



GrainCorp

Eastern Region Crop Quality

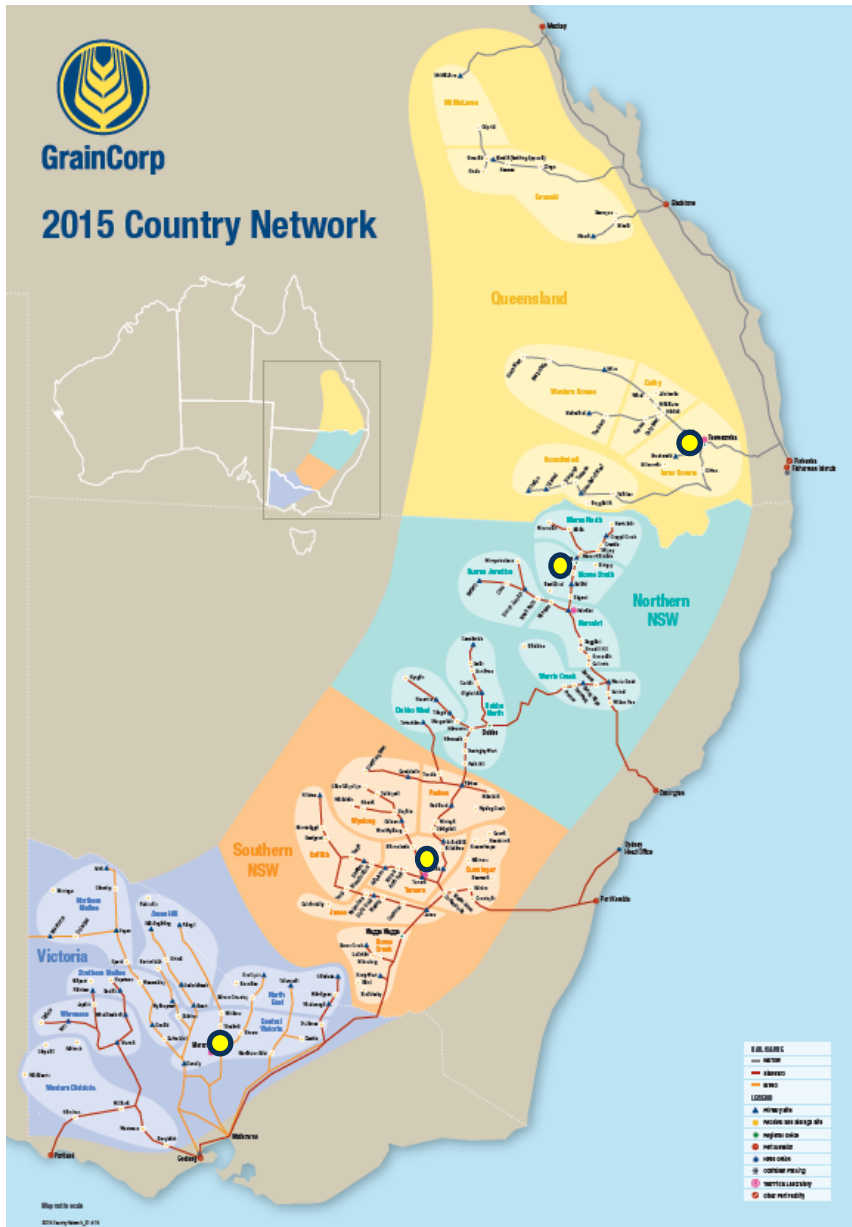
Pat Wilson



Australian wheat profile

Class	East 5 year split & protein	East 15/16 harvest split & protein	South 5 year split & protein	South 15/16 harvest split & protein	West 5 year split & protein	West 15/16 harvest split & protein
Prime Hard	6 (13.7)	6 (13.6)	n/a	n/a	Na	na
Hard	19 (12.1)	21 (12.0)	31 (12.2)	35 (12.2) (inc AUH2)	23	26(11.8)
Premium White	19 (10.9)	16 (10.8)	30 (11.1)	22 (11.0)	42	43(10.5)
Standard White	27 (9.5)	19 (9.3)	34 (9.6)	29 (9.4)	12	11(9.2)
Other GP/Feed/AUH	28	36	8	13	10	11
Specialty						
Noodle	na	na	n/a	n/a	13	8.3(11)
Durum	1 (14.1)	2 (14.4)	1 (14.3)	1 (14.7)	na	

East Coast Storage & Logistics Network



GrainCorp have a world class test milling and bakery facility in Toowoomba, Queensland.



