



**GRAINS  
AUSTRALIA**

# AUSTRALIAN PREMIUM DURUM (ADR)

Australian Premium Durum (ADR) consists of specially selected durum varieties with very hard, vitreous, amber-coloured kernels.

It is a free milling product, capable of achieving high yields of superior quality semolina with minimal residue flour production.

ADR is ideal for a wide range of wet and dry pasta products with excellent colour and is also used in the production of North African and Middle Eastern products such as couscous, hearth and flat breads.

## CORE CLASS CHARACTERISTICS\*

### GRAIN ATTRIBUTES

- Very hard vitreous amber-coloured kernels

### MILLING PERFORMANCE

- Highly yielding semolina
- Minimal residue flour production

### QUALITY GUIDELINES

- Excellent colour

### END PRODUCT USE

- Wide range of wet and dry pasta
- Couscous, hearth and flat breads

\*Performance is indicative and typically reflective of optimum conditions.