

## The Role of Classification - How does it create value?



**Dr Dai Suter**  
Chief Scientist, Weston Milling and Member,  
Wheat Quality Australia Wheat Variety Classification Panel.

**An interview with Dr Dai Suter, Chief Scientist at Weston Milling and a Member of Wheat Quality Australia's Wheat Variety Classification Panel.**

### **About Dr Dai Suter**

Dai has a depth of experience spanning more than thirty years in the quality selection and evaluation of wheat suitable for milling, baking, noodles and other wheat products.

Dai was Chair of the Flour Millers Council of Australia (FMCA) Wheat Committee for many years and represented the FMCA on the New South Wales Department of Agriculture's Standing Advisory Committee on Wheat. From 2004-2008 Dai also represented the FMCA as a member of the Australian Wheat Board's Wheat Varietal Classification Panel.

Dai has an excellent knowledge and understanding of the wheat quality requirements of both domestic and international markets, with particular expertise on wheat quality required for flour in the Australian domestic market. He is Chief Scientist Cereals at Weston Milling, a division of George Weston Foods.



**[View Dr Dai Suter's CV below](#)**

## Q & A

### ***People often get receival standards and variety classification mixed up. What are they?***

“Wheat Variety Classification is the process of defining varieties of wheat according to their processing and end product quality which are determined by the inherent qualities of the varieties. These quality parameters are dependent on both genetics and environment and are currently not measurable at receival.

The Wheat Quality Australia Wheat Varietal Classification Panel considers analytical data on the inherent quality attributes not easily assessed at receival such as milling yield, water absorption, dough rheology, starch quality as well as end product performance including baking and noodles. This assessment is generally conducted before varieties are released.

### ***Is it the same as receival standards?***

“Wheat classification is not the same as receival standards.”

Receival Standards cover basic quality parameters including moisture, protein, screenings, defective grains (sprouted and stained) and contaminants including unapproved chemical residues, foreign seeds and insects. These are largely determined by the environment and growing conditions.”

### ***Why is it so important to classify varieties? What does it tell us about varieties and how does this translate into the quality of wheat?***

“The classification process determines the quality attributes and processing virtues of each wheat variety and places varieties into classes of varieties with similar attributes. This allows parcels of wheat with consistent quality and end use suitability to be identified and segregated.

Use of wheat from particular classes provides certainty of the consistency of the wheat varieties for commercial use in processing and end product manufacture. Classification translates market needs into the quality attributes required of Australian Classes and varieties.”

### ***When you talk about classification reflecting market requirements, what do you mean?***

“We refer to processing and end product quality when we talk about variety classification. Processing quality means things like:

- **Flour Yield:** How much flour you can extract from the grain.
- **Water Absorption:** How much water can be added to the flour to form a usable and developed dough.
- **Protein Quality:** Not the amount of protein but how it performs in a dough –its strength and extensibility.

End product quality really talks about the quality of the bread, noodles or cakes that you can make. Markets vary in their requirements and we try to reflect that in the quality expectations of each class.”

### ***How does classification add value to the Australian wheat industry?***

“The Class that a variety sits in determines the maximum grade it can be delivered into and so determines the monetary value in the domestic and international wheat market. This provides the return for Australian wheat growers and signals to growers the commercial value that the

buyer places on each variety and class of wheat. Classification is a key determinant in establishing and protecting the reputation and competitiveness of Australia's wheat grades in the international market place."

***How do you use classification in your business?***

"Weston Milling supplies flour, grains and premixes to both the GWF Baking division (Tip Top, Burgen, Abbott's Village Bakery and Golden) as well as external trade customers including large food manufacturers including Kellogg's, Greens Foods and Mrs Macs along with independent hot-bread shops and patisseries.

To meet the quality requirements of our customers Weston Milling sources regionally specific wheat grades containing our preferred varieties and combinations of varieties. It would be expensive and inefficient if each buyer of wheat had to assess the quality of new varieties separately. A common classification system creates value and minimises the cost associated with it."

***You are one of the technical experts who sit on Wheat Quality Australia's Variety Classification Panel. What does that involve?***

"The Panel is composed of experienced cereal scientists who are employed by Wheat Quality Australia. Our job is to assess the quality data of varieties against the class requirements which are determined by the Wheat Quality Australia Wheat Classification Council.

Panel members receive quality data on the varieties that has been generated over several seasons. We assess it separately and then come together as a group to discuss our assessment and agree the classification. The discussion and assessment process is very important in achieving rigorous, consistent decisions."

**Australian Prime Hard (APH)**

- Minimum of 13% protein.
- Has hard grain with excellent milling water absorption and superior dough properties.
- Used for pan and hearth breads and Chinese and Ramen style yellow alkaline noodles (YAN).

**Australian Hard (AH)**

- Minimum 11.5% protein.
- Hard grain with superior milling, water absorption and dough qualities.
- Used in high volume pan breads, hearth breads, Middle Eastern style flatbreads, YAN, dry white salted noodles and steamed products.

**Australian Premium White (APW)**

- Hard grained wheat varieties used for a wide variety of breads including Middle Eastern and Indian flat breads, pocket and speciality breads, Asian baked products and a range of noodle types.

**Australian Standard White (ASW)**

- Hard grain and multipurpose used for flatbread, steamed bread and noodles.

**Australian Standard White Noodle (ANW)**

- Contains specific soft grained, medium protein milling varieties with high starch paste viscosity and superior noodle quality.
- Used in dry white salted and Japanese Udon noodles typically blended with APWN.

**Australian Premium White Noodle (APWN)**

- Contains specific hard grained, medium protein milling wheat varieties with high starch paste viscosity.
- Used as part of a blend for producing white salted and soft style udon noodles.

**Australian Soft (ASFT)**

- Contains soft grained wheat used in the production of biscuits, cakes and pastry.

**Australian Durum (ADR)**

- Consists of varieties with very hard, vitreous and amber coloured kernels producing semolina in high yield, having bright and natural yellow colouration.

Used in the manufacture of a range of North African and Middle Eastern products including pasta, couscous as well as hearth and flat breads.



## **Wheat Quality Australia**

### **VARIETY CLASSIFICATION PANEL MEMBERS**

Long version biography of Dr Dai Suter

September 2012

## Variety Classification Council

### Panel Member



### Dr Dai Suter

#### Background

Dr Dai Suter has a depth of experience spanning more than thirty years in the quality selection and evaluation of wheat suitable for milling, baking, noodles and other wheat products.

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#### Relevant Experience

Dr Suter has an excellent knowledge and understanding of the wheat quality requirements of both domestic and international markets, with particular expertise on wheat quality required for flour in the Australian domestic market. He is Chief Scientist Cereals at Weston Milling, a division of George Weston Foods.

#### Expertise

- Project management.
- Wheat quality evaluation and categorisation.
- Assessment of data.
- Flour milling process.

## Qualifications

Dr Suter has a Bachelor of Chemistry (Honours) from Trinity College Dublin and a PhD in Biochemistry from the Australian National University.

## Contact details

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