



**GRAINS  
AUSTRALIA**

# AUSTRALIAN PRIME HARD (APH)

Australian Prime Hard (APH) comprises selected white hard-grained wheat varieties of exceptional milling quality with a minimum protein level of 13%.

Flour milled from APH produces doughs with strong balanced dough properties and is used to produce Chinese-style yellow alkaline noodles and Japanese Ramen noodles. It is also suitable for the production of high protein, high volume breads.

CORE CLASS CHARACTERISTICS\*

## GRAIN ATTRIBUTES

- Hard white wheat
- High protein of 13% minimum

## MILLING PERFORMANCE

- Exceptional milling

## QUALITY GUIDELINES

- Strong balanced dough properties

## END PRODUCT USE

- Yellow alkaline noodles
- Japanese Ramen noodles
- High volume breads

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