



**GRAINS
AUSTRALIA**

AUSTRALIAN NOODLE WHEAT (ANW)

Australian Noodle Wheat (ANW) is white grained wheat with relatively soft kernel hardness.

The key quality requirements for ANW varieties are excellent physical grain and milling quality with high flour pasting attributes, and specific flour colour and end product performance.

The grain is toward the soft end of the hardness scale and is segregated within a specific protein window of 9.5 and 11.5%.

The flour of ANW varieties is used to produce Udon-style noodles with exceptional noodle sheet colour stability as a prerequisite for this grade.

CORE CLASS CHARACTERISTICS*

GRAIN ATTRIBUTES

- Soft kernel hardness
- White grain
- Protein range between 9.5-11.5%

MILLING PERFORMANCE

- Excellent milling quality

QUALITY GUIDELINES

- Exceptional noodle sheet colour stability
- High flour paste attributes

END PRODUCT USE

- Specific end product use for Udon-style noodles

*Performance is indicative and typically reflective of optimum conditions.