake and biscuit products.

During her time at AEGIC, Sabrina has also completed her apprenticeship in Retail Baking. Alongside baking tests, she also conducts sessions in training courses and assists with sensory and shelf-life testing. She is continuing to expand her research skills through developing and conducting trials, with an interest in sustainability and food waste.

E: sabrina.lim@aegic.org.au



Mathew Rees

SENIOR MILLING CONSULTANT, AUSTRALIAN EXPORT GRAINS INNOVATION CENTER

Mathew Rees has accumulated 20 years' experience in practical flour milling including wheat quality requirements, laboratory, and mill management, milling research and development, mill auditing and running milling training courses.

After completing a Bachelor of Science (Hons) in Biological Science, Mathew joined the milling industry and completed all modules of the London City and Guild's correspondence course, topping the world in the flour module, and received additional training in Switzerland through completion of the Buhler Milling Technology II course.

E: mathew.rees@aegic.org.au

REGISTER NOW

INVITATION

PROGRAM

For more information about this webinar please contact:
AEGIC - Danielle Whitfield, E: danielle.whitfield@aegic.org.au