



**GRAINS
AUSTRALIA**

AUSTRALIAN SOFT WHEAT (ASFT)

Australian Soft Wheat (ASFT) is a unique blend of white, soft-grained wheat varieties segregated at a guaranteed maximum protein level of 9.5%.

Key traits for ASFT are low water absorption and starch damage, combined with weak and extensible dough properties, which make it ideally suited to biscuit, cake, pastry and steamed bun production.

CORE CLASS CHARACTERISTICS*

GRAIN ATTRIBUTES

- White soft wheat
- Maximum 9.5% protein

MILLING PERFORMANCE

- Good milling performance with low flour water absorption

QUALITY GUIDELINES

- Weak and extensible dough properties
- Low water absorption and starch damage

END PRODUCT USE

- Suited for biscuit, cake, pastry and steamed buns

*Performance is indicative and typically reflective of optimum conditions.