



**GRAINS
AUSTRALIA**

AUSTRALIAN PREMIUM NOODLE WHEAT (APWN)

Australian Premium Noodle Wheat (APWN) is a hard-grained specialty class. APWN varieties are specific hard grained wheats with excellent visual specifications, segregated within a protein window of 10 to 11.5%.

Good noodle sheet colour and brightness stability is a prerequisite for this class. APWN is used to contribute to the hardness, milling quality, protein content and colour of a unique blend of wheat. The blended grade produces flours for a range of white salted and instant noodle types.

APWN is mainly used in an export blend with ANW for a range of white salted and instant noodle types in specific Asian markets, but its inherent processing characteristics are fully compatible with those of APW.

CORE CLASS CHARACTERISTICS*

GRAIN ATTRIBUTES

- Hard wheat
- Protein range between 10-11.5%

MILLING PERFORMANCE

- High flour extraction with low ash levels

QUALITY GUIDELINES

- Good noodle colour and brightness stability

END PRODUCT USE

- White salted and instant noodles

*Performance is indicative and typically reflective of optimum conditions.