

CREATING AND
RETURNING VALUE

CBH 2015/16 QUALITY REPORT



CBH GROUP Our business

OUR CUSTOMERS

Flour millers, Maltsters

Feed manufacturers

Food processors



OUR GROWERS

4500 members

10 million tonnes
production average

Largest Co-op in Australia

PROCESSING

7 flour mills: Vietnam,
Indonesia, Malaysia

1 million tonne demand

70% from Australia



STORAGE & HANDLING

195 sites

4 ports

20 million tonnes
storage capacity

SHIPPING

Load 10 million tonnes
per year

Stevedoring

Charter 6 million tonnes



MARKETING & TRADING

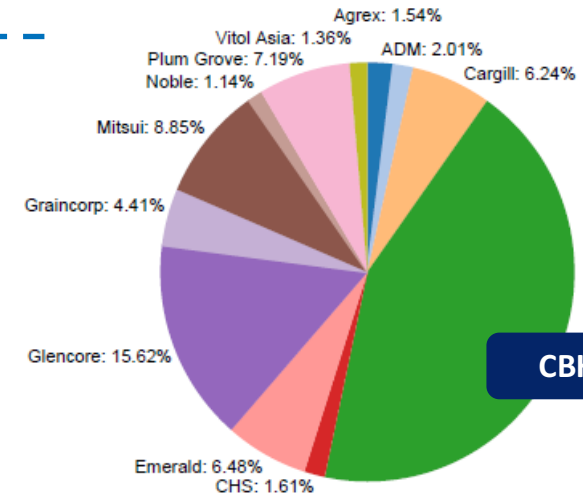
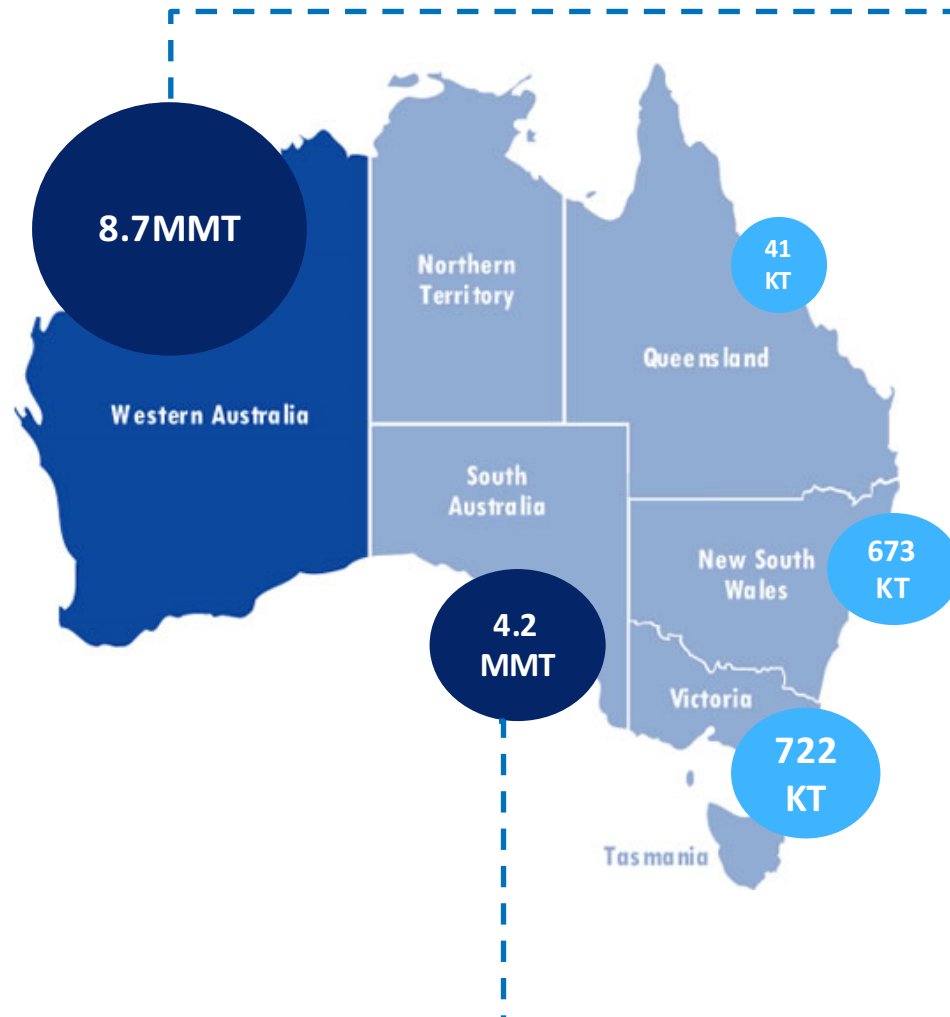
Market more than 50% of
all grain from WA
Australia wide
accumulation