This facility produces the grain and flour quality results published in this presentation, and is the only of its kind owned by an Australian Bulk Handler

GrainCorp have four regionally located NATA accredited laboratories shown in yellow on map to the left.





Farm



Transport



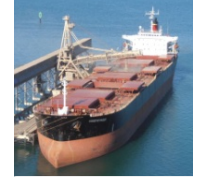
Site Storage



Transport



Port Storage



Vessel

Supply Chain

Intake

- Commodity Receipt
- Grade Standards
- Certified equipment
- Vendor Dec
- Qualified personnel
- Field support

Samples

- Grower Load
- Bin
- Outturn
- Ship / Hatch / Container
- In Store
- Preshipment
- Dispute



GNC ISO 17025 Accredited LABS

- Certified Reference Samples
- Trade Certified testing equipment
- Competency trained personnel
- Field support
- Commodity specialisation

Post Receival Testing Analysis

- Crop Surveillance
- Extended Standards
- Milling and Baking
- Market Specific
- Oil fractions
- GM / Variety
- Food Safety

Export

- Road & Rail Accumulation
- Market Testing
- Preshipment Sample testing
- Vessel Loading
- Phytosanitary / chemical

Recording System

- All Data Points

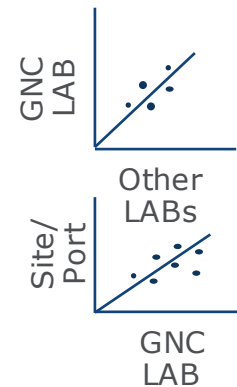
Site/Port Capability

- NIR Protein, Moisture & Oil
- Test Weight, Screenings, Grain Size Impurities
- Visual Assessment
- Falling Number
- GM ELISA

