



Australian wheat

Quality, versatility, and reliability

Australian wheat is highly valued for its excellent performance for all types of Asian noodles, and its versatility for a range of other food products.





Bright, white and high quality

Australia is a world leader in the production and delivery of clean, dry, white, food safe wheat. Australia has a range of carefully managed wheat classes to meet customer requirements for a wide range of food products, including noodles, breads, steamed buns, cookies, cakes and many more.

Australian wheat is highly regarded by flour millers for:

- excellent milling quality
- low moisture content
- soundness (high falling numbers)
- white bran coat
- high flour yield with low ash
- superior noodle colour and colour stability.

Australian wheat class	Protein %	QLD	NSW	VIC	SA	WA
APH	min. 13	●	●			
AH	min. 11.5	●	●	●	●	●
APW	min. 10.5	●	●	●	●	●
ASW	N/A	●	●	●	●	●
AWW	N/A	●	●	●	●	●
ANW	9.5-11.5		●	●		●
APWN	10-11.5		●	●		●
ASFT*	max. 9.5		●	●	●	
ADR	min. 13	●	●		●	

* Produced in small quantities generally under contract.

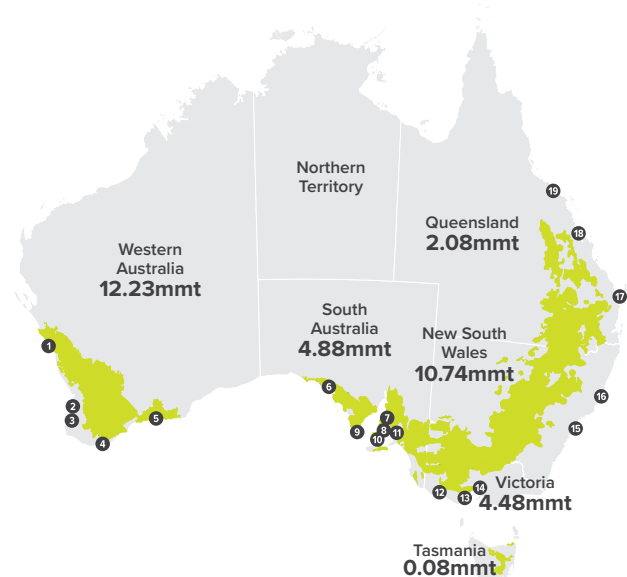
Note: The protein level of Australian wheat is expressed at 11% moisture basis.

Indicative protein specification and regional availability for export

Wheat production in Australia

Australian wheat is produced in one of the cleanest environments in the world.

On average, Australia produces about 34.5mmt of wheat each year across almost 13 million hectares. In recent years, production has reached 30-40mmt, which accounts for 4% of world wheat production and about 20% of global wheat exports. About 65–75% of Australia's total wheat production is exported each year, with Western Australia the largest exporting state.