Export to Asia,
Middle East, Europe

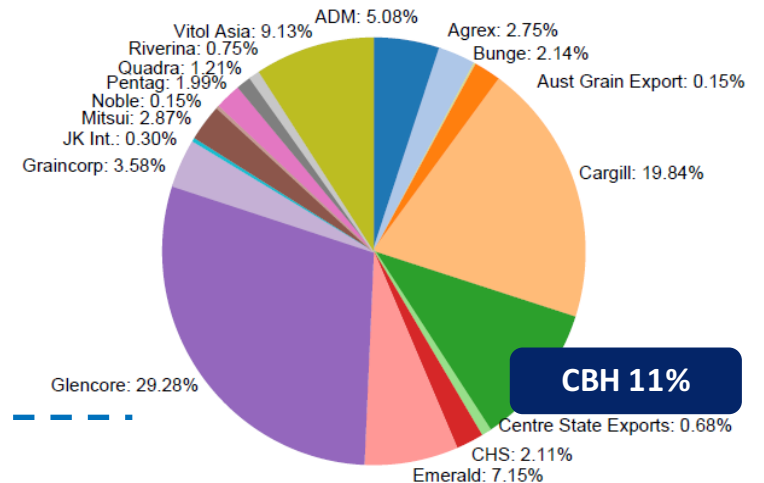
Largest Grain exporter
in Australia

AUSTRALIA EXPORTS BY STATE: 2014/2015

WA WHEAT MARKET SHARE BULK EXPORTS 2014/15



SA WHEAT MARKET SHARE BULK EXPORTS 2014/15

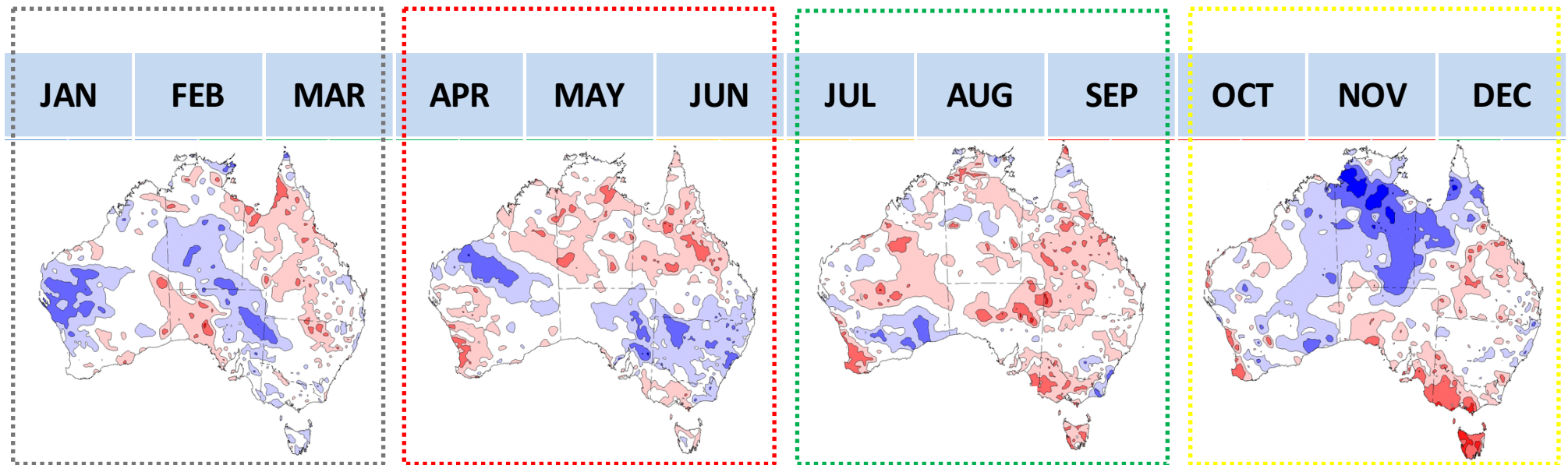
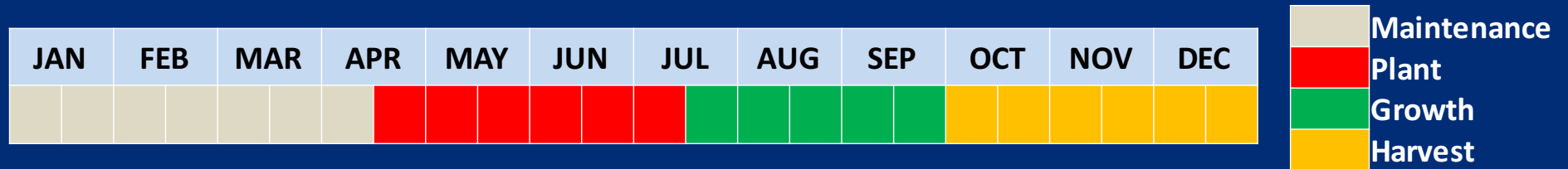


