

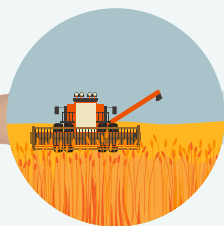
# From field to flour

Where NTMs are applied in the export of wheat to Indonesia



## Farm

High quality wheat varieties are planted and grown under industry best management practices – **managing pests and weeds while minimising chemical use and maintaining soil quality.**



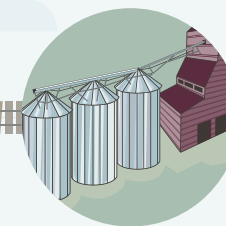
## Harvest and transport

Wheat is harvested using a mechanical harvester before being transported by road to a regional rail receiving centre.



## Inspection and grading

Wheat is sampled for analysis to determine its **quality, potential presence of physical contaminants and adherence to chemical maximum residue limits (MRLs).**



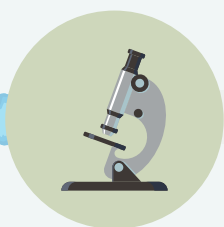
## Bulk storage and treatment

Wheat is transported by rail to bulk storage facilities where it undergoes **fumigation to meet importing countries' sanitary and phytosanitary requirements.**



## Shipping

Wheat is loaded by conveyor in bulk onto ships for transport. **The wheat is tested again as it is loaded, with samples sent to importers.**



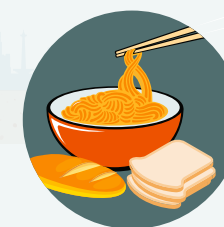
## Inspection in country

Wheat is inspected on arrival in Indonesia **to confirm grain quality and to ensure there are no pests and diseases and that it meets MRL requirements.**



## Processor

Indonesian food production companies process wheat into a variety of food products. Products must meet in-country requirements, such as food safety.



## Product

A delicious consumer product made with high quality Australian wheat is available for sale by retailers in Indonesia, or can be exported to markets around the world.