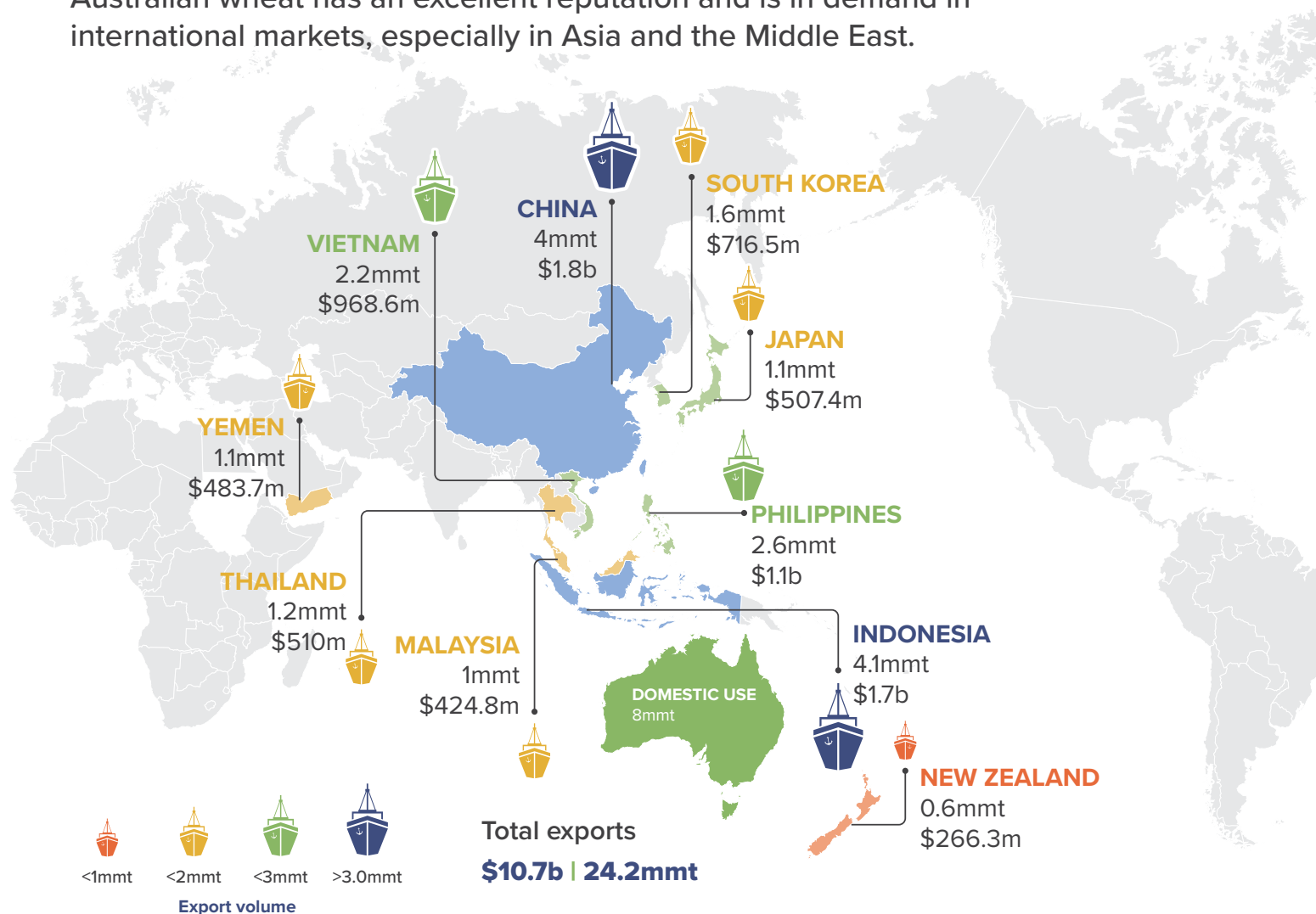
Australia's major ports

1 Geraldton	6 Thevenard	11 Adelaide	16 Newcastle
2 Kwinana	7 Port Lincoln	12 Portland	17 Brisbane
3 Bunbury	8 Wallaroo	13 Geelong	18 Gladstone
4 Albany	9 Ardrossan	14 Melbourne	19 Mackay
5 Esperance	10 Port Giles	15 Port Kembla	

Source: ABARES five-year average to 2025/26 (mmt)

Major markets for Australian wheat

Australian wheat has an excellent reputation and is in demand in international markets, especially in Asia and the Middle East.



Sources: Exports based on ABS data (five-year average to 2025)
Domestic use: based on ABARES data. \$ = AUD



34.5mmt

of wheat is produced
in Australia each year

(Five-year average)



12mmt

WA is Australia's
largest wheat
producing state



65-75%

of Australia's total
wheat production is
exported each year

Quality assured from farm to customer

From the grower to the exporter, the Australian wheat industry is committed to the highest standards in product performance to meet the requirements of our international customers.



Wheat classification

Australian wheat varieties are classified into classes that meet distinct quality attributes for processors and end-users.

The Australian grains industry is committed to maintaining and growing the quality reputation of Australian wheat classes using its accountable, transparent and sustainable wheat classification system. The wheat classification process involves assessing the inherent quality characteristics of a new variety, focusing on processing and end use performance.

Australia's wheat classification system is managed by Grains Australia.

For more information, visit grainsaustralia.com.au



Industry standards and codes of practice

The Australian grain industry is the only global exporter that has an industry Code of Practice to ensure Australian grain meets customer requirements.

Grain Trade Australia is the organisation that defines the Code of Practice and the Trading Standards that guide quality specifications.

