



**GRAINS
AUSTRALIA**

AUSTRALIAN HARD WHEAT (AH)

Australian Hard (AH) is made up of specific hard-grained white wheat varieties selected for superior milling performance and excellent dough quality.

It is segregated at a guaranteed minimum protein level of 11.5%.

The flour derived from AH is ideally suited to the production of a wide range of baked products including European-style pan and hearth breads, Middle Eastern flat breads, Chinese steamed products as well as Chinese style yellow alkaline noodles.

CORE CLASS CHARACTERISTICS*

GRAIN ATTRIBUTES

- Hard white wheat
- High protein, 11.5% minimum

MILLING PERFORMANCE

- Superior milling performance

QUALITY GUIDELINES

- Excellent dough quality

END PRODUCT USE

- Pan, hearth and flat breads
- Steamed products
- Yellow alkaline noodles

*Performance is indicative and typically reflective of optimum conditions.