CREATING AND
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SEASON UPDATE



AUSTRALIAN WHEAT: 15/16 SEASONAL CONDITIONS



MAINTENANCE:
Favourable

PLANTING:
Favourable

GROWTH:
Unfavourable

HARVEST:
Unfavourable

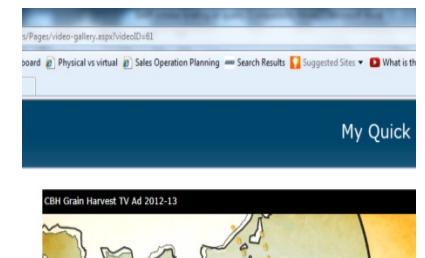
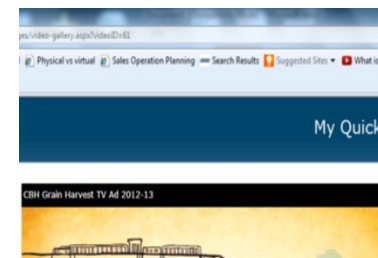
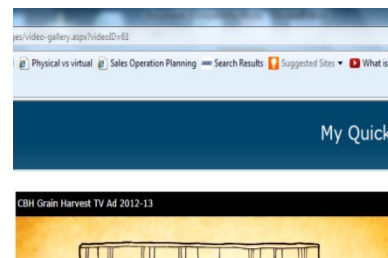
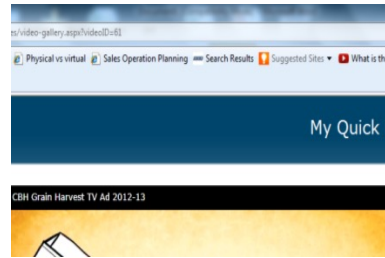
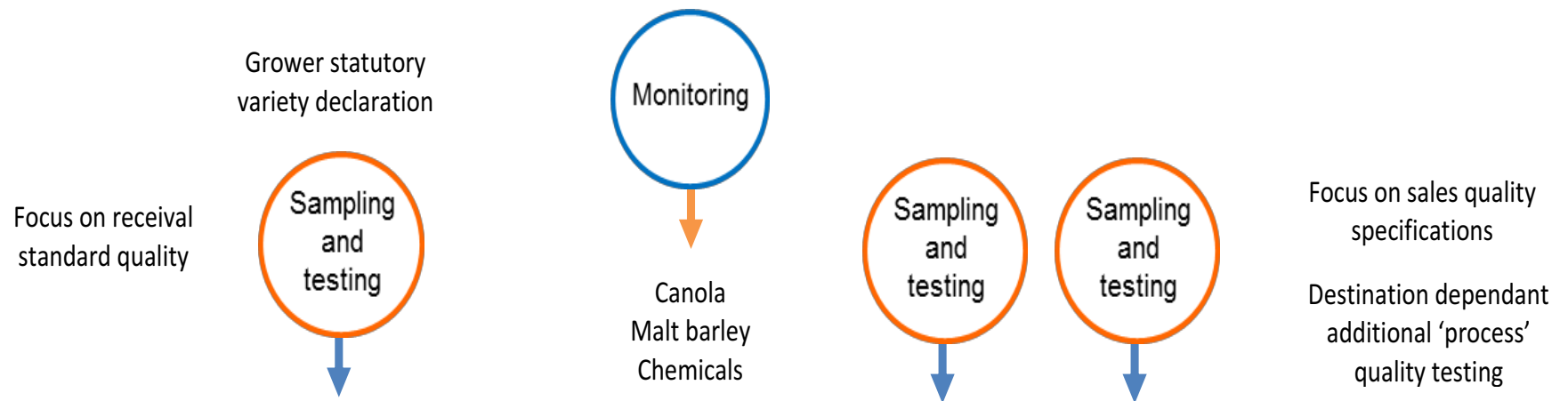
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WHEAT QUALITY ASSESSMENT