Audit

- Internal
- 2nd/3rd Party

Supervision Quality Control



Cargo Superintendent

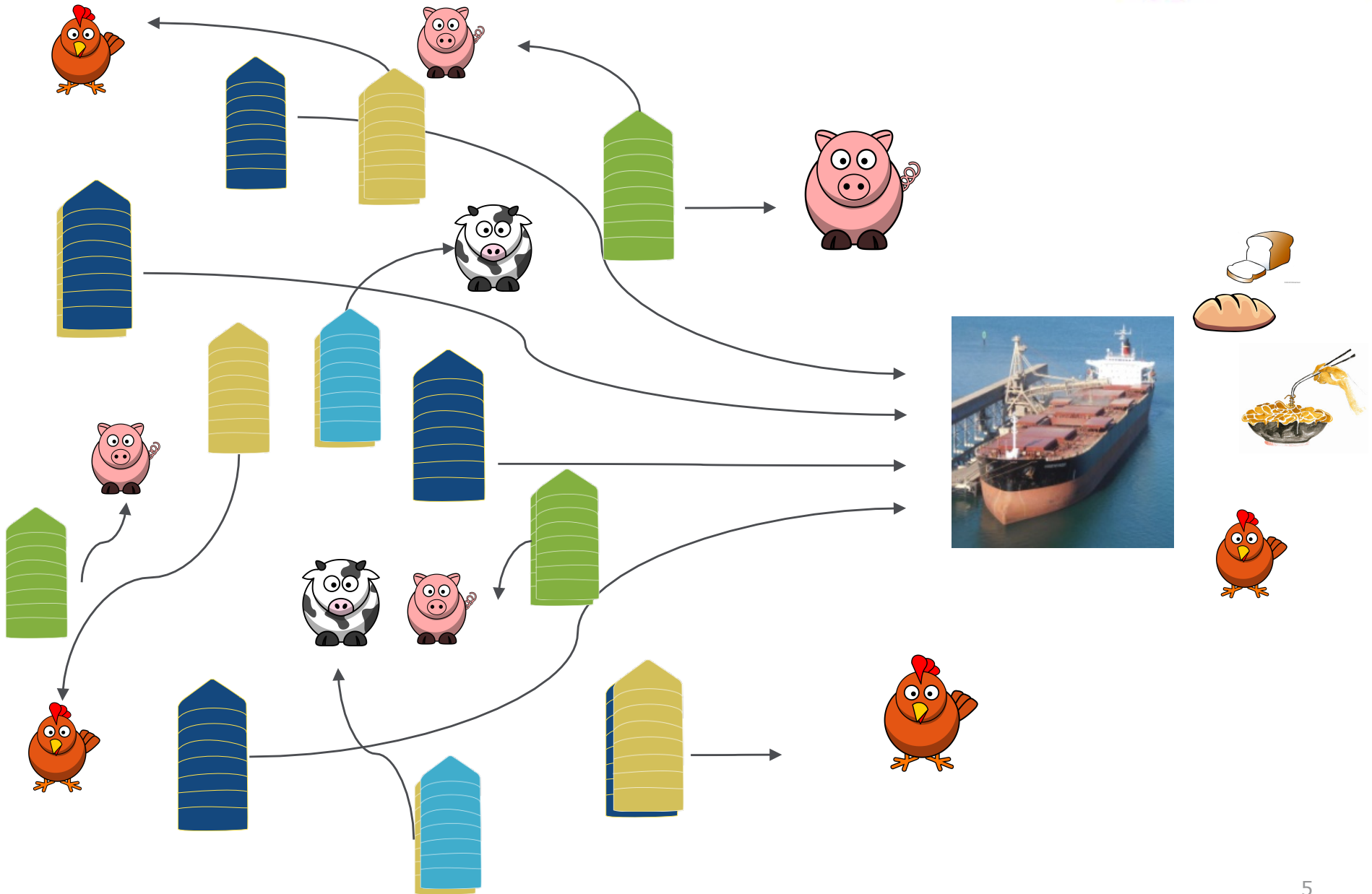
- Weight / quality

Regulatory Compliance

- Domestic
- Destination



Market Based Stock Selection



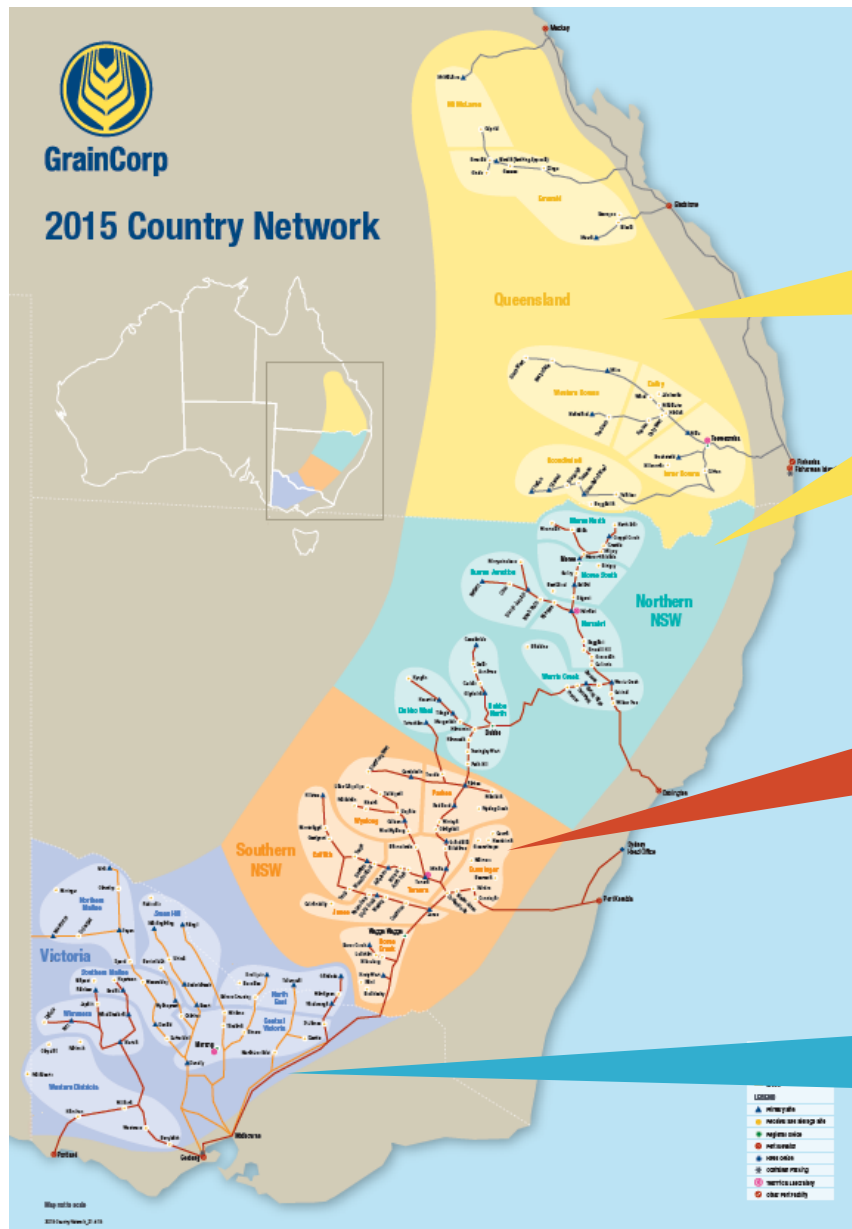
Wheat grain and flour quality overview



GrainCorp



Major Wheat Varieties East Cost



Queensland & Northern NSW
Spitfire, Gregory, Lancer, Suntop, Sunvale

Southern NSW
Spitfire, Gregory, Suntop

Victoria
Yitpi, Kord, Scout

AUSTRALIAN PRIME HARD* APH2



	Brisbane	Newcastle	Port Kembla
Test weight (kg/hL)	82.0	80.0	81.2
Protein (%) 11% mb	13.2	13.5	13.3
Moisture (%)	10.6	10.4	9.1
Screenings (%)	2.6	3.6	3.1
Falling number (sec)	519	525	368
Flour extraction (%)	75.4	75.6	77.0
Flour ash (%)	0.44	0.47	0.41
Wet gluten (%)	33.1	33.2	33.8
Gluten index	95	98	98
Water absorption (%)	63.7	62.1	62.2
Development time (min)	8.7	8.2	6.5
Stability (min)	>15	>15	11.3

**Indicative results*

AUSTRALIAN HARD H1 *

(Minimum protein 13%)



	Geelong	Portland
Test weight (kg/hL)	80.0	81.2
Protein (%) 11% mb	13.5	13.8
Moisture (%)	9.3	9.9
Screenings (%)	2.1	2.7
Falling number (sec)	484	494
Flour extraction (%)	74.6	75.0
Flour ash (%)	0.43	0.43
Wet gluten (%)	37.3	35.1
Gluten index	96	93