For more information, visit graintrade.org.au

Supporting customers of Australian wheat

Grains Australia supports customers by collecting evidence about what customers need from Australian wheat to ensure Australia breeds, classifies, grows and supplies wheat that meets market requirements.

Our experts regularly provide technical information, in-market support and education to international customers to help them understand and optimise the value of Australian wheat. Our seminars and workshops are popular with customers keen to learn more about how to use Australian wheat for premium products.

Grains Australia's work helps ensure customers have access to high quality Australian grain, and the support needed to maximise its value.

Contact Grains Australia to find out how we can help you.



Australian wheat classes and their end-uses

Australian Prime Hard (APH)

APH is a high protein milling wheat with exceptional milling quality resulting in strong and balanced dough properties. The bright colour and exceptional colour stability of noodles are considered a key benefit of using APH. Varieties are hard grained with a white seed coat and a bright, vitreous appearance. The grains are well-filled and mill freely to produce high flour yields with low ash and excellent colour. APH is ideally suited to high-volume breads, yellow alkaline, fresh ramen, dry white salted noodles, and wonton skins. Doughs are strong and well-balanced, and can be blended with lower protein wheats to produce high quality flours suitable for a wide range of bread and noodle products.

Australian crop

2-7%

Minimum protein

13%



Australian Hard (AH)

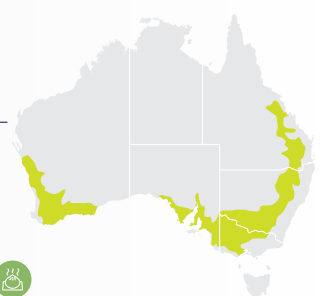
AH consists of white, hard grained wheat varieties selected for their superior milling and dough qualities. This versatile hard wheat is clean, dry and sound. It mills to high extraction rates with good flour colour. The flour has strong dough properties with good water absorption. AH is ideal for a range of baked products, including pan and hearth breads, Middle Eastern style flat breads, yellow alkaline noodles, white noodles and steamed breads. AH varieties are grown throughout the Australian wheat belt and can be supplied from most ports. Seasonal variations mean that shipments from different ports will show variation in performance within the class requirements, and customers are encouraged to seek further information to match their requirements.

Australian crop

15-20%

Minimum protein

11.5%



Australian Premium White (APW)

The APW class is made up of white, hard grained wheat varieties with good milling properties. APW has balanced dough properties and good colour characteristics. APW is used to produce a wide variety of breads including Middle Eastern flat and pocket breads such as baladi, tanoor, barbari, taftoon and chapatti. It is also suitable for a range of Asian noodles and is widely used for good quality instant noodles. APW varieties are grown throughout the Australian wheat belt and can be supplied from most ports.

Australian crop

30-40%

Minimum protein

10.5%



Australian Standard White (ASW)

ASW consists of hard, white-grained wheat varieties. ASW is sound and clean, with good milling and flour colour. ASW is excellent value for straight milling or blending, and is used for flatbreads, steamed bread products, instant noodles and noodles with softer texture. ASW wheat can be supplied from most ports.

Australian crop

20-25%

Minimum protein

N/A



Australian White Wheat (AWW)

AWW is a hard wheat that has good flour extraction and colour. It represents excellent value as a general purpose or blending wheat for a range of milling and general purpose, uses such as retail and instant noodle. AWW has no specific protein.

Minimum protein

N/A





Noodles



Bread



Wonton
skins



Flat
bread



Steamed
products



Sweet
products



Pasta



General
purpose



Unique
products

Australian Noodle Wheat (ANW)

ANW varieties must meet specific quality requirements for udon noodles, including flour colour, colour stability and excellent mouthfeel. ANW makes white salted noodles with a bright appearance and a stable creamy, white colour with a soft and elastic mouthfeel. The noodle texture is highly regarded for udon noodle production. ANW consists of white varieties that are medium grained with partially waxy starch, producing high viscograph peak heights and high swelling volumes when the starch is gelatinised. ANW is primarily produced in Western Australia with small quantities available in eastern Australia (usually under contract). Australian noodle wheat classes are typically exported to Japan and Korea in blends with APWN or APW. Buyers are encouraged to work with their wheat supplier to develop blends that best meet their requirements.