CBH

CBH Quality Management Chain



Co-operative Bulk Handling Limited

Gayfer House, 30 Delhi Street
West Perth WA 6005

In recognition of the implementation of a management system conforming to
AS/NZS ISO 9001:2008
With the scope reduction of clause 7.3 of the standard



SCI QUAL
INTERNATIONAL
QUALITY APPROVED TO
AS/NZS ISO 9001:2008
REGN. Number 1536



SCI QUAL
INTERNATIONAL
ENVIRONMENTAL SYSTEM CERTIFIED TO
AS/NZS ISO 14001:2004
REGN. Number 1536

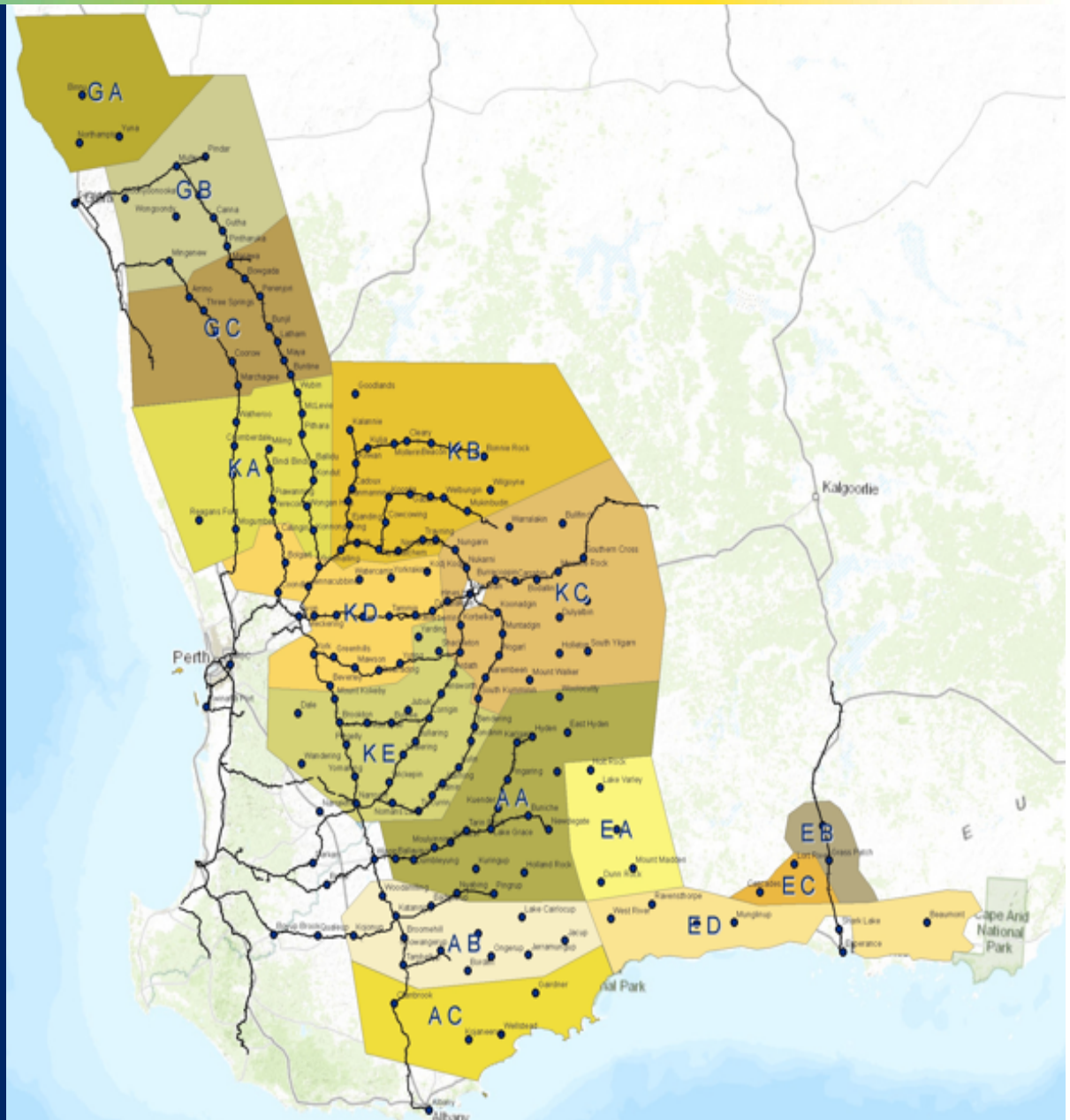