Water absorption (%)	63.3	64.1
Development time (min)	6.4	7.2
Stability (min)	10.1	9.6



****Indicative results***

AUSTRALIAN HARD H2 *



	Port				
	Brisbane	Newcastle	Kembla	Geelong	Portland
Test weight (kg/hL)	82.4	79.6	81.2	81.3	83.0
Protein (%) 11% mb	12.0	11.9	12.0	12.0	12.1
Moisture (%)	10.9	10.1	9.0	9.3	9.8
Screenings (%)	2.5	3.4	2.8	2.0	2.6
Falling number (sec)	484	478	386	435	470
Flour extraction (%)	76.7	75.2	77.6	75.5	74.7
Flour ash (%)	0.43	0.44	0.41	0.44	0.42
Wet gluten (%)	30.0	27.5	31.7	32.5	30.9
Gluten index	98	99	96	94	96
Water absorption (%)	63.6	60.1	61.7	62.9	62.6
Development time (min)	5.6	6.4	5.4	6.2	6.3
Stability (min)	10.6	12.7	7.3	10.9	11.5

**Indicative results*

AUSTRALIAN PREMIUM WHITE * APW1



	Newcastle	Port Kembla	Geelong	Portland
Test weight (kg/hL)	79.5	81.6	82.0	81.8
Protein (%) 11% mb	10.9	10.7	11.3	11.0
Moisture (%)	9.8	8.6	9.8	10.0
Screenings (%)	3.2	2.8	2.1	2.9
Falling number (sec)	452	451	447	420
Flour extraction (%)	75.6	77.2	75.6	74.4
Flour ash (%)	0.45	0.43	0.43	0.45
Wet gluten (%)	26.7	28.2	27.4	29.0
Gluten index	97	96	94	95
Water absorption (%)	58.9	60.3	62.0	62.5
Development time (min)	4.8	4.6	4.8	4.9
Stability (min)	10.2	8.0	8.0	8.0

***Indicative results**

AUSTRALIAN STANDARD * WHITE (ASW1)