Australian
crop
<5%

Protein
range
9.5-11.5



Australian Premium White Noodle (APWN)

APWN is a premium hard-grained specialty wheat with excellent starch and white noodle colour properties. APWN has unique processing qualities rarely found commercially. APWN is well suited to blending with ANW for premium udon noodles and a range of other noodle types. The quality characteristics for APWN are similar to ANW, except that APWN is hard grained. These quality characteristics include high flour extraction with low ash levels, creamy flour colour, bright and white noodle sheet colour with a minimal loss of brightness over time. APWN is produced in Western Australia.

Australian
crop
5-10%

Protein
range
10-11.5



Australian Soft (ASFT)

ASFT is a unique blend of white, soft-grained wheat varieties ideally suited to sweet products including cakes, biscuits (cookies), pastries and confectionery. It is also used for Asian steamed products. ASFT has good milling performance with low flour water absorption, important for biscuit and cookie dough.

ASFT produced on the east coast is used domestically for biscuits and cakes while west coast ASFT is exported when available.

Australian
crop
<5%

Maximum
protein
9.5%



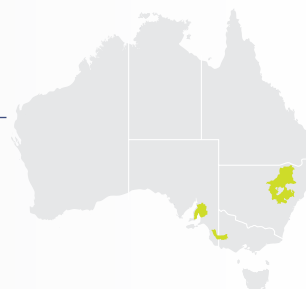
Australian Premium Durum (ADR)

ADR is very hard grained with vitreous and amber coloured kernels. ADR is recognised for its good physical, processing and end-use quality and its bright and stable yellow colour. ADR is ideally suited for a wide range of wet and dry pasta products with excellent colour and shelf life. ADR is also used for cous cous and semolina.

ADR production in New South Wales and Queensland is predominantly focused on the export market, whereas production in South Australia and Victoria is driven by proximity to pasta manufacturers in South Australia.

Australian
crop
<5%

Minimum
protein
13%



Australian Innovative Wheat (AIW)

AIW comprises varieties of wheat with unique end-use properties not available in the main classes. The class includes varieties with specialised functionality, such as nutritionally enhanced varieties. AIW varieties are generally traded as single varieties in a closed loop.

*Grade specification

Minimum
protein
N/A



Australian wheat for premium foods

Australian wheat is suited to a wide range of wheat-based products including:

- all types of Asian noodles
- steamed dumpling skins
- Asian-style steamed bread
- western-style and artisan-style bread
- flatbreads
- cakes, cookies and pastries
- pasta and cous cous.

Australian wheat for Asian baking

Australian wheat is versatile for baking applications as consumers across Asia recognise the convenience of baked products. Australian wheat can be used on its own or in blends, depending on the baking process and target product.

Bread dough made from Australian wheat is strong and well balanced with good extensibility for processing, resulting in suitable oven spring and loaf volume.

Good flour colour results in bright, white crumb colour and bright golden crust. The high water absorption of the flour gives bakers good flour yields.

Australian wheat can also be used for artisan style bread and is ideally suited to whole grain products. Flour millers in Asia are also increasingly interested in Australian soft wheat for cookies and cakes.

Australian wheat for Asian noodles

Australian wheat is highly regarded in Asian markets for all types of noodles, ranging from instant to udon noodles.

More than 30% of Australia's wheat exports are used to make Asian noodles. The combination of excellent noodle texture and colour attributes is unique to Australian wheat.

The starch and protein quality of Australian wheat is ideally suited to Asian noodles. Selection of the optimum wheat class for each noodle type results in excellent mouth feel and balanced texture. Carefully selected wheat varieties result in high milling yield at low flour ash giving exceptional noodle colour and colour stability.

A stronger, more competitive grains industry

Grains Australia works across the grains value chain to improve market access, align what markets need with what Australia provides, and build long-term value for growers, industry and customers.

We deliver this through five integrated functions:

-  Trade and market access
-  Classification
-  Market insights and engagement
-  Market education and training
-  Technical market solutions

Together, these functions enable a "Team Australia" approach that translates market intelligence and industry priorities into coordinated action, strengthening customer confidence, supporting informed industry decision-making and positioning Australian grain for long-term success.

grainsaustralia.com.au



Data in this publication may be drawn from multiple sources and is provided for general information purposes only. While every effort has been made to ensure accuracy, readers should verify information before relying on it for commercial, financial, or other decision-making purposes. Grains Australia accepts no liability for any loss or damage arising from reliance on data in this publication.