SCI QUAL
INTERNATIONAL
REGN. No. 1536

WHEAT QUALITY ASSESSMENT: SAMPLE COLLECTION

Sample collection

- States split into areas, in each area representative samples collected
- 225 samples Quality Testing
- 225 Samples food safety testing: Chemical residues, Mycotoxin and Heavy metals
- More than 800 Sample testing for specific quarantine requirements



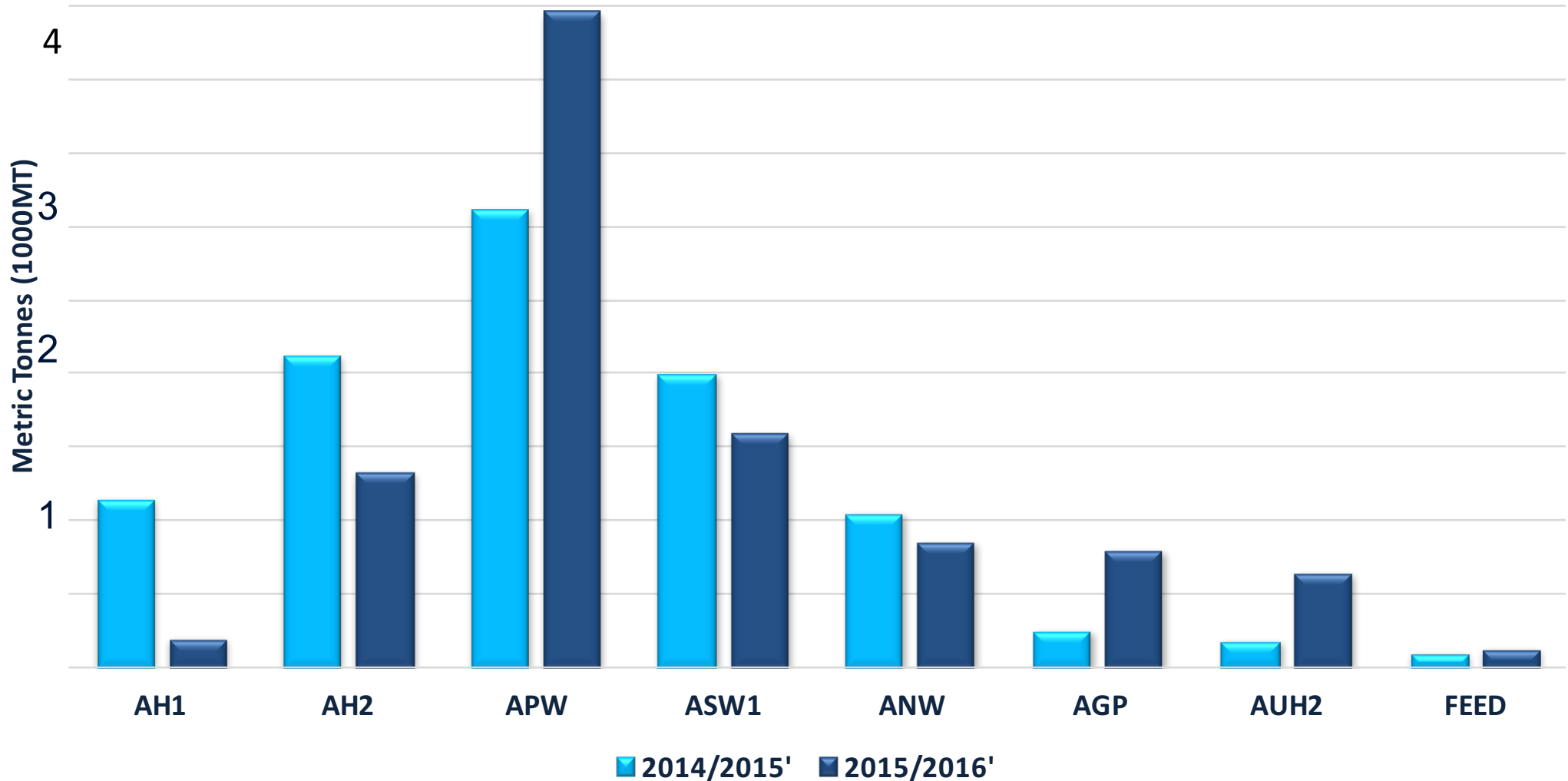
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WESTERN AUSTRALIA CROP QUALITY



WA WHEAT GRADE PROFILE : 15/16

TOTAL 15/16 PRODUCTION
8.9 MMT



WA QUALITY ASSESSMENT : PHYSICAL TESTS

Physical tests	AH1	AH2	APW1	APW2	ASW1	ANW
Protein (%-11% MB)	13.2	11.6	10.7	10	9.2	10.4
Moisture (%)	11.1	10.7	10.7	10.7	10.7	10.6
Test Weight (KG/HL)	78.5	79.0	79.2	79.4	79.4	79.2
Screenings (%- 2mm screen)	3.4	3.5	3.3	3.2	3.1	2.9
1000 Kernel Weight (g)	34.5	35.3	36.7	37.1	38.1	38.0
Wet Gluten (%)	32.9	27.7	24.5	21.5	19.2	24.2
Falling number (s)	405	399	389.0	380	371	336
Harness (SKCS)	73.0	71.3	71.5	71	67.3	38.0

WA QUALITY ASSESSMENT : TEST MILL

Test Milling	AH1	AH2	APW1	APW2	ASW1	ANW
Flour Extraction(% Straight Run)	75.6	75.3	75.6	75.0	74.5	60
Flour Moisture (%)	13.9	14.0	13.9	13.9	13.8	14.0
Flour Ash (% 14% MB)	0.5	0.47	0.49	0.50	0.51	0.37
Flour Gluten Index (%)	93.4	95.3	95.5	97.2	97.1	82.0
Minolta Flour L*	92.8	92.9	93.0	93.1	93.3	94.5
Minolta Flour b*	10.1	10.1	10.2	10.2	9.9	7.6

WA QUALITY ASSESSMENT : DOUGH RHEOLOGY

Farinograph	AH1	AH2	APW1	APW2	ASW1	ANW
Water Absorption(%)	61.7	61.1	61.4	59.8	59.5	53.1
Development time (min)	6.5	6.6	5.4	3.9	1.8	3.9
Stability Time (min)	13.9	14.1	11.1	9.9	8.0	14.9

WA QUALITY ASSESSMENT : DOUGH RHEOLOGY

Extensograph	AH1	AH2	APW1	APW2	ASW1	ANW
Extensibility (cm) 45min	21.2	20.1	18.4	16.3	13.9	16.6
RMax Height (BU) 45 min	416	372.41	315	358.0	304.3	397.3
Area (cm3) 45 min	121	102.27	83	80	64	92.0
Extensibility (cm) 135 min	20.4	22	16.58	18.2	12.5	-
RMax Height (BU) 135 min	507	433	400	430.4	418.3	-
Area (cm2) 135 min	137	123	98	97	77.9	-

WA QUALITY ASSESSMENT: YELLOW ALKALINE NOODLE TEST

Yellow alkaline Noodles	AH1	AH2	APW1	APW2	ASW1
L* (T = 0 min)	80.9	82.6	83.4	84.3	85.0
b* (T=0 min)	24.4	23.3	22.8	22.2	23.3
Brightness Stability	12.9	11.9	11.6	10.7	9.0
L* (T = 24 hr)	68.0	70.6	71.8	73.6	74.0
b* (T = 24 hr)	26.5	26.5	26.0	25.5	25.0

WA QUALITY ASSESSMENT : BAKING TEST

Straight Dough Baking	AH1	AH2	APW1	APW2	ASW1
Loaf Vol 430g loaf (cc)	825	756	705	653	635
Loaf Score	76	67	60	55	51

Sponge & Dough	AH1	AH2	APW1	APW2	ASW1
Loaf Vol 430g loaf (cc)	1266	1160	1064	1027	1010
Loaf Score	65	61	54	52	51

SUMMARY OF WA QUALITY :



AH1 supply: record low this year

Screenings % (2 mm screen) higher compare to last year

Gluten content % lower compared to last year

Technical Extraction on cleaned wheat higher due to higher hardness SKCS

Dough Rheology rated better compared to last year.

Baking and noodle quality :H2, APW Excellent for blending to higher baking volume products

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BARLEY CROP QUALITY

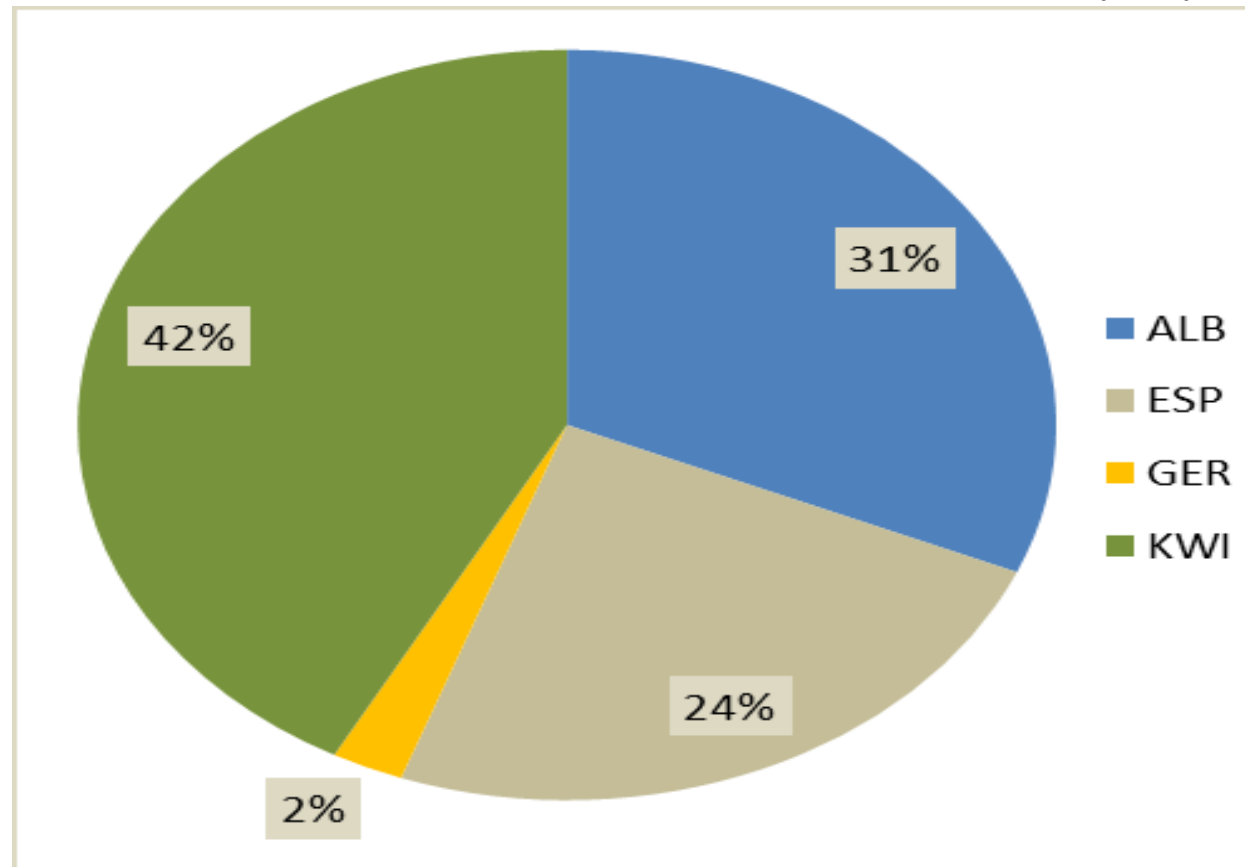


BARLEY HARVEST SUMMARY

2015/16

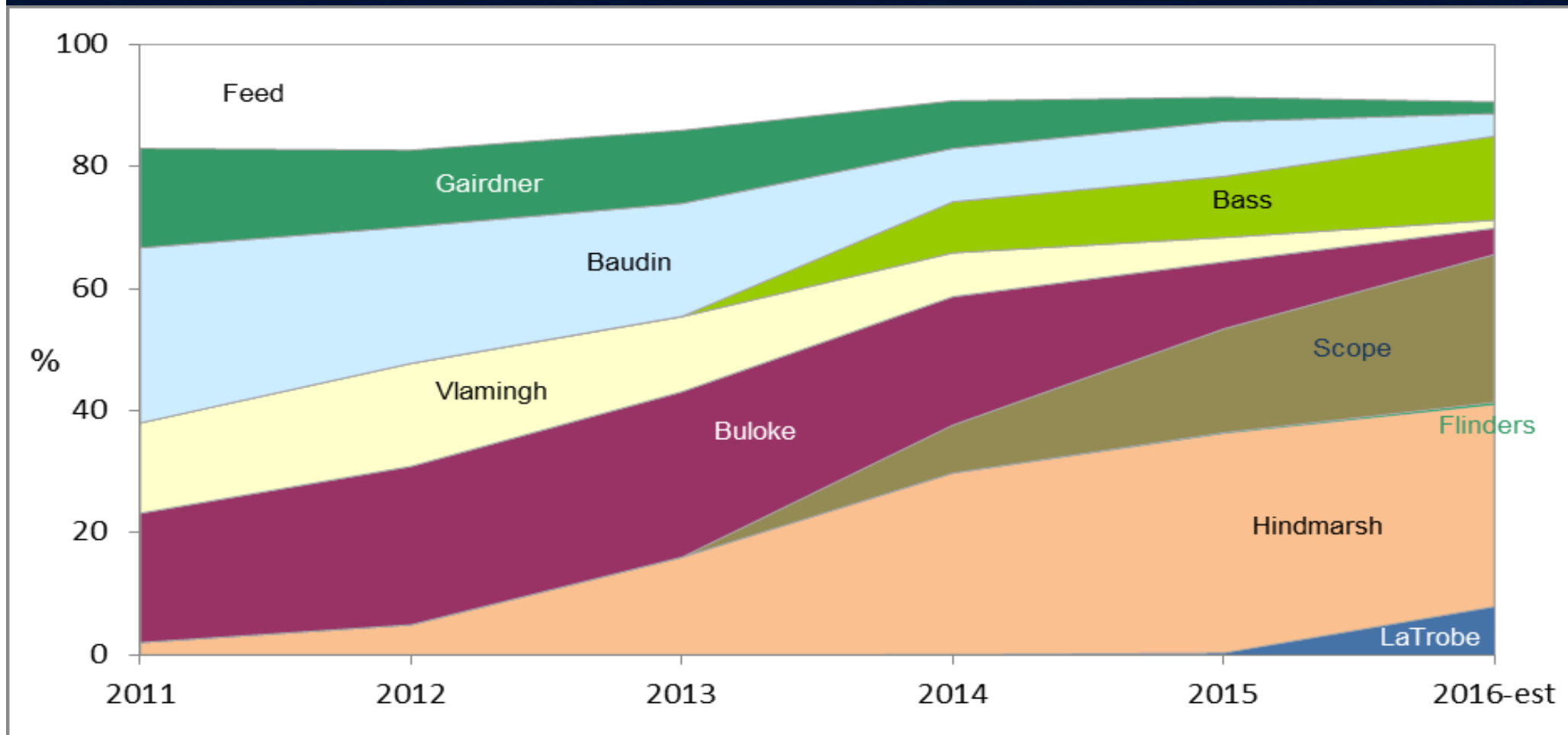
Barley Split %

Grade	receivals	Percentage%
Malt	492,000	15.1
Feed	2,759,000	84.9
Total	3,251,000	100



BARLEY HARVEST SUMMARY

Variety trend



1. LaTrobe is expected to gradually replace some Hindmarsh growing areas.
2. Flinders is expected to replace some Baudin and Bass, Vlamingh growing areas.
3. Compass even though not accredited will increase significantly in 2016/17 season

WA BARLEY RECEIVAL QUALITY: 2015/16

TOTAL PRODUCTION 3.2 MT

Grade	Year	Test				
		Weight(KG/HL)	Protein(%)	Moisture(%)	Colour	Retention
Feed Barley	2015/16	64.7	10.6	11.0	61.5	56.4
Malt Barley	2015/16	65-67	9.5-11.0	10.5-12.0	60-63	72-85
Feed Barley	2014/15	66.5	10.3	11.2	57.7	79.1
Malt Barley	2014/15	66.5-68.5	10-10.8	10.5-11.5	57-58	85-92

SUMMARY OF WA QUALITY



Screenings % (2 mm screen) higher compare to last year

Protein % reasonable , not as high as expected due to dry finish

Colour slightly higher compared to last year



THANK YOU