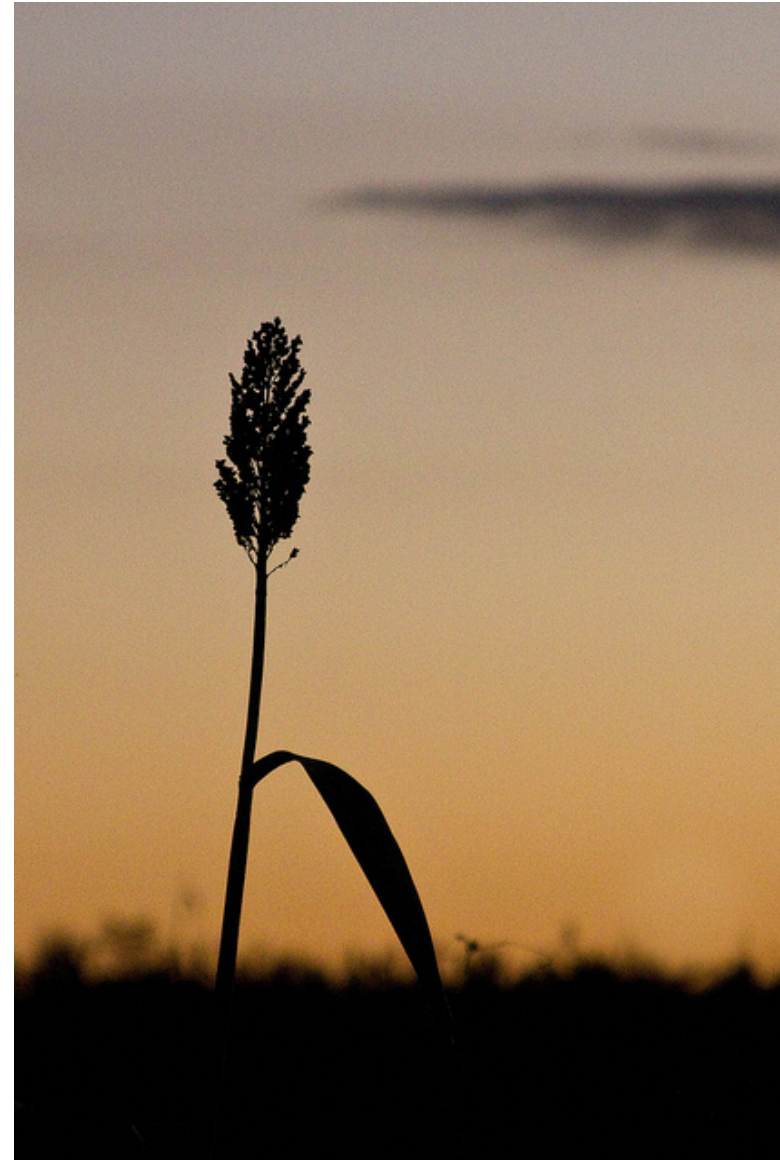
	Port Kembla	Geelong
Test weight (kg/hL)	81.0	81.2
Protein (%) 11% mb	10.0	9.8
Moisture (%)	8.3	9.6
Screenings (%)	3.1	2.6
Falling number (sec)	418	387
Flour extraction (%)	76.5	75.4
Flour ash (%)	0.42	0.42
Wet gluten (%)	25.7	22.8
Gluten index	96	98
Water absorption (%)	59.1	59.6
Development time (min)	5.1	1.9
Stability (min)	8.0	6.7



**Indicative results*

Sorghum

- Sorghum harvest is currently under way.
- Quality meeting GTA and USDA specifications
- Tannin <0.1% as is (2015)



Import with Confidence

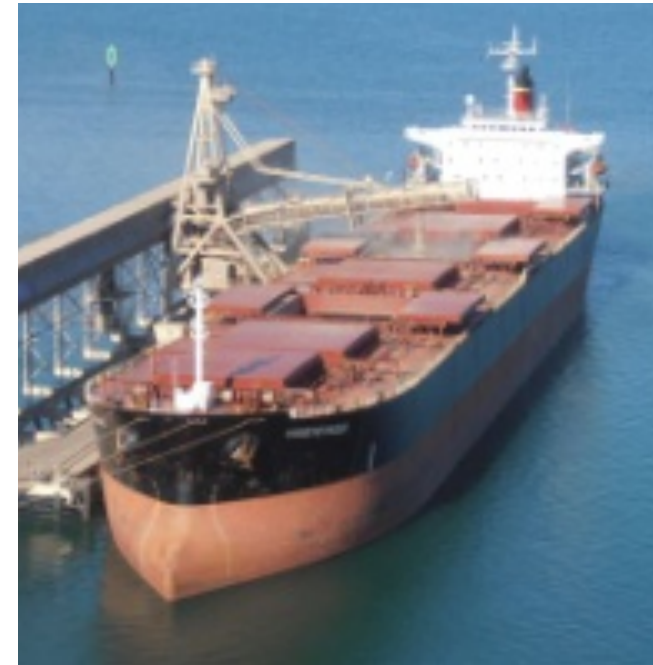


Cargo selection from Network to meet customer specification.

- Regulatory ✓
 - Phytosanitary
 - Chemical

- Food Safety ✓
 - Mycotoxins
 - Alkaloids
 - Radiation
 - Contaminants

- Grain Quality ✓



